

CORPORATE MENU

R&R
catering



••• BREAKFAST

BREAKFAST SELECTIONS 8 Person Minimum

Continental Express

Fresh Baked Full Size Muffins may include Blueberry, Banana, Cranberry and Bran, Fruit Danish Selection and Assorted Bagels with Strawberry, Plain and Vegetable Cream Cheese

5.50 PER PERSON

Inter-Continental Start

Scones to include a selection from Cranberry, Blueberry, Cinnamon, Chocolate Chip, Sliced Breakfast Breads which may include Peach Melba, Orange Poppyseed, Zucchini Nut and Triple Berry, Assorted Bagels with Strawberry, Plain and Vegetable Cream Cheese

5.75 PER PERSON

Lots of Lox

Fresh Seasonal Fruit Display, Smoked Salmon Display

Presented with Purple Onions, Plain Cream Cheese, Chopped Egg, Diced Tomatoes, Capers, Assorted Bagels and Flatbread

9.50 PER PERSON

Morning Sunshine

Low-Fat Yogurt-Granola Parfait with Strawberries and Blueberries, Bran Muffins and Multigrain Croissants with Preserves and Butter

8.50 PER PERSON

Bagels, Bagels, Bagels

A Variety of Fresh Baked Bagels. May Include Blueberry, Poppyseed, Pumpernickel and Plain Bagels Presented with Strawberry, Vegetable and Plain Cream Cheeses

4.50 PER PERSON

All American Breakfast

Scrambled Eggs, Bacon and Sausage, Herb Sautéed Red Potatoes and Morning Pastry Assortment.

8.95 PER PERSON

BREAKFAST SANDWICHES

Croissant Turnovers

Flaky, Buttery Croissants with Savory Fillings Baked until Bubbling. Served Warm. Minimum 8 per Selection, please.

- Spinach & Feta
- Sausage, Egg & Cheddar
- Ham & Swiss Cheese
- Bacon & Cheddar Cheese

5.75 PER PERSON



MORNING CASSEROLES *Serves 10-12 Guests*

48.00 EACH

SWEET

Crème Brulee French Toast

Brioche Bread Cubes Soaked in a Creamy Mixture of Vanilla, Brown Sugar and Grand Marnier then Baked until Fluffy

Peaches N Crème French Toast

Brioche Bread Cubes Tossed with Peaches, Cream, Cinnamon, Brown Sugar and Vanilla then Baked until Fluffy

Very Berry French Toast

Brioche Egg Dipped, Sprinkled with Nutmeg and Sugar, Topped with Mixed Berries, Laced with Grand Marnier and Toasted Almonds Presented with Maple Syrup

SAVORY

Bayou Bend Brunch Casserole

French Bread Cubes, Salami, Monterey Jack, Parmesan Cheese and Leeks Baked with Egg and White Wine

Spicy Texas Breakfast Casserole

Egg Noodles, Red Peppers, Onions, Tomatoes Baked with Cheddar Cheese, Picante Sauce and Eggs

Mushroom Egg Casserole

Scrambled Eggs, Sautéed Mushrooms, Scallions and Swiss Cheese Baked Casserole Style and Topped with a Light Cream Sauce

Strata

Buttery French Bread Cubes Baked with Farm Fresh Eggs

Frittata

Home style Hash browns Baked with Farm Fresh Eggs

Choose your Filling for Your Strata or Frittata:

- Bacon, Cheddar and Tomato
- Wild Mushroom, Swiss and Leeks
- Sausage, Tomato and Monterey Jack
- Spinach, Caramelized Onions and Swiss
- Ham, Cheddar and Green Onion

9" Gourmet Quiche

- Asparagus and Chicken
- Spinach and Feta
- Bacon and Onion
- Ham and Swiss
- Zucchini, Onion and Mushroom

28.00 EACH SERVES 8



••• BREAKFAST

BREAKFAST ALA CARTE

Fresh Fruits and Yogurt

Berry, Yogurt and Granola Parfait	5.75 each
Fresh Fruit Display	3.50 per person
Fruit Salad with Shaved Coconut & Poppseed Dressing.	3.50 per person
Grilled and Spiced Fresh Fruit Skewers	2.75 each
Individual Flavored Low Fat Yogurts	2.25 each
Whole Fruit	1.50 each
Hard Boiled Eggs (includes Salt & Pepper)	0.95 each

