



Chef's Dinner Packages



SERVING CENTRAL FLORIDA FOR OVER 25 YEARS!

River City Catering is an off premise catering company that has served all of Central Florida, from Kissimmee to Palm Coast for over 25 years. River City Catering has exceptional quality and outstanding service. Our professional staff will walk you through the process of planning your event. From ideas to completion, River City Catering is here to provide the gourmet difference.

About Us

River City *Chef's Dinner Menus*

CATERING

MINIMUM OF 25 GUESTS

Curated menus, straight from our Chef's table to yours

#1

Garden Salad

With assorted toppings & dressings

Fresh Vegetable Medley

Wild Rice Pilaf

Garlic Mashed Potatoes

Chef's Choice of Chicken Breast

Oven Roasted Pork Loin

With rosemary demi glaze

Freshly Baked Rolls & Butter

Chef's Choice of Dessert

Freshly Brewed Coffee

Iced Tea & Lemonade

#2

Garden Salad

With assorted toppings & dressings

Sauteed Zucchini, Summer Squash, & Red Onions

Roasted Red Bliss Potatoes

Home-Style Green Beans

Seasoned Bone-In Baked Chicken

Tender Roast Beef

With mushroom burgundy sauce

Freshly Baked Rolls & Butter

Chef's Choice of Dessert

Freshly Brewed Coffee

Iced Tea & Lemonade



#3

Sunshine State Salad

Served with a Honey Orange Vinaigrette

Oven Roasted Herb Baby Carrots

Oven Roasted Red & Sweet Potatoes

Lemon Rosemary Roasted Bone-In Chicken

Carved Flank Steak

Served with Chimichurri

Freshly Baked Rolls & Butter

Chef's Choice of Dessert

Freshly Brewed Coffee

Iced Tea & Lemonade

#4

Staff required for this menu

Garden Salad

With assorted toppings & dressings

Sauteed Fresh Green Beans

Lemon Garlic Orzo

Scalloped Potatoes

Baked Parmesan Crusted Salmon

Carved Top Round of Beef

Freshly Baked Rolls & Butter

Chef's Choice of Dessert

Freshly Brewed Coffee

Iced Tea & Lemonade

*Any additions or substitutions may increase your per person price**

Menu price is subject to change based on market rate

#5

Caesar Salad

With seasoned herb croutons, parmesan cheese,
& caesar dressing

Balsamic Marinated Grilled Vegetables

Eggplant Rollatini

Fried eggplant rolled with ricotta cheese
topped with homemade marinara sauce

Penne Pasta Alfredo

A mixture of artichokes, sundried
tomatoes, & fresh spinach

Chicken Marsala

Served with Garlic Bread Sticks

Chef's Choice of Dessert

Freshly Brewed Coffee

Iced Tea & Lemonade



#6

Garden Salad

With assorted toppings & dressings

Vegetable Spring Rolls

Served with sweet Thai Chili sauce

Teriyaki Stir Fry

Steamed Jasmine Rice

Chicken Panang

Red curry dish with green beans &
bamboo shooters

Served with Garlic Bread Sticks

Chef's Choice of Dessert

Freshly Brewed Coffee

Iced Tea & Lemonade

#7

Garden Salad

With assorted toppings & dressings

Platanos Maduro

Sweet plantains

Yucca Con Mojito

Arroz Con Gandules

Rice with pigeon peas

Pollo Guisado

Pernil Asado

Freshly Baked Rolls & Butter

Chef's Choice of Dessert

Freshly Brewed Coffee

Iced Tea & Lemonade

#8

Coleslaw

Corn on the Cob

BBQ Baked Beans

Baked Macaroni & Cheese

Crispy Buttermilk Fried Chicken

House Smoked Pulled Pork

Hamburger Buns

Big Poppa's BBQ Sauce

Cornbread

Chef's Choice of Dessert

Freshly Brewed Coffee

Iced Tea & Lemonade

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Chef's Dinner

#9

Garden Salad

With assorted toppings & dressings

Fresh Green Bean Amandine

Jamaican Rice & Peas

Sweet Plantains

Walkers Wood Bone-In Chicken

Oven Roasted Pork Loin

Topped with Mango Salsa

Freshly Baked Rolls & Butter

Chef's Choice of Dessert

Freshly Brewed Coffee

Iced Tea & Lemonade



#11

Chaat Masala Chopped Salad

Indian Style Vegetable Stir Fry

Jasmine Rice

Chickpea Curry

Chicken Tikka Masala

Garlic Naan

Chef's Choice of Dessert

Freshly Brewed Coffee

Iced Tea & Lemonade

#10

Spinach Salad

Served with balsamic vinaigrette

Roasted Asparagus

Served in a sherry shallot

Garlic Parmesan Fingerling Potatoes

Penne Pasta with a White Wine Pesto Butter

Boursin Chicken

Boneless breast topped with sundried tomatoes in a boursin cream sauce

Grilled Mahi

Served with a white wine butter sauce

Freshly Baked Rolls & Butter

Chef's Choice of Dessert

Freshly Brewed Coffee

Iced Tea & Lemonade

#12

Greek Salad

With Mediterranean Vinaigrette

Roasted Greek Vegetables

Saffron Rice Pilaf

Chicken Gyros

Moussaka

Tzatziki & Pita

Baklava

Freshly Brewed Coffee

Iced Tea & Lemonade

Optional Add Ons:

Disposable Styrofoam Plates

Upgrade to Heavy Clear Plastic

Upgrade to China, Glassware, & Flatware (staffed events only)

Disposable Chafers

Gratuity and Production Fee added to events

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