

First Holy Communion Celebrations

Whether you are celebrating your child's First Holy Communion with an intimate gathering of 25, or with a large out of town group, R & R Catering can meet your needs. These menus are only a few suggestions. Please see our website at www.rrcatering.com for other menu ideas. You may find our party platter menu very helpful to ease the preparation for this special day--and don't forget to look at our dessert menu for a sweet ending to your celebration.

ANGELS ON HIGH BRUNCH 21.95 PER PERSON

Jeweled Brie Display with French Bread Cubes and Watercrackers

Baked French Toast
Brioche French Toast Sprinkled with Powdered Sugar Topped with Raspberry Preserves & Almonds

Home Fried Potatoes

Asparagus and Roasted Pepper Caesar
Crisp Romaine Tossed with Shaved Parmesan, Roasted Peppers, Asparagus Tips, Garlic Croutons and Creamy Caesar Dressing

Ginger-Peach Turkey Breast with Silver Dollar Rolls

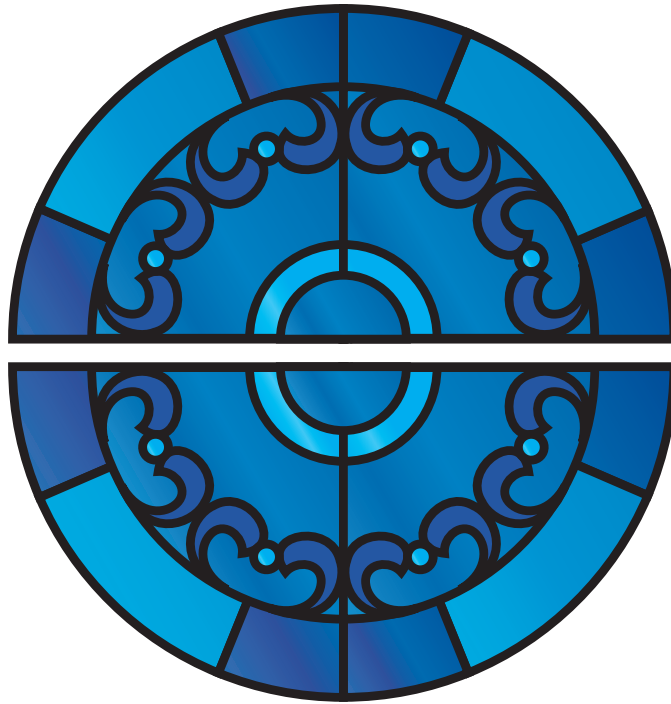
Beef Burgundy with Pearl Onions and Mushrooms

Garden Rice Pilaf

Breakfast Bread Basket

(To include Danishes, Muffins and Assorted Bagels with Cream Cheese)

Driscoll Strawberries with Marshmallow Crème Dip



AND THESE THY GIFTS • 18.95 PER PERSON

Layered Celebration Salad

Iceberg Lettuce, Green Spring Peas, Purple Onions, Rainbow Diced Peppers, Black Olives, Shredded Carrots, Grape Tomatoes, Parmesan Cheese and Cheddar-Jack Cheeses and Bacon Bits Layered in a Clear Bowl and Drizzled with a Sweet Vinaigrette

Chicken Breast Amandine

Breast of Chicken, Seasoned, Lightly Breaded and Sauteed. Topped with a Tasty Sauce of Toasted Almonds, Lemon, White Wine and Garlic

Salmon with Roasted Pepper Coulis

Orzo with Spinach and Feta

Baby Carrots with Honey Ginger

Fresh Baked Rolls and Butter

SOUTHERN SEMINARIAN • 16.95 PER PERSON

Spring Salad

Broccoli Florets, Bacon, Purple Onion, Scallions, Green and Red Grapes, Toasted Almonds Tossed in a Sweet Vinaigrette