Breads and Pastries by the Piece

Multigrain Croissants	2.75 each
Bagel with Cream Cheese	2.50 each
Raspberry Spirals	2.25 each
Chocolate Spirals	2.25 each
Granola Bars	1.75 each
Muffins	1.75 each
Danish	1.75 each
Fresh Baked Donuts	12.00 per dozen
Coffee Cake (Served 10-12).....	28.00 each

BREAKFAST SIDES

Scrambled Eggs	3.95 per Person
PecanWood Bacon (3 per person)	2.95 per person
Maple Sausage Patties (2 Per Person)	2.75 per Person
Turkey Sausage (2 per person)	2.75 per Person
Turkey Bacon (3 per person)	2.75 per Person
Herb Sautéed Red Potatoes	2.00 per Person
Oatmeal Flan with Sauteed Apples, Toasted Walnuts and Brown Sugar	4.95 per person



INTER-ACTIVE STATIONS

Staff Charges will apply and 25 person minimum

Omelette Station

Omelette's Made to Guest Order Featuring a Variety of Toppings such as: Sausage, Diced Ham, Baby Spinach, Purple Onions, Mushrooms, Scallions, Diced Peppers, Tomatoes, Swiss Cheese and Cheddar Cheese

8.95 PER PERSON

Belgian Waffle Station

Buttery Belgian Waffles Made Right in Front of your Eyes! Presented with Grand Marnier Laced Strawberries, Chopped Nuts and Dairy Fresh Whipped Cream

7.95 PER PERSON

Breakfast Burrito Bar

Guests Choose from Scrambled Eggs, Sausage, Bacon, Refried Beans, Cheddar-Jack Cheese, Home Style Potatoes and Salsa, and Your Chef Builds the Burritos!

7.95 PER PERSON

Savory Crepe Station

Made to Guest Order Featuring Bay Shrimp, Bacon, Ham, Chicken, Caramelized Onion, Asparagus Tips, Mushrooms, Spinach, Swiss Cheese, Smoked Gouda.

8.95 PER PERSON

BEVERAGES

Includes Clear Acrylic Cups and Ice

Assorted Sodas 12oz Cans

Diet Coke, Coke and Sprite

1.50 EACH

Teafinity

Teafinity Unsweetened Tea \$4.00 per ½ gallon

Teafinity Unsweetened Tea \$7.00 per 1 gallon

Teafinity Sweet Tea \$6.00 per ½ gallon

Teafinity Sweet Tea \$9.00 per 1 gallon

Teafinity Peach Tea \$6.00 per ½ gallon

Teafinity Peach Tea \$9.00 per 1 gallon

Teafinity Green Tea Pomegranite. \$6.00 per ½ gallon

Teafinity Green Tea Pomegranite . \$9.00 per 1 gallon

Bottled Water 16.9 oz.

1.50 EACH

Nantucket Nectars & Juices

Apple, Cranberry and Orange Juice, Pomegranate Pear, Pineapple Orange Guava, Orange Mango

2.25 EACH

Musette Sparkling Lemonade 11.16 oz.

Blood Orange, Pink Lemonade, Orangeade and Pomegranate

2.50 EACH



••• SALADS

PREMIUM COFFEE STATION

Pumps

Each pump serves 10 – 8 oz. Cups and comes complete with Dairy Fresh Creamer, Sugar, Sugar Substitute, Stirrers and Hot Cups

R & R House Blend 25.00

Decaf House Blend 25.00

Assorted Herbal Teas, Sliced Lemon and Hot Water 25.00

Full Percolator

Each Percolator Serves 55 – 8 oz. Cups and comes complete with Dairy Fresh Creamer, Sugar, Sugar Substitute, Stirrers and Hot Cups

R & R House Blend 95.00

Decaf House Blend 95.00

Assorted Herbal Teas, Sliced Lemon and Hot Water 95.00

ENTRÉE SALADS

All Entrée Salads are Hearty Portions Served with Fresh Rolls and Butter

Blackened Chicken Caesar Salad

Blackened Chicken Breast Served over Chopped Romaine Lettuce Tossed with Sweet Grape Tomatoes, Mushrooms and Parmesan with a Creamy Caesar Dressing.

11.95 PER PERSON

Chopped Asian Chicken Salad

Teriyaki Chicken Breast, Honey Roasted Peanuts, Scallions, Red and Yellow Pepper Dices, Fried Lo-Mein Noodles over Chopped Romaine and Asian Ginger Dressing.

