

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 Sauté
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



R&R
catering

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
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

Coffee Service	1.25 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 with 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, Chilled 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. Our website is 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 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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