

Holiday Menus 2009



SNOWFLAKE RECEPTION

Jeweled Baked Brie Display

Holiday Crudite Display with Roasted Vegetable Spread

Winter Squash Soup and Cauliflower and Stilton Soup Bar

Presented with Demitasse Cups

Fiery Holiday Stuffed Cherry Peppers

Panko Crusted Crab Cake Bites with Roasted Pepper –Chive Aioli

Chipotle Shrimp Cups

Cajun Filet Baguettes

Chicken, Prosciutto and Sage Spedini

Gorgonzola – Hazelnut Mushroom Caps

\$26.95 PER PERSON

Prices Based on 50 Guest Minimum





GATHERINGS OF CELEBRATION

Bleu Cheese and Walnut Spread with Watercrackers
Festive Holiday Salad

Mixed Greens Tossed with Apples, Toasted Pecans, Celery Hearts and Dried Cranberries. Drizzled with a Apple-Bacon Vinaigrette.

Orange Spiced Chicken Breast

Chicken Breast Seared with a Festive Marinade of Orange Juice, Soy, Garlic, Ginger, Raisins and Baked

Honey Glazed Spiral Ham Presentation

Carved Oven Roasted Top Round

Succulent Roast Carved to Guest Order and Presented with Jack Daniels Mustard, Whipped Horseradish and Red Onion Confit

Carrots Au Gratin

Chestnut Risotto with Butternut Squash

Lyonnais Potatoes

Hearth Baked Rolls and Creamery Butter

\$25.95 PER PERSON

SANTA'S MAGIC

Mini Ham and Fig Grilled Cheese Sandwiches

Garlicky Hearts of Palm Spinach Dip in Crusty Bread Bowl

Triple Red Salad

Red Chard Blanched and Tossed with Red Potatoes, Grilled Red Onions, Balsamic Vinaiger, Oil, Salt and Pepper

Walnut and Horseradish Crusted Salmon Filets

Salmon Filets Glazed with Horseradish and Crusted with Chopped Walnuts, Tarragon, Chervil, Parsley and Chives

Carved Prime Rib with Blackberry Sauce

Bleu Cheese & Rosemary Stuffed Russets Potatoes

Green Beans with Caramelized Onions and Toasted Almonds

Hearth Baked Rolls and Creamery Butter

\$27.95 PER PERSON



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FESTIVE DECORATIONS

Avocado-Bacon Stuffed Cherry Tomatoes

Prosciutto Cups with Pear Salad

Strawberry-Walnut Salad

Mixed Greens, Driscoll Strawberries, Caramelized Walnuts, Cinnamon Tortilla Strips and Raspberry Vinaigrette

Merlot Shallot Tenderloin

Tenderloin of Beef Topped with a Merlot Sauce Accented with Shallots and Garlic

Holiday Stuffed Turkey Breast

Turkey Breast Stuffed with Pancetta Bacon, Prunes, Roasted Chestnuts, Parmesan