11.95 PER PERSON

Classic Cobb Salad

Smoked Turkey Breast, Ham, Crumbled Bleu Cheese, Tomatoes, Purple Onion, Chopped Egg Whites, Avocado and Red Pepper atop Romaine Lettuce with Herb Ranch Dressing.

11.95 PER PERSON

Mediterranean Cruise

Mixed Greens, Diced Tomatoes, Purple Onion, Feta, Kalamata Olives, Roasted Pepper Hummus Scoop and Tabouleh Scoop with Toasted Pita Angles and Mediterranean Dressing

12.95 PER PERSON



HOMEMADE SOUPS

Minimum 12 Guests

- Baked Potato Soup
- Broccoli Cheddar
- Chicken & Vegetable Noodle
- Chicken Tortilla Soup
- Spicy Tomato Bisque with Parmesan Crisps
- Italian Minestrone
- Roasted Butternut Squash

4.25 PER PERSON

SIDE SALAD SELECTIONS

Salad can be delivered with croutons on the side to accommodate gluten allergies. Please ask your Event Designer.

GREEN

R&R Catering House Salad

Mixed Greens with Cucumbers, Tomatoes, Purple Onions, Cheddar, Corn Niblettes, Croutons and our House Dressing.

3.75 PER PERSON

Asparagus & Roasted Pepper Caesar

Asparagus Tips and Roasted Peppers with Romaine, Parmesan Cheese, Herb Croutons and our Classic Caesar Dressing

3.75 PER PERSON

Classic Caesar Salad

Chopped Romaine, Parmesan Cheese, Mushrooms, Herbed Croutons and our Classic Caesar Dressing.

3.75 PER PERSON

Southwest Caesar Salad

Chopped Romaine, Tomatoes, Black Olives, Black Beans, Corn, Cheddar-Jack Cheese, Purple Onions, Tortilla Strips and Baja Caesar Dressing.

3.75 PER PERSON

Cranberry Almond Salad

Field Greens Tossed with Dried Cranberries, Toasted Almonds, Crumbled Feta Cheese and our House Dressing.

3.75 PER PERSON



••• SALADS

Chopped Greek Salad

Chopped Romaine, Purple Onions, Tomatoes, Kalamata Olives, Red Pepper and Green Pepper, Cucumber, Feta and Mediterranean Dressing.

3.75 PER PERSON

Tucker-Smith Strawberry Salad

Mixed Greens, Spinach, Toasted Pine Nuts, Strawberries, Feta Cheese and a Cranberry Citrus Dressing.

3.75 PER PERSON

Pear and Walnut Salad with Gorgonzola

Field Greens Tossed with Sweet Pears, Toasted Walnuts, Gorgonzola Cheese and our Cranberry Citrus Vinaigrette.

3.75 PER PERSON

Grilled Vegetable Salad

Grilled Squash, Zucchini, Carrots, Mushrooms, Roasted Red Peppers, Asparagus and Purple Onions atop Greens with Balsamic Vinaigrette.

3.75 PER PERSON

POTATO & VEGETABLE

Classic Red Bliss Potato Salad

Red Bliss Potatoes in our Classic Creamy Dressing.

3.50 PER PERSON

Loaded Baked Potato Salad

Red Bliss Potatoes Tossed with Sour Cream, Purple Onion Dices, Cheddar-Jack Cheese, Broccoli, Bacon, Salt and Pepper.

3.50 PER PERSON

Cucumber-Tomato Vinaigrette

Cucumbers, Tomatoes and Purple Onions in a Avocado Vinaigrette.

3.50 PER PERSON

Mozzarella-Tomato Caprese

Grape Tomatoes, Mozzarella Balls, Fresh Basil, Olive Oil and Balsamic Vinegar.

3.50 PER PERSON

The Artichoke Toss

Chopped Romaine, Artichoke Hearts, Smoked Pecanwood Bacon, Yellow and Red Peppers, Bleu Cheese, Purple Onions and a Spicy Dijon Vinaigrette

3.50 PER PERSON



PASTA AND GRAIN

Celebration Bow Tie Pasta Salad

Bow Tie Pasta, Red and Green Peppers and Purple Onions Tossed with Italian Vinaigrette.

3.25 PER PERSON

Mediterranean Pasta Salad

Orechiette Pasta, Artichoke Hearts, Tomatoes, Spinach and Feta Cheese Accented with a Zesty Greek Basil Vinaigrette.

