

Traditional Buffet 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****

Sprout (Buffet)

2 Hors D'oeuvres, 1 Salad, 2 Accompaniments,
1 Poultry Entree, 1 Secondary Entree

Blossom (Buffet)

3 Hors D'oeuvres, 1 Salad, 3 Accompaniments,
1 Poultry Entree, 1 Secondary Entree

****Custom Proposals Created Upon Request****

Menu Pricing is Based on your Menu Selections

Please email or call for pricing

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

Hors D'oeuvres

Additional selections offered upon request

Hors D'oeuvres indicated with ** are only offered with the Blossom Tier

Fresh Seasonal Fruit & Domestic Cheese Display

served with an assortment of gourmet crackers

Balsamic Marinated Grilled Vegetable Display

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

Beef Tenderloin Crostini

topped with a creamy lemon horseradish

Tortellini Caprese Skewers

drizzled with a balsamic reduction

Cocktail Meatballs

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

Grilled Chicken Brochettes

Jumbo Mushroom Caps

hand stuffed with a savory spinach & cheese blend

Hand Breaded Coconut Chicken

served with a homemade whole grain honey mustard

Vegetable Spring Rolls

served with a sweet thai chili

Classic Bruschetta

fresh tomatoes, garlic, black olives, & basil topped with EVOO & parmesan cheese

Grilled Asparagus Wrapped in Prosciutto

Watermelon & Feta Bites

Blue Cheese, Pear, & Honey Crostini

Herb Marinated Shrimp Skewers**

Marinated Beef Brochettes**

Applewood Bacon Wrapped Shrimp Skewers**

Antipasto Display**

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

Pesto Chicken Caprese Skewer

drizzled with a balsamic reduction

Mini Chicken Cordon Bleu

Mini BLT Crostini

toast point topped with mayonnaise, fresh lettuce, cherry tomatoes, & crisp bacon

Warm Tomato & Feta Crostini

whipped feta spread on a toast point topped with a tomato & shallot blend

Berries & Brie Crostini**

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

Hand Made Mini Crab Cakes**

served with a lemon caper aioli

Barrata & Tapenade Crostini**

toast point with a mozzarella spread topped with a homemade olive tapenade

Shrimp Cocktail Shooters**

Blackened Tenderloin Steak Bites**

Serving Seminole, Orange, Osceola, Lake, Volusia, & Brevard Counties

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Traditional Buffet Menu

Salads

****Pre-set salads available at an additional rate****

Fresh Spring Mix Salad

*tomatoes, cucumbers, 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, cucumber, kalamata olives, sliced pepperoncini, red onions, & feta cheese
served with a 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, & raisins, served with a honey orange vinaigrette

Accompaniments

Accompaniments indicated with ** are only offered with the Blossom Tier

Fresh Vegetable Medley

Sauteed Green Beans

with fresh garlic & parmesan cheese

Oven Roasted Herb Baby Carrots

Sauteed Zucchini, Summer Squash, & Red Onion

Broccoli Casserole

Roasted Asparagus**

served in a sherry shallot vinaigrette

Grilled Asparagus**

served with a balsamic brown butter

Garlic Mashed Potatoes

Oven Roasted Red & Sweet Potatoes

Scalloped Potatoes

Garlic Parmesan Fingerling Potatoes**

Penne Alla Vodka**

Penne Pasta

with a white wine pesto butter

Lemon Garlic Orzo

Wile Rice Pilaf

Roasted Red Pepper & Garlic Rice

Traditional Buffet Menu

Poultry Entrees

Poultry Entrees indicated with ** are only offered with Blossom Tier

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*

Seasoned Bone-in Baked Chicken

Citrone Chicken Heist

*boneless breast topped with capers in a lemon
butter sauce*

Lemon Rosemary Roasted Chicken

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.
Balsamic Glaze available upon request*

Baked Bone-in Lemon Pepper Chicken

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*

Secondary Entree

Secondary Entrees indicated with ** are only offered with the Blossom Tier

Vegetarian Baked Ziti

Eggplant Rollatini

*fried eggplant rolled with ricotta cheese &
topped with homemade marinara*

Tangy Honey Glazed Pit Ham

topped with a honey & pineapple glaze

Oven Roasted Pork Loin

topped with a rosemary demi-glaze

Carved Pork Tenderloin

served with a balsamic brown butter

Carved Top Round of Beef

*served with horseradish, creamy
horseradish, & spicy mustard*

Carved Flank Steak**

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

Secondary Entrees Continued

Secondary Entrees indicated with ** are only offered with the Blossom Tier

Baked Tilapia**

topped with a lemon caper aioli

Blackened Tilapia**

topped with a cucumber-avocado salsa

Tuscan Butter Shrimp**

Blackened Mahi**

topped with a mango salsa

Grilled Mahi**

topped with a white wine butter sauce

Tender Roast Beef**

served with a mushroom burgundy sauce

Carved Prime Rib**

served with a creamy herb sauce & Au Jus

Baked Parmesan Crusted Salmon**

Grilled Salmon**

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

Served with Freshly Baked Rolls & Whipped Butter

Coffee Station

Display consisting of elegant stainless steel coffee pots accompanied with sugars & assorted creamers.

Beverages

Sweet Tea

Unsweet Tea

Lemonade

Pre-Set Water

Soda (Coke, Diet Coke, Sprite)