

# Corporate Holiday Menu

Minimum of 15 Guests for Buffet Service

## Tis the Season

R & R Catering House Salad  
Oven Roasted Turkey Breast  
Homestyle Gravy  
Garlic Mashed Potatoes  
Southern Stuffing  
Green Beans Amandine  
Fresh Baked Rolls & Butter  
**12.95 Per Person**

## Southern Holidays

Red Bliss Potato Salad  
Classic Coleslaw  
Pulled Pork Barbecue  
Smothered BBQ Chicken Breast with  
Jalapeno Jack  
Barbecued Baked Beans  
Fresh Baked Rolls & Butter  
**12.95 Per Person**

## Eat and Be Jolly

Asparagus and  
Roasted Pepper Caesar  
Chicken Breast Picatta  
Holiday Confetti Orzo Saute  
Green Beans with Leeks and Pine Nuts  
Fresh Baked Rolls & Butter  
**12.95 Per Person**  
Add: Canneloni with Meatsauce:  
**2.00 Per Person**

## Happy Holiday Buffet

Fresh Fruit Display  
Jeweled Baked Brie Display  
Barbecue Meatballs  
Hot Crab & Artichoke Dip with Garlic  
Toasted Pita Angles  
Mini Chicken Cordon Bleu  
Smoked Turkey, Ham & Roast Beef  
Miniature Sandwich Basket  
**12.95 Per Person**

## One Horse Open Sleigh

Cranberry-Walnut Salad  
Sweet & Sour Ham  
Champagne Chicken Breast  
Wild Rice Pilaf  
Carrots Vichy  
Fresh Rolls & Butter  
**13.95 Per Person**

## Rudolph Reins

Fresh Fruit Display  
International Cheese Board  
Jumbo Shrimp Cocktail  
Buffalo Tenders w/ Bleu Cheese  
Smoked Turkey Tortellini  
Nine Layer Dip w/ Chips  
Barbecue Meatballs  
**16.95 Per Person**

## Hungry Snowman

R & R Catering House Salad  
Double Thick Apple Stuffed Pork Chops  
Chicken Breast Amandine  
Garlic Mashed Potatoes  
Ginger & Honey Glazed Carrots  
Fresh Rolls & Butter  
**14.95 Per Person**

## Feliz Navidad

Taquito and Flauta Platter  
Beef and Chicken Fajitas  
Fixings Bar to Include:  
Cheddar Cheese, Sour Cream,  
Tomatoes, Lettuce, Jalapenos,  
Onions and Tortillas  
Spanish Rice  
Cheese Enchilada Casserole  
Tortilla Chips and Salsa  
**14.95 Per Person**  
Add Burrito Casserole :  
**2.00 Per Person**



## Winter Wonderland

Pear & Walnut Salad with Gorgonzola  
Salmon with Roasted Pepper Coulis  
Artichoke Tomato Chicken Breast  
Acini de Pepi Pasta Saute with  
Arugula and Mushrooms  
Yellow Beans, Green Beans  
and Red Peppers  
Fresh Rolls & Butter  
14.95 Per Person

## Reindeers Applaud

Mozzarella-Tomato Caprese  
Balsamic Glazed Sirloin  
Blackened Halibut  
Oven Roasted Potatoes  
Asparagus with Caramelized Onions  
and Roasted Peppers  
Fresh Baked Rolls and Butter  
15.95 Per Person

## Deck the Halls

Field Greens with Dried Cherries,  
Goat Cheese and Raspberry Vinaigrette  
London Broil with  
Port Wine Mushroom Sauce  
Tilapia Thermador  
Oven Roasted Red Potatoes  
Green Beans with Leeks and Pine Nuts  
Fresh Baked Rolls and Butter  
18.95 Per Person

## Jingle Bell Rock

Traditional Waldorf Salad  
Grilled Vegetable Salad with  
Balsamic Vinaigrette  
Crab Stuffed Salmon  
Tenderloin of Beef with  
Whiskey Peppercorn Sauce  
Potatoes Parmesan Pave  
Asparagus with Caramelized Onions  
and Roasted Peppers  
Fresh Baked Rolls and Butter  
22.95 Per Person

## Holly Jolly Days

Harvest Fruit and Berry Display  
Gingersnap and Pumpkin Spice Dip  
Sirloin and Bleu Cheese Crustades  
Wild Mushroom Rissotto Balls  
Hazelnut-Gorgonzola Mushroom Caps  
Brie and Raspberry Puffs  
Ahi Tuna on Black Sesame Crouton  
with Wasabi and Ginger  
Smoked Chicken Cornucopia  
19.95 Per Person

## Happy Holidays

Tiered Baked Brie Display  
with Watercrackers  
Bruschetta Display with  
French Bread Crustades  
Miniature Maryland Crabcakes  
Miniature Sirloin Burgers  
Mixed Seafood Purse  
Artichoke Hearts Wrapped in Bacon  
Coconut Crusted Chicken Tenders  
Manchego Cheese and  
Chorizo Empanada  
24.95 Per Person

## Sleigh Ride

Carrot Peanut Salad  
Chorizo and Jack Cheese  
Fiery Pork Tenderloin Display  
French Guyere Fondue  
Miniature Crabcakes  
Black Angus Sliders with Horseradish  
Creme and Crispy Onion Curls  
Panko Crusted Chicken Tenders  
with Red Chile Sauce Dip  
Grilled Vegetable Display  
24.95 Per Person