3.25 PER PERSON

Asian Noodle Salad

Lo Mein Noodles Tossed with Oriental Seasonings and Sesame Oil, Julienne Red and Green Pepper, Peanuts, Scallions and Water Chestnuts.

3.25 PER PERSON

Artichoke-Spinach Tortellini Salad

Tri-Colored Cheese Filled Tortellini Tossed with Baby Spinach, Toasted Pine Nuts, Artichokes, Purple Onion, Sundried Tomatoes, Roasted Peppers and a Lemon-Thyme Vinaigrette.

3.50 PER PERSON

Confetti Orzo Salad with Pesto Vinaigrette

Tri-colored Orzo Tossed with Red & Green Bell Peppers, Yellow Squash, Zucchini, Purple Onion and a Pesto Vinaigrette

3.50 PER PERSON

THE SANDWICH SHOP

A la carte Sandwich Shop Selections are Hearty Portion Sandwiches and Wraps Served with our Tasty Homemade Potato Chips and French Onion Dip.

MIN. 6 PER SELECTION

Your Event Designer can customize levels of boxed luncheon presentations:

- Handled Bag Luncheon for an Additional 1.25 per Person
- Designer Boxed Luncheon Packaging for an Additional 2.25 per Person.



••• SANDWICH SHOP

BEEF

Steak & Ale

Boars Head Oven Roast Beef, Sharp Cheddar, Beer Battered Crispy Onion Curls, Lettuce, Tomato and Horseradish Crème

7.95 EACH

Great Greek

Boars Head Oven Roast Beef, Roasted Peppers, Arugula and Feta Cheese Served with Herb Garlic Spread

7.95 EACH

High Roller

Boars Head Oven Roasted Beef, Black Forest Ham and Turkey Breast Wrapped with Lettuce, Tomatoes and Colby Jack Cheese with Garlic Herb Spread

7.95 EACH

Texas Tornado

Boars Head Oven Roasted Beef Rolled with Romaine, Tomatoes, Cheddar-Jack and Tornado Sauce

7.95 EACH

CHICKEN

Cranberry Walnut Chicken Breast Salad

Chicken Breast Diced and Tossed with Cranberries, Walnuts, Red Onion, Mayo, Balsamic Vinegar and Lemon Topped with Baby Spinach

7.95 EACH

Baja Chicken

Spicy Chicken Breast Thinly Shaved, Roasted Red Peppers, Jalapeno Jack Cheddar Cheese, Green Leaf Lettuce, Tomatoes and Chipotle Spread

7.95 EACH

Chicken Caesar

Grilled Chicken Breast Marinated in Caesar Dressing Tossed with Parmesan Cheese, Romaine Lettuce and Cracked Black Pepper Served with Garlic Herb Spread

7.95 EACH

The Trump

Boars Head Oven Roasted Buffalo Chicken Breast thinly Shaved Topped with Sliced Tomatoes, Diced Celery, Crisp Romaine and Blue Cheese Spread

7.95 EACH

Southwestern Chicken

Chicken Breast, Black Beans, Corn, Sour Cream, Cumin, Garlic, Monterey Jack Cheese, Cilantro and Romaine Lettuce

7.95 EACH



TURKEY

Hankster Club

Smoked Turkey Breast, Black Forest Ham, Bacon, Lettuce and Tomatoes with Garlic Herb Spread

7.95 EACH

T.G.I.F.

Turkey Breast Pastrami, Muenster, Crushed Red Peppers, Green Leaf Lettuce and Tomatoes with Garlic Herb Cream Spread

7.95 EACH

Buffalo Turkey

Turkey Breast, Buffalo Wing Sauce, Celery, Tomatoes and Bleu Cheese Spread

7.95 EACH

Italian Deli Hero

Turkey Breast, Salami, Ham, Provolone, Italian Dressing, Lettuce, Tomatoes, Purple Onion

7.95 EACH

VEGETABLE

Mozzarella Tomato Caprese

Roma Tomatoes, Buffalo Mozzarella Slices, Fresh Basil and Pesto

7.50 EACH

Exotic Garden Club

Fresh Mozzarella, Artichokes, Sun-dried Tomatoes, Mushrooms, Spinach and Roasted Peppers

7.50 EACH

Grilled Vegetables with Spicy Hummus and Arugula

7.50 EACH



••• SANDWICHES

METRO SANDWICH LUNCHEONS

Minimum 12 Guests • Served with our Tasty Homemade Potato Chips and French Onion Dip

