



Traditional Plated Menu

Your Choice of Tier:

**Packages include: staff, china (*white or ivory*), flatware, glassware, any solid color linen for all tables, any solid color linen napkin, & cake cutting service. **

Garden (Plated)

3 Butlered Hors d'oeuvres, 1 Pre-Set Salad, 2 Accompaniments, 1 Poultry Entrée, 1 Entrée

**Pricing is based off a Duel Entrée. Single Entrée Plates are available. **

Any additions or substitutions may increase your per person price.
Menu prices subject to change based on market price.



Traditional Menu

Hors D'oeuvres

(Additional appetizer selections offered upon request)

Fresh Seasonal Fruit & Domestic Cheese Display

served with an assortment of gourmet crackers

Assortment of Hand Stuffed Eggs

classic, truffle, & avocado

Balsamic Marinated Grilled Vegetable Display

vibrant display of portabella mushrooms, zucchini, yellow squash, asparagus, & roasted red bell peppers marinated in a savory balsamic vinaigrette

Beef Tenderloin Crostini

toast point topped with beef tenderloin & a creamy horseradish

Fingerling Potatoes & Andouille Sausage Skewers

Cocktail Meatballs

your choice of: Korean BBQ, Bourbon Cream, Sweet & Sour, or Fresh Marinara

Ahi Tuna

served in a wonton cup & topped with a wasabi cream

Marinated Beef Brochettes

Hand Made Mini Crab Cakes

served with a lemon caper aioli

Blackberry Cucumber Caprese Skewers

Grilled Asparagus Wrapped in Prosciutto

Parmesan Truffle Risotto Croquettes

Jumbo Mushroom Caps
hand stuffed with a savory spinach & cheese blend

Applewood Bacon Wrapped Scallops

Herb Marinated Shrimp Skewers

Berries & Brie Crostini
brie spread on a toast point topped with fresh strawberry slices & drizzled with a balsamic reduction

Mini Chicken Cordon Bleu

Watermelon & Feta Bites

Pesto Chicken Caprese Skewers
drizzled with a balsamic reduction

Vegetable Spring Rolls
served with a sweet thai chili & homemade peanut sauce

Antipasto Display
an assortment of Italian cured meats, fresh cheeses, artichoke hearts, olives, pickled vegetables, focaccia, & assorted crackers

Smoked Salmon Crostini
toast point topped with cream cheese, smoked salmon, & dill

Warm Tomato & Feta Crostini
whipped feta spread on a toast point topped with a tomato & shallot blend

Barrata & Tapenade Crostini
toast point with a mozzarella spread topped with a homemade olive tapenade

Blue Cheese, Pear, & Honey Crostini



Traditional Menu

Pre-Set Salads

Fresh Spring Mix Salad

tomatoes, cucumbers, olives, mandarin oranges, croutons, cranberries, & sunflower seeds served with your choice of 2 dressings

Caesar Salad

romaine, sundried tomatoes, house-made seasoned croutons, parmesan cheese, & a creamy caesar dressing

Greek Salad

spring mix, tomatoes, cucumbers, kalamata olives, sliced pepperoncini, red onions & feta cheese served with mediterranean vinaigrette

Spinach Salad

spinach, tomatoes, applewood bacon, mushrooms & blue cheese crumbles served with a balsamic vinaigrette

Sunshine State Salad

spinach, tomatoes, mandarin oranges, sunflower seeds, mushrooms, & crasians served with a honey orange vinaigrette

Apple Lemon Salad

spring mix, goat cheese, crasians, sliced apples, & walnuts served with a lemon-maple vinaigrette

Insalata Caprese

layered slices of tomatoes, mozzarella, & basil topped with EVOO & a balsamic reduction

Accompaniments

Fresh Vegetable Medley

Sautéed Green Beans

with fresh garlic & parmesan cheese

Oven Roasted Herbed Baby Carrots

Sautéed Zucchini, Summer Squash, & Red Onion

Gnocchi

served in a sage & parmesan cheese butter sauce

Truffle Mashed Potatoes

Roasted Asparagus

served in a sherry shallot vinaigrette

Penne Alla Vodka

Mushroom Risotto

Wild Rice Pilaf

Oven Roasted Red & Sweet Potatoes

Lemon Garlic Orzo

Penne Pasta

with a white wine pesto butter

Root Vegetables

Garlic Parmesan Fingerling Potatoes

Grilled Asparagus

served in a balsamic brown butter

*Serving Seminole, Orange, Osceola, Lake, Volusia, and Brevard Counties
2533 S. Laurel Ave. Sanford, FL 32773 Phone: 407-324-4343 Fax: 407-323-9800
www.rccatering.com Email: rccinc@rccatering.com*



Traditional Menu

Poultry Entrées

Chicken Florentine

boneless breast topped with spinach in a creamy lemon sauce

Catalonia Chicken

boneless breast topped with serrano & capers in a lemon butter sauce

Prosciutto Stuffed Chicken Breast

boneless breast stuffed with prosciutto, cream cheese, & basil

Citrona Chicken Heist

boneless breast topped with capers in a lemon butter sauce

Lemon Rosemary Roasted Chicken

bone-in chicken rubbed with rosemary & topped with a lemon zest

Boursin Chicken

boneless breast topped with sun-dried tomatoes in a boursin cream sauce

Chicken Marsala

boneless breast topped with mushrooms in a creamy sweet marsala wine & butter sauce

Chicken Parmigiana

boneless breast lightly breaded & fried topped with homemade marinara, mozzarella, & parmesan cheese

Chicken Capri

boneless breast topped with fresh mozzarella, vine ripe cherry tomatoes, fresh basil, & EVOO

Chicken Kiev

boneless breast stuffed with parsley, garlic, & topped with a butter sauce

Creamy Chicken

boneless breast topped with basil, sliced mushrooms, & sun-dried tomatoes in a cream sauce

Sesame Ginger Chicken

panko crusted boneless breast topped with fresh ginger, toasted sesame, & soy sauce

Second Entrées

Oven Roasted Pork Loin

topped with a rosemary demi-glaze

Pork Tenderloin

served with a roasted shallot balsamic Jus

Tender Roast Beef

served with a mushroom burgundy sauce

Flank Steak

served with your choice of sauce: shallot & red wine, horseradish-lemon, gorgonzola cream, or roasted pepper coulis

London Broil

served with a wild mushroom merlot

Boursin Encrusted Filet Mignon

served medium

Bacon Wrapped Filet Mignon

served medium



Traditional Menu

Baked Tilapia

topped with a lemon caper aioli

Blackened Tilapia

topped with a cucumber-avocado salsa

Grilled Mahi

topped with a mango salsa

Baked Parmesan Crusted Salmon

Grilled Salmon

served with your choice of sauce: lemon caper, maple mustard glaze, cream dill, or honey garlic glaze

Served with Pre-Set Freshly Baked Rolls & Butter Balls

Coffee Station

Display consisting of elegant stainless-steel coffee pots accompanied with sugars & creamers (regular & French vanilla). Signage for the table included.

Beverages

Sweet Tea

Unsweet Tea

Lemonade

Pre-Set Water

Soda (Coke, Sprite, & Diet Coke)