## HOLIDAY SWEET SHOP

Holly Jolly Fresh Fruit Display .....	3.50 per person
Gingerbread Men Cookies.....	1.50 each
Holiday Cut-Out Cookie Display .....	2.50 per person
Holiday Petit Fours, Cut Out Cookies and Holiday Candy .....	3.75 Per Person
Holiday Cookies, French Pastries and Holiday Petit Fours .....	4.75 per person
Classic Yule Log .....	29.00 each
Miniature Italian Cannoli .....	3.50 per person
Pecan Tarts, Raspberry Cheesecake and Lemon Tarts .....	4.25 per person
Assorted Dessert Shooters .....	4.00 per person
Eggnog Cheesecake .....	41.00 each
Pumpkin Mousse Cake .....	36.00 each
Cabernet Pear Tart.....	24.00 each
Glazed Pecan Rum Cake.....	43.00 each
Bread Pudding Pie.....	36.00 each

## HOT BEVERAGES

Jingle Bell Punch .....	.75 per person
Candy Cane Punch .....	.75 per person
Coffee Service .....	1.25 per person
Assorted Sodas and Bottled Water.....	1.00 per person
Ho Ho Ho Cafe au Lait .....	2.25 per person
<i>Sweetened Coffee with steamed milk served piping hot</i>	
Gourmet Hot Chocolate Station .....	3.75 per person
<i>Featuring Whipped Cream, Cinnamon Sticks, Chocolate Shavings and Mini Marshmallows</i>	
Traditional Wassail Cider .....	2.75
<i>Apple Cider, Brown Sugar, Lemonade and Orange Juice Steeped with Nutmeg, Cinnamon Sticks and All Spice. Served Piping Hot.</i>	

## COLD BEVERAGES

White Christmas Nog .....	30.00 per gallon
<i>A Smooth and Creamy Holiday Treat Featuring Milk and French Vanilla Cream Infused wit Cinnamon and Nutmeg - an Egg Free Nog!</i>	
Festive Holiday Fizz.....	25.00 per gallon
<i>Cranberry Juice Gleefully Blended with Pineapple Juice Accented with Almond Extract and Bubbled Up with Gingerale</i>	
Jingle Bell Punch .....	25.00 per gallon
<i>Steeped Tea Joyfully laced with Nutmeg, Cinnamon and All Spice, Child and then Blended with Sugar, Orange, Lemon and Cranberry Juices.</i>	
Santa's Strawberry Colada Punch.....	30.00 per gallon
<i>Strawberry Daquiri Mix, Pina Colada Mix and Gingerale Make this a Frothy Welcome Treat!</i>	
Assorted Sodas and Bottled Water.....	1.50
Disposable Punch Bowls with Ladles .....	\$6.00 each set



## MISCELLANEOUS DETAILS

### Order Placement

Due to the Heavy Holiday Season in the Catering World, we urge you to make your Catering Reservation in as much advance as possible. However, we are eager to serve your last minute needs. Please call our office for expedited orders – we will do our best to accommodate your needs.

To place your order, call us at 703-451-2798 or e-mail us at [rrcatering@aol.com](mailto:rrcatering@aol.com). Our website is [www.rrcatering.com](http://www.rrcatering.com). Please note that last minute orders may be subject to menu limitations and delivery schedule restrictions. Changes to any order can not be guaranteed if not received at least 8 hours prior to event.

### Minimums

Our chefs have designed these menus and priced each selection to serve a minimum of twenty guests. Lesser numbers can be served, although prices and menu will be adjusted by your Event Designer. Our minimum order for delivery is 150.00.

### Presentation

Unless otherwise coordinated, all food will be presented on upscale disposable bowls and trays with disposable serving utensils. Real equipment such as silver chafing dishes, platters, china, glassware, linens and exquisite floral arrangements are available at an additional charge.

### Sales Tax

Applicable state and local sales tax will be assessed to the final bill unless a tax-exempt certificate is on file.

### Delivery

Drop off charges will be applied to all deliveries based on distance and the amount of product. We will deliver your meal within one hour of serving depending on our schedule. We provide complimentary set-up of your buffet at no charge; however, our drivers must be in and out of your facility within 20 minutes. If a specific time is needed within a (15) fifteen minute window, we are happy to meet your needs, but an additional charge may apply. We appreciate your cooperation! An additional charge will be incurred if our staff needs to return to your site for equipment pick up. Prices quoted in this brochure are for drop off only, during the hours of 12:00 pm - 3:00 pm, Monday through Friday. Surcharges may be assessed for early, late or weekend deliveries.

### Payment Options

We accept Visa, MasterCard, Discover and American Express. All services must be paid for before delivery unless credit has been established. To apply for a corporate credit account, download the corporate credit application online at [www.rrcatering.com](http://www.rrcatering.com) and fax to 703-451-4380, ATTN: Accounting Department.

### Disposable Goods & Heating Equipment

Lunch and Dinner disposables include buffet serving utensils, dinner napkins, 10-inch plates, plastic cups, forks, knives and spoons at 1.85 per guest. Disposable chafing dishes with fuel are available at a charge of 12.50. Please retain these as they are reusable. You may order replacement fuel for future events at the charge of 1.50 each.

### Substitutions

In the event a product or ingredient is unavailable or unsatisfactory to our team of chefs, we reserve the right to substitute for similar items of equal or greater quality.

### Cancellation

Cancellations received in written form prior to 24 hours of the delivery time will incur no penalty. Cancellations received in written form less than 24 hours before the event will incur a 50% charge to cover our investment. If we do not receive a cancellation in writing, regardless of circumstances (including inclement weather) you will be charged in full for the event.



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