Tuscan Platter

Turkey Breast with Smoked Gouda, Baby Spinach and Tomatoes
Grilled Portabello Mushroom, Roasted Peppers, Arugula and Fresh Mozzarella
Grilled Chicken, Feta, Sun Dried Tomatoes & Romaine

9.95 PER PERSON

Southwest Sampler

Baja Chicken Sandwich, Buffalo Turkey and Texas Tornado Wraps

8.95 PER PERSON

Bistro Sandwich Platter

Cranberry Walnut Chicken Salad Roast Beef & Crispy Onion Curls with Horseradish Creme on French Bread and Mozzarella-Tomato Caprese

8.95 PER PERSON

American Deli Tray

Boars Head Oven Roasted Beef, Smoked Turkey Breast, Black Forest Ham, Swiss, Provolone and Sharp Cheddar Cheese, Lettuce, Tomatoes, Onions, Crushed Red Peppers, Pickles and Condiments. Served with Assorted Breads

9.95 PER PERSON

Slider Sandwiches

Boars Head Oven-Roasted Beef Smoked Turkey and Black Forest Ham Tucked into Miniature Fresh Baked Slider Rolls with Honey-Mustard and Horseradish Crème

8.95 PER PERSON

Classic Kaiser Sandwiches

Your Choice of any Three of the following Fillings on Classic Kaiser Rolls: Boars Head Oven Roasted Beef, Smoked Turkey Breast, Grilled Chicken Breast, Black Forest Ham, Cranberry-Walnut Chicken Salad, Lemon Pepper Tuna Salad. All Served with Lettuce, Tomatoes, Mustard, Dijon Mustard and Mayonnaise

7.95 PER PERSON

Chicken & Vegetable Souvlaki

Lemon Grilled Chicken, Balsamic Grilled Veggies and Roasted Pepper Hummus. Served with Shredded Lettuce, Diced Tomatoes and Cucumbers, Olives, Red Onions, Feta Cheese with Tzaziki Sauce. Assemble your own.

11.95 PER PERSON

Salsalito Turkey Antipasto

Cubes of Muenster and Salsalito Turkey Breast Tossed with Diced Avocado, Purple Onion, Grilled Corn and Chiptole Creamy Dressing. Served with Flatbread

9.95 PER PERSON



HOT LUNCH BUFFET

15-Guest Minimum. Priced per Person. All Buffets Served with Fresh Baked Rolls. Chafers required.

Choose (1) Entrée and (2) Sides

11.95 PER PERSON

Add an Additional Entrée

3.95 - 6.95 PER PERSON

(must be ordered for all attendees)

ENTREES:

CHICKEN

Chicken Marengo

Grilled Chicken Sautéed and Topped with Portabello Mushrooms, Shallots, Garlic and Tomatoes.

Champagne Chicken Breast

Chicken Breast Topped with a Light Champagne Cream Sauce

Jack Daniels Chicken and Vegetables

Jack Daniels Chicken Sautéed with Vegetables.

Parmesan Chicken with Balsamic Butter

Parmesan Crusted Chicken Baked and Topped with a Balsamic Butter Sauce.

Chicken with Asparagus, Lemon & Parmesan

Tenderized Chicken Breast Lightly Floured and Sautéed with Asparagus, Lemon Zest and Drizzled with a Parmesan Cream Sauce.

Chicken Breast Picatta

Breast of Chicken Lightly Floured and Sautéed Drizzled with Lemon Butter Cream Sauce Accented with Capers.

Grilled Chicken Breast with Peach, Tomato & Sweet Onion Salsa

Tender Breast of Chicken, Grilled and Topped with a refreshing salsa of Peaches, Tomatoes and Sweet Onion



••• ENTREES

BEEF

Filet Tips with Horseradish Cream

Tenderloin of Beef Tips Sautéed and Tossed with a Horseradish Laced Cream Sauce.

Pepper Steak

Strips of Marinated Steak Sautéed with Red, Yellow and Green Peppers.

Beef Burgundy

Marinated Sirloin Simmered in a Rich Burgundy Cream Sauce.

Beef Tenderloin Medallions

Beef Tenderloin Medallions Served with Your Choice of Bordelaise, Wild Mushroom or Balsamic Glaze.

