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AVAILABLE TO PRIVATELY RENT NOVEMBER 15, 2021 -MARCH 7, 2022



RENTAL TIME	RENTAL FEES	FOOD AND BEVERAGE MINIMUM*
LUNCH RENTAL (11am-2pm)	\$250	\$500
HAPPY HOUR M-F (3pm - 6pm)	\$250	\$350
SUNDAY-THURSDAY (4pm - midnight)	\$300	\$1,000
FRIDAY & SATURDAY (4pm - midnight)	\$500	\$1,500

INCLUDED IN RITA'S RENTAL

Capacity for 50 people seated, or 80 people semi-seated.

Tables, chairs, flatware, setup, tear down, and staff.

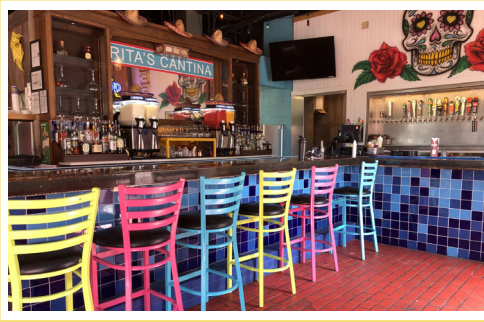
Rita's has pre-selected craft beers on tap. We also have a full bar, wine, and cocktail list.

Our margarita on-tap is available for pre-purchase.

**All pricing subject to 22% service charge and applicable taxes*

BEVERAGE SERVICE

Keg of Rita's Famous Margarita on-tap (serves about 66 drinks)	\$400
Sixth Barrel Iowa Beer	\$186**
Half Barrel Iowa Beer	\$475**
Half Barrel Domestic Keg	\$350**
All kegs need to be ordered two weeks in advance. **Starting beer keg price. Prices may vary widely.	



PLATTERS*

Serve 10-12 people

CHIP TRIO - Corn tortilla chips served with Rita's housemade salsa, queso and guacamole.	\$40
JALAPEÑO POPPERS - Shredded smoked chicken with jalapeño, pepper-jack, cream cheese and Sriracha, breaded and fried.	\$40
TENDERLINGS - Breaded pork tenderloin strips served with honey mustard.	\$45
PULLED PORK SLIDERS - Bourbon BBQ pulled pork on brioche slider buns.	\$65
CHEESESTEAK EGGROLLS - Beef, American cheese, red pepper, Anaheim peppers, and onions rolled in a wonton wrapper. Served with honey Sriracha.	\$40
POPCORN CHICKEN - Bite-sized nuggets of chicken dipped in seasoned breading and deep fried. Served with honey mustard.	\$45
HAMBALLS - With sweet and sour sauce over grilled pineapple.	\$45
WONTON TACOS - Crispy fried wonton taco shells filled with coleslaw, BBQ pulled pork, and topped with red onion.	\$45
BRUSCHETTA - Freshly diced tomatoes tossed with red onion, balsamic vinaigrette, and fresh basil. Served with garlic crostini.	\$40
SPINACH DIP - Spinach, artichoke hearts, and pepper-jack mixed with cheese sauce and sour cream. Served with corn tortilla chips	\$45
FRUIT OR VEGGIES Fruit tray - \$75 Veggie tray - \$40 Mixed - \$60	
DESSERT - Priced per person. Chef's choice - ask us if you have something special in mind!	\$4

BUFFETS*

Price based per person

MEXICAN - Build your own tacos or nachos! Choice of two meats: ground beef, chicken, steak, or pork. Served with tortillas, chips, rice, beans, queso and all the toppings.	\$17
BURGER BAR - 7 oz. burger with all the fixins. Served with coleslaw and chips.	\$18
APPETIZER SAMPLER - Pulled pork sliders, bruschetta, Taproom poppers, cheese steak egg rolls, popcorn chicken, and spinach dip.	\$19
ITALIAN FEAST - Cheese-stuffed shells with marinara, chicken parmesan, penne pasta with alfredo and Tuscan meat sauce, Caesar salad, and dinner rolls.	\$20
HOMESTYLE - Fried chicken, meatloaf, homestyle gravy, mashed potatoes, Iowa-grown corn, house salad, and dinner rolls.	\$22
CARVING STATION - Choose two meats: pork loin, pit ham, inside round roast beef, or turkey. Includes mashed potatoes, home-style stuffing, vegetables, and Caesar salad.	\$30
BACKYARD BBQ - Quarter rack of ribs, BBQ pulled pork sandwich, wings, Iowa baked beans, corn bread muffins, and spinach salad.	\$32
PRIME RIB^ & MASHED POTATOES - Juicy prime rib served with Caesar salad, mashed potatoes, dinner rolls, and chef's choice veggie.	\$35

^CONSUMER ADVISORY: thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.

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CUSTOM BUFFET SELECTIONS

\$35 / PERSON*

TIER 1	Two Salads
	Two Entrées
	Two Sides
	One Veggie
	Dinner Rolls

\$40 / PERSON*

TIER 2	Two Salads
	One Entrées
	One Premium Entrée
	Two Sides
	One Veggie
	Dinner Rolls

\$45 / PERSON*

TIER 3	Two Salads
	Two Premium Entrées
	Two Sides
	One Veggie
	Dinner Rolls

SALAD OPTIONS

Caesar Salad	Potato Salad
Spinach Salad	Waldorf Salad
House Salad	Italian Pasta Salad
Coleslaw	Herbed Corn Salad

ENTRÉE OPTIONS

Hunters Chicken
Stuffed Shells with Marinara
Brown Sugar Roasted Pork Loin with Caramelized Onion Apple Gravy
Almond Crusted Cod with Lemon Caper Cream Sauce
Chicken Breast with Whiskey Mushroom Gravy
Honey-Peppercorn Glazed Ham
Herb Crusted Sliced Sirloin
Blackened Chicken Alfredo

PREMIUM ENTRÉES

Iowa Chops with Whiskey Mushroom Gravy
Grilled Salmon Oscar
Herb Crusted Prime Rib
Shrimp Scampi Pasta

SIDE OPTIONS

Yukon Mashed Potatoes
Lemon Butter Rice
Roasted Yukon Golds
Potato and Cauliflower Au Gratin
Mac & Cheese
Candied Yams

VEGETABLE OPTIONS

Asparagus
Grilled Broccolini
Mixed Vegetable Medley
Steamed Broccoli
Sweet Creamed Corn
Honey-Balsamic Roasted Brussels Sprouts
Brown Sugar Glazed Carrots