

2023

R CATERING & EVENTS LLC

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# Action Stations



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# ACTION STATIONS + BAR



Stations are priced per person with a minimum of 50 people.  
Uniform Chef(s) are required for each station (\$175.00 for 2 hours)

## **Carving Station** **Fresh premium Meats**

**MP**

Harvest Roasted Turkey Breast | Herb Crusted Fresh Pork Loin | Garlic & Pepper Spiced Top Round of Prime Rib | Carved Virginia Honey Baked Ham | Herb Crusted Beef Tenderloin | Glazed Corned Beef | Spiced Round Pork Tenderloin

Each meat is accompanied with a signature well paired sauce.

## **Mini Slider Bar**

Beef Tenderloin Sliders with Creamy Horseradish & Arugula on a Brioche Bun....*Starting at \$8 per slider*

Sweet & Tangy BBQ Pulled Pork with Sweet Cabbage Slaw....*Starting at \$5 per slider*

Crab Cake with Homemade Aioli Sauce ....*Starting at \$8 per slider*

## **Mac-N-Cheese Bar**

***Starting at \$12.95 Per Person***

The ultimate station for your party. Choose from creamy Cheddar Mac & Cheese or White Cheddar Mac & Cheese.

Toppings: Sautéed Mushrooms, Herb Bread Crumbs, Parmesan Cheese, Bacon Bits, Roasted Mixed Veggies

Add-ons: Slow Roasted BBQ Pulled Pork (+\$7.95 pp)

Crispy Chicken Tender Bites (+\$6.95 pp)

Ground Beef (+6.95 pp)

Garlic Butter Sautéed Shrimp (+\$9.95 Per Person)



## Mashed Potato Martini Bar

**Starting at \$14.95 Per Person**

A beautiful rendition to mashed potatoes. Displayed in stemless martini glasses, there perfect for that perfect wedding or any fancy occasion.



Homemade Mashed Potato & Sweet Potato



Toppings: Chives, Sour Cream, Salted Butter, Sautéed Mushrooms, Bacon Bits, Cheddar Cheese, Parmesan Cheese, Beef Gravy, Sautéed Broccoli, Candied Walnuts, Brown Sugar

Add-ons: Grilled Sliced Skirt Steak (+\$12.95 pp)  
Sautéed Garlic Butter Shrimp Scampi (+\$9.95 pp)  
Roasted Baked Chicken Shreds (+\$7.95 pp)  
Lobster Meat (+\$MP pp)

## Taco Fiesta Bar

**Starting at \$36.95 Per Person**



A perfect start and finish to any event. Our Taco Fiesta Bar comes with

Three signature meats: Mexican ground beef, Pineapple Roasted Pork Al Pastor, and Cilantro Lime Chicken

Tortillas: Soft Flour Tortillas & Hard Shells



Toppings: Mexican Blend Cheese, Fresh Pico De Gallo, Guacamole, Cilantro, Salsa, Sour Cream, Salsa Picante, Cilantro Aioli, Roasted Corn, Pickled Onions



## Pasta Action Station

**Starting at \$38.95 Per Person**

Perfect for any occasion. Mix and Match however you would like.

Pastas: Penne, Rotini & Gluten Free

Sauces: Italian Marinara, Parmesan Creamy Alfredo, & Pesto



Protein: Grilled Sliced Chicken Breast, Italian Sausage and Meatballs, and Sautéed Vegetables

Includes: Chef Selected Salad with housemade dressing, and garlic knots.

Add-on: Garlic Butter Sautéed Shrimp (+\$9.95 Per Person)





## **Rice Bowl Bar**

**Starting at 38.95 Per Person**

A colorful and delicious part of your event. Pick your favorite rice, add your favorite meat, and don't forget your toppings.

Rice: Long Grain Rice, Brown Rice (Add Jasmine Rice +\$1.95)

Protein: Adobo Stewed Chicken, Braised Beef in Au Jus ,  
Sautéed Roasted Vegetables

Toppings: Spring Mix Salad, Chickpeas, Avocado, Shredded Cheddar  
Cheese, Feta Cheese Chopped Tomatoes, Roasted Corn, Olives, Red  
Onions, Chopped Cucumbers, Homemade R Catering Aioli, Cilantro Aioli,  
Flour Tortillas

Add-Ons: Broiled Salmon (+\$14.95 pp)  
Grilled Shrimp (+\$9.95 pp)



## **Paella Station**

**Starting at \$28.95 Per Person**

A beautiful abundant display of Paella with grilled shrimp, seafood mix, calamari, scallops, and mussels. Cooked in saffron yellow rice garnished with roasted red peppers, olives and green peas. Served with a chef curated salad, dinner rolls and butter.

Add-Ons: Lobster Tail Halves (MP)





Stations are priced per person with a minimum of 25 people.

## **Iced Raw Tower**

***MP***

Presented on ice on a dazzling ice tray.

Snow Crab Claws  
Poached and Chilled Jumbo Shrimps  
Oysters and Clams on the Half Shell  
Poached and Chilled Lobster Tail Halves



Served with cocktail sauce, dijon creamy horseradish, lemon wedges, and hot sauce.

## **Sushi Bar**

***MP***

An assortment of already made Sushi & Sashimi beautifully presented in a Japanese Sushi Boat and stationed on trays served with pickled ginger, soy sauce, and wasabi.



California Roll  
Spicy Tuna Roll  
Dragon Roll  
Salmon Sashimi  
Tuna Sashimi



# Chocolate Fountain

Milk Chocolate Melted flowing down a five tiered fountain served with a variety of things to dip.

Whole Strawberries

Sliced Fresh Fruit

Pretzels

Marshmallows

Wafers

Brownie Bites

Cookies

Cake on sticks

and our signature million dollar Bacon sticks!

Minimum 30 Guests.

\$649.95



## **DESSERT SELECTIONS**

Tres Leches Bread Pudding (a la mode)  
Mini Assorted Dessert Shots  
Red Velvet Cake  
Carrot Cake  
Strawberry Cheesecake  
Berries & Cream  
Chocolate Molten Lava Cake (a la mode)  
Double Chocolate Chip Brownie  
Double Chocolate Fudge Cake  
Pineapple Upside Down Cake  
Key Lime Tart  
Ice Cream Bar  
Assorted Dessert Station

### **Homemade Pies**

Warm Peach Cobbler (a la mode)  
Warm Apple Cobbler (a la mode)  
Pecan Pie  
Blueberry Pie  
Chocolate Pie  
Lemon Merengue  
Coconut Cream Pie  
Cherry Pie  
Rhubarb Pie  
Sweet Potato Pie  
Pumpkin Pie

CONSUMER ADVISORY  
\*CONSUMING RAW OR UNDERCOOKED MEATS,  
POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY  
INCREASE YOUR RISK OF FOODBORNE ILLNESS