SEAFOOD

On the Border Salmon

Salmon Steaks Grilled and Topped with a Mexican-Inspired Sauce of Cinnamon, Cloves, Garlic, Chili, Olives, Cilantro and Tomatoes

Salmon with Red Pepper Coulis

Marinated Salmon Steak Grilled to Perfection and Drizzled with a Tasty Red Pepper Coulis

Costa Rican Red Snapper

Red Snapper, Lightly Floured and Sautéed in Olive Oil. Topped with a Flavorful Tomato and Onion Relish.

PASTA

Bayou Chicken & Broccoli Alfredo

Blackened Chicken Strips, Broccoli Florets, Red Pepper and Fettuccini with Alfredo Sauce

12.95 PER PERSON

Baked Italian Sausage Ziti

Layers of Ziti, Italian Sausage, Ricotta, Mozzarella and a Hearty Meat Sauce Makes this old favorite!

Orechiette Pasta with Scallops and Shrimp

Orechiette Pasta Tossed with Scallops and Shrimp in a Lobster-Based Cream Sauce.



VEGETARIAN OPTIONS

Stuffed Portobello Mushrooms

Portobello Mushrooms filled with Julienne Squash, Zucchini, Fresh Herbs and Parmesan baked to perfection

Grilled Portobello Parmesan

Portobello mushroom drizzled with a balsamic dressing and then stuffed with a tomato slice seasoned with basil and topped with a cheese mixture of parmesan, ricotta and fontina and returned to grill until cheeses are melted.

Spinach Stuffed Tomatoes

Plump Ripe Tomatoes filled with a tasty Sauté of Spinach, Onions, Mozzarella, Garlic and Nutmeg

Roasted Vegetable Tortellini

Pesto and Cheese Tri-Color Tortellini Tossed with Roasted Onions, Squash, Zucchini and Tomatoes and a Light White Wine Pesto Sauce

Shiitake Scallopini

Shiitake Mushrooms, Shallots, Artichoke Hearts and Thyme Sautéed with Capers and Tossed with Penne Pasta Laced with Garlic

ALA CARTE SIDES

Orzo with Spinach and Feta	2.75 per Person
5-Cheese Macaroni	2.75 per Person
Oven Roasted Potatos	2.75 per Person
Garlic Smashed Potatoes	2.75 per Person
Rice Pilaf	2.75 per Person
Molasses Baked Beans	2.75 per Person
Green Beans with Leeks and Pine Nuts	2.75 per Person
Asparagus with Caramelized Onions and Roasted Peppers	3.25 per Person
Squash, Zucchini & Carrot Medley	2.75 per Person
Carrots Vichy	2.75 per Person



••• PRIX FIX MENUS

THEMED PRIX FIX MENUS

All of the Following Require Chafers. 15 Guest minimum

Chicken AND Beef Fajitas

Seasoned Chicken Breast AND Steak Strips Sautéed with Green Peppers and Onions. Presented with all the Fixings to Include Sour Cream, Cheddar-Jack Cheese, Lettuce, Tomatoes, Chopped Onions, Jalapenos, Guacamole and Salsa

Southwest Caesar Salad

Cheese Enchilada Casserole

Spanish Rice

Tortilla Chips and Salsa

Banana-Cheesecake Xangos and Mexican Flan

21.95 PER PERSON

Gourmet Barbecue

Strawberry-Pine Nut Salad

Firecracker Salmon

Grilled Chicken Breast with Peach, Tomato & Sweet Onion Salsa

Grilled Sweet Potatoes with Molasses Glaze

Sesame Roasted Asparagus

Brownies, Mini Cupcakes and Cookies

18.95 PER PERSON

Southwest Barbecue

Pulled Pork Sliders and Grilled Barbecue-Lime Chicken Breast.

Loaded Baked Potato Salad

Home style Coleslaw

Barbecue Baked Beans

5-Cheese Macaroni

Apple Pie and Fresh Baked Cookies

16.95 PER PERSON

October Fest Crowd

Cucumber Salad with Dill and Cream Sauce

German Potato Salad

Beer Basted Bratwurst and Knockwurst

Sauerkraut, Condiments, and Rolls

Crispy Cheese Noodles with Chives

Pan Fried Potatoes with Bacon Bits and Parsley

Black Forest Cake

17.95 PER PERSON



ROOM TEMP PRIX FIX ENTRÉE SELECTIONS

Sesame Crusted Chicken

Sliced and Presented with Sugar Snap Peas, Roasted Red Peppers and Spicy Asian Peanut Sauce

Asian Noodle Salad

Flat Bread

Miniature Fruit Tarts

15.95 PER PERSON

Asian Lettuce Wraps

An Inspiring Display of Teriyaki Chicken, Carrots, Water Chestnuts, Asian Noodles, Rice, Sweet Red Chile and Hoisin Sauce.

Bibb Lettuce Wrappers

Thai Cucumber Salad

Chocolate Dipped Fruit Kabobs

15.95 PER PERSON

Ginger Peach Turkey Breast Display

Tender Breast of Turkey Basted with Ginger and Firestone Peaches.

Red Bliss Potato Salad

Mixed Greens Salad

Silver Dollar Rolls

Miniature Cheesecakes

15.95 PER PERSON

Balsamic Marinated Beef Medallions

Served on a Bed of Caramelized Red Onions and Mushroom

Confetti Orzo Salad

Grilled Vegetables

Fresh Baked Rolls

Miniature Italian Cannolis

16.95 PER PERSON

Cracked Pepper Beef Medallions

Exquisite Tenderloin Medallions of Beef, Rolled in Cracked Black Peppercorns, Sliced and Presented with Whipped Horseradish and Crispy Onion Curls.

Cranberry Walnut Chicken Salad Sandwich

Bleu Cheese Potato Salad

Mozzarella Tomato Caprese

Grilled Vegetable Display

Silver Dollar Rolls

Cake Pops

18.95 PER PERSON



••• DESSERTS AND SNACKS

CORPORATE MENU

SWEET

Miniature Cupcakes	2.00 per person
Assorted Cake Pops	2.75 each
Assorted Sweets Tray	2.95 per Person
Jumbo Cookie Display	2.95 per person
Miniature Brownies	2.95 per person
Mini Cupcakes and Cookies	3.25 per person
Brownie, Blondies and Cookies	3.25 per person
Fresh Fruit Display	3.25 per person
Little Cheesecakes	3.75 per person
Gourmet Dessert Bars & Cookies	3.75 per person
Miniature Italian Cannolis	3.75 per person
Dessert Shooters	3.75 per person
Chocolate and Coconut Dipped Fruit Pops	3.75 each
Miniature French Pastry Display	4.25 per person

...AND SALTY

Homemade Tortilla Chips and Salsa	3.50 per Person
Guacamole and Tortilla Chips & Salsa	4.25 per person
Homemade Chips & Pretzels with French Onion Dip	4.25 per person
Beef Taquito and Chicken Flauta Display	4.25 per person
Mediterranean Dip Display with Pita	4.25 per person
Garden Vegetable Crudites	4.25 per person
9 Layer Dip with Tortilla Chips	4.25 per person
Hot Crab and Artichoke Dip with Pita Angles	4.75 per person
Tuscan Antipasto Platter	4.75 per person
Kielbasa & Cheese Board with Crackers	4.75 per Person
Jumbo Shrimp with Cocktail Sauce	7.50 per person
StadiYum Popcorn	35.00 per Large Bag



RECEPTION MENUS

Minimum 25 guests, please.

French Riviera

Tiered Baked Brie Display

Featuring Brie with Pesto & Pine Nuts and Brie with Raspberry Coulis and Toasted Almonds Served with French Baguettes and Watercrackers

Miniature Chicken Cordon Bleu

Vegetarian Pate Sampler

Almond Mushroom Pate, Artichoke Pate, Aubergine Pate

Served with Olive Oil-Brushed French Baguettes

Crab Stuffed Artichoke Bottoms

Coquilles Saint-Jacques

Tenderloin Crostini with Crispy Onion Curls

Miniature Fruit Tarts

Chocolate Dipped Strawberries

28.95 PER PERSON

Asian Flare

Seared Scallops with Orange Miso on Asian Spoon

Spicy Beef Stir Fry in Mini Carry-out Box with Chopsticks

Ahi Tuna Sesame Crouton with Wasabi

Vegetarian Potstickers

Thai Chicken Satay with Spicy Peanut Sauce

Bacon Wrapped Waterchestnuts

Coconut Custard

Triple Fruit Mousse

24.95 PER PERSON

Spanish Tapas

Gazpacho Soup Shooters

Red Snapper Ceviche

Garlic Shrimp

Albondigas

Chorizo and Manchego Empanadas

Spanish Cheese Platter

Featuring Manchego & Herbed Chevre with Dates, Figs, Melon, Grapes and Strawberries

Tortilla Espanola

Ham Croquettes

Churros and Xangos

28.95 PER PERSON



••• **RECEPTION MENUS**

Viva Mexico!

