

2023

R CATERING & EVENTS LLC

2023



Dinner



2023



BUFFET STYLE

SALADS

- Spinach, Goat Cheese, Raspberry, Walnut Salad with a Balsamic Glaze
- Roasted Tomatoes in a Homemade Olive Oil Dressing, Burrata Cheese & Homestyle Crostini
- Arugula, Beets, Feta, & Walnut Salad with Fig Glazed Dressing
- Cucumber, Fig, Spring Mix, Feta, in a Fig Balsamic Reduction
- Watermelon, Feta, & Arugula with Balsamic Glaze
- Classic Caesar Salad with Homestyle Croutons
- Wedge Caesar Salad with Homestyle Dressing, Pork Belly Bites, & Homestyle Croutons
- Summer Mango, Prawn, and Cucumber Salad with a Lemon Vinaigrette Dressing
- Wedge Lettuce Salad with Bleu Cheese Dressing, Diced tomatoes, Chives & Bacon Bits





ENTREES

BEEF

- Herb Pan-Seared Filet Mignon
- Chimichurri Grilled Churrasco Steak
- Slow Braised Beef Short Rib
- Beef Bourguignon
- Slow Roast Beef Brisket in Au Jus

SEAFOOD

- Seafood Paella (Scallops, Shrimps, Mussels, Clams) add Lobster Tail Halves
- Creamed Spinach Stuffed Salmon
- Jambalaya New Orleans with Chicken, Smoked Sausage, and Shrimp
- Pan Seared Salmon (Sauce Pairings: Honey Garlic Glaze, Creamy Parmesan & Spinach, Pineapple-Mango Salsa, Classic Herb Butter)

CHICKEN

- Bohemian Style Jerk Chicken (mild to taste)
 - Organic Farm Raised Chicken Breast
 - Spinach + Goat Cheese Stuffed Chicken Breast
 - Chicken Piccata
 - Creamy Garlic Tuscan Chicken
 - Pesto & Sundried Tomato Grilled Chicken
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VEGETARIAN + VEGAN

- Eggplant Parmesan
- Caprese Stuffed Portobello Mushroom
- Vegetarian Stuffed Peppers
- Veggie Shepherd's Pie
- Parmesan Spinach Mushroom Pasta Skillet
- Pasta and Plant-Based Meatballs(Choose Sauce: Tomato Marinara, Creamy Parmesan Alfredo, or Vegetable & Pesto)



SIDE DISHES

Vegetables

Parmesan Creamed Sautéed Spinach

Fresh Cut Steamed Green Beans

Grilled Asparagus

Balsamic Braised Brussel Sprouts

Golden Sweet Plantains

Honey Glazed Carrots

Herb Roasted Seasonal Vegetables

Balsamic Garlic Pan Seared Baby Bella Mushrooms

Grilled Zucchini & Squash Medley

Roasted Grilled Mixed Vegetables



Starches

Creamy Wild Mushroom Risotto

Parmesan Crusted Scalloped Potatoes

Cilantro Jasmine Rice

Coconut infused Rice & Beans

Buttery Garlic Mashed Potatoes

Parmesan + Bacon Au Gratin Potatoes

Parmesan Crusted Mac & Cheese

Coconut Rice





PLATED DINNERS

For Plated Dinners, all dinners include three courses: choice of a starter, an entrée & dessert. Additional courses available upon request. Prices based on selected entrée. With two entrée selections, the price of the highest entrée will apply. Tableside ordering available for two entrées for an additional \$25 per person on top of highest entree amount. Includes menu card.


STARTERS

Our Soup or Salad Course. Choose from any of our signature salad or soup to start your meal.

Salads

- Spinach, Goat Cheese, Raspberry, Walnut Salad with a Balsamic Glaze
- Roasted Tomatoes in a Homemade Olive Oil Dressing, Burrata Cheese & Homestyle Crostini
- Arugula, Beets, Feta, & Walnut Salad with Fig Glazed Dressing
- Cucumber, Fig, Spring Mix, Feta, in a Fig Balsamic Reduction
- Watermelon, Feta, & Arugula with Balsamic Glaze
- Classic Caesar Salad with Homestyle Croutons
- Wedge Caesar Salad with Homestyle Dressing, Pork Belly Bites, & Homestyle Croutons
- Summer Mango, Prawn, and Cucumber Salad with a Lemon Vinaigrette Dressing
- Wedge Lettuce Salad with Bleu Cheese Dressing, Diced tomatoes, Chives & Bacon Bits

Soups

- Lobster Bisque & Homestyle Crostinis
 - Shrimp & Corn Chowder & Homestyle Crostinis
 - Roasted Tomato Basil Bisque Soup & Homestyle Crostinis
 - Cream of Mushroom Soup
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Second Courses

Step up your dinner by adding an extra course to your dinner party.