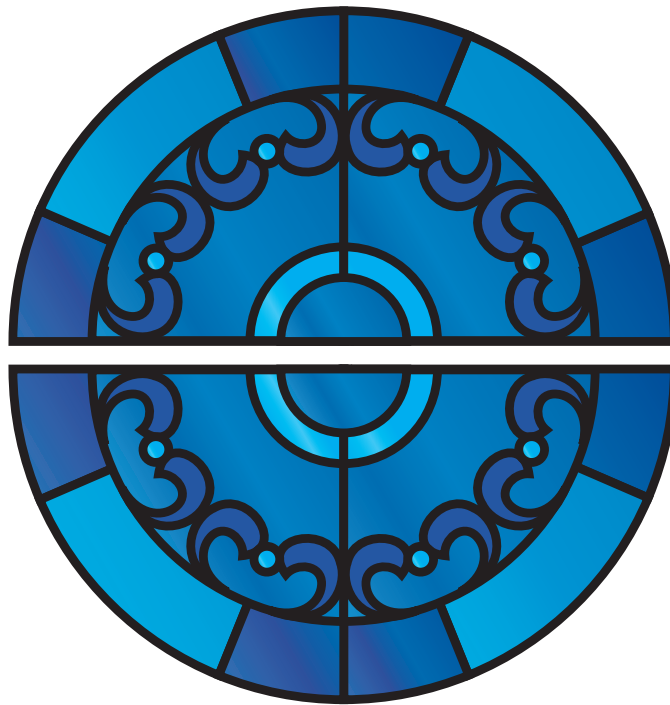
Oven Fried Chicken

Four Cheese Macaroni and Cheese

Garlic Mashed Potatoes

Green Beans Amandine

Homemade Biscuits



WESTERN ANGEL LUNCH • 16.95 PER PERSON

Baked Potato Salad

Classic Coleslaw

Pulled Pork Barbecue

Chicken Fingers with Barbecue Dipping Sauce

Barbecue Baked Beans

Fresh Baked Rolls

THE CONGRATULATIONS LUNCH BUFFET • 18.95 PER PERSON

Tucker - Smith Strawberry Salad

Mixed Greens, Spinach, Toasted Pine Nuts, Strawberries, Feta and Cranberry-Citrus Dressing

Champagne Chicken

Breast of Chicken Simmered in a Light Champagne Cream Sauce

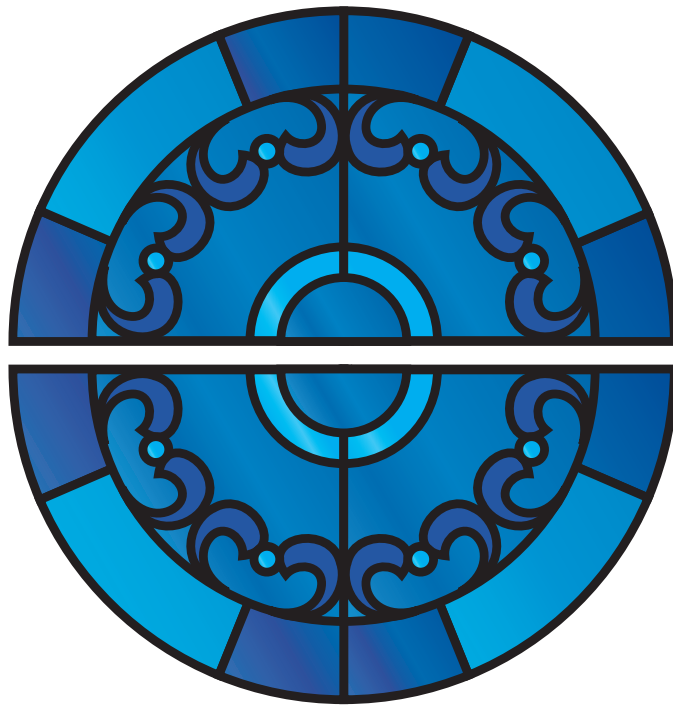
Sweet and Sour Ham

Rosemary Roasted Potatoes

Confetti Orzo Pasta Saute

Asparagus with Caramelized Onions and Roasted Peppers

Fresh Rolls and Butter



HEAVENLY CASUAL GATHERING • 17.95 PER PERSON

Fresh Fruit and Cheese Display

Hot Crab and Artichoke Dip with Garlic Toasted Pita Angles

All Beef Barbecue Meatballs Served with our Zesty Barbecue Sauce

Thai Chicken Sates Presented with Peanut Dipping Sauce

Red & Purple Potatoes with Boursin Cheese

Mozzarella Tomato Caprese Skewers

WE ARE THANKFUL FOR OUR FOOD • 17.95 PER PERSON

Chopped Antipasto Salad

Orechiette Pasta with Scallops and Shrimp

Baked Ziti with Italian Sausage

Grilled Vegetable Display

Miniature Focaccia and Italian Bread Sticks