Carnita Taquitos
Grilled Vegetable and Jalapeno Jack Flautas
Spicy Beef Empanadas
Cheese & Bacon Stuffed Jalapenos
Nine-Layer Dip with Tri-Color Chips
Chicken Fajita Roll
Smoked Gouda and Roasted Pepper Quesadillas
Tortilla Soup Shooters
Flan in Individual Glass
Banana Cheesecake Xangos

26.95 PER PERSON

Italian Countryside

Italian Classic and Yellow Pepper Bruschetta Display
Gorgonzola-Hazelnut Stuffed Mushrooms
Prosciutto Wrapped Melon
Tuscan Antipasto Display
Cocktail Meatballs with Marinara
Hot Spinach and Artichoke Dip with Garlic Pita Angles
Bacon and Caramelized Onion Crustades
Miniature Cannoli
Tiramisu

26.95 PER PERSON



DETAILS, DETAILS, DETAILS

Order Placement

24-Hours notice is requested for delivery; however, we are eager to serve your last minute needs. Please call our office for expedited orders – chances are the answer is YES! To place your order, call us at 703.451.2798 or e-mail us at info@rrcatering.com. Our website is www.rrcatering.com

Please note that orders being placed after 1:00pm for the next business day may have menu limitations based on our inventory.

Changes to any order can not be guaranteed if not received at least 8 hours prior to your event.

Minimums

Our Chefs have designed these menus and priced each selection to serve a certain minimum guest count. Lesser numbers can be served, although prices and menu may be adjusted by your Event Designer.

Our minimum order for delivery is 150.00.

Presentation

Unless otherwise coordinated, all food will be presented on upscale disposable bowls and trays with disposable serving utensils. Real equipment such as silver chafing dishes, platters, china, glassware, linens and floral arrangements are available at an additional charge.

Delivery

Drop-off charges will be applied to all deliveries based on travel distance and the amount of items ordered. We will deliver your meal within one hour of serving depending on our schedule. We provide complimentary set-up of your buffet at no charge, however, our drivers must be in and out of your facility within 20 minutes. If a specific time is needed within a (15) fifteen-minute window, we are happy to meet your needs but an additional charge may apply. We appreciate your cooperation!

An additional charge will be incurred if our staff needs to return to your site for equipment pick up.

Prices Quoted in this brochure are for drop-off only during hours of 7:30am – 3:00pm Monday through Friday. Surcharges may be assessed for early, late or weekend deliveries.

Disposable Goods and Heating Equipment

Breakfast Disposables include buffet serving utensils, 6-inch plates, plastic cups, beverage napkins, bistro coffee cups, forks, knives and spoons at 1.50 per person. Lunch and Dinner Disposables include buffet serving utensils, dinner napkins, 10-inch plates, plastic cups, forks, knives, spoons at 1.85 per person. Disposable chafing dishes with fuel are available at the charge of 12.50. Please retain these as they are re-usable. You may order replacement fuel for future events at the charge of 1.50 each.



••• **DETAILS**

Sales Tax

Applicable state and local sales tax will be assessed to the final bill unless a tax-exempt certificate is on file

Surcharges

Although minimums are requested, lower numbers may be served but they shall incur a surcharge.

Substitutions

In the event a product or ingredient is unavailable or unsatisfactory to our team of Chefs, we reserve the right to substitute for similar items of equal or greater quality.

Cancellation

Cancellations received in written form at least 24 hours before the start time will incur no penalty (If your event is scheduled for 10am on Wednesday we must receive written notice no later than 10am on Tuesday without incurring the 50% charge). Cancellations received in written form within 24 hours of your event will incur a 50% charge to cover our event investment. If we have not received a cancellation in written form the event will be charged in full. The above policy applies to events cancelled due to inclement weather.

Payment Options

We accept Visa, MasterCard, Discover, American Express Corporate Check and Cashier's check. All services must be paid for before delivery unless credit has been established.

Tax Exemption Certificates

Tax Exemption certificates are only valid for the state indicated on the certificate. Please be sure your certificate exempts you from the purchase of taxable services such as meals or lodging (Retail Sales and Use Tax Certificate of Exemption)





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