Seafood

Fresh Lump Crab Cake with Homemade Spicy Aioli & Citrus Avocado
Teriyaki Salmon Kabobs
Tuna Tartare & Spicy Aioli
Salmon & Caviar Crostini
Grilled and Chilled Spicy Shrimp with Tangy Aioli
Bay Scallops In A Lemon Butter Aioli & Black Rice GF

Meats

Steak & Potato Bites With A Homemade Aioli GF
Herb Roasted Lamb Chop with a Fig Glazed Reduction
Burrata and Steak on Homestyle Crostini
Mini Beef Wellington

Vegetarians

Fried Goat Cheese Balls with a Guava Glaze Reduction
Mushroom Tartlets with Boursin Cheese



Entrees

MEATS

- Herb Pan-Seared Filet Mignon *garlic butter mashed potatoes, and seasonal vegetables*
- Slow Braised Beef Short Rib *herb butter mashed potatoes, and heirloom carrots*
- Garlic Rosemary Beef Tenderloin *parmesan au gratin potatoes, and grilled asparagus*
- Prime Rib Roast with Garlic Herb Butter *garlic butter mashed potatoes, and roasted Brussels sprouts*
- Slow Braised Lamb Shanks *over buttery mashed potatoes, and heirloom carrots*
- Garlic Roasted Rack of Lamb *buttery mashed potatoes, and grilled asparagus*



Sauce Pairings:

Creamy Horseradish
Garlic & Herb Butter
Creamy Peppercorn
Bordelaise
Bearnaise
Gorgonzola Cream
Black Truffle Butter



CHICKEN

- Skillet Chicken with Mushroom Wine Sauce *garlic butter mashed potatoes, and seasonal vegetables*
- Roasted Garlic Herb Chicken *over roasted potatoes & seasonal vegetables*
- Oven Baked Chicken Parmesan *Over Pasta & Sundried Tomatoes*
- Spinach & Parmesan Stuffed Chicken Breast *Over Pasta & Steamed Broccolini*
- Creamy Tuscan Chicken *garlic butter mashed potatoes, and seasonal vegetables*



Entrees (cont'd)...


SEAFOOD

- Seafood Paella Scallops, Shrimps, Mussels, Clams, and Lobster Tail Halves.
- Pan Seared Seabass (Sauce pairings–Coconut Cream Sauce, Parmesan Caper Sauce) *garlic butter mashed potatoes, and seasonal vegetables*
- Garlic Spinach Scallops *over a wild mushroom risotto & steamed broccolini*
- Baked Lemon Butter Red Snapper Filet *over jasmine rice & grilled asparagus*
- Lemon and Garlic Shrimp and Scallops Seafood Skewers *over yellow rice & seasonal vegetables*
- Creamed Spinach Stuffed Salmon *with roasted potatoes & roasted brussel sprouts*
- Pan Seared Salmon *garlic butter mashed potatoes, and seasonal vegetables*

PORK

- Flamed Grilled Sweet BBQ Baby Back Ribs *with creamy macaroni & cheese, bbq baked beans, potato salad, & honey corn bread*
- Honey Garlic Glazed Pork Loin *with herb butter mashed potatoes, and seasonal vegetables*
- Pork Tenderloin in creamy mushroom sauce *over pasta served with garlic knots*

VEGETARIAN

- Spinach & Cheese Stuffed Shells *with your choice of salad & italian garlic knots*
 - Fresh Baked Vegetable Lasagna *with a homemade marinara served with your choice of salad & italian garlic knots*
 - Baked Zucchini Parmesan *with your choice of salad & italian garlic knots*
 - Eggplant and Sundried Tomato Rigatoni Pasta with Ricotta & Parmesan *with your choice of salad & italian garlic knots*
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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
Chocolate Molten Lava Cake (a la mode)
Double Chocolate Chip Brownie
Double Chocolate Fudge Cake
Pineapple Upside Down Cake
Key Lime Tart
Caramel Flan
Berries & Cream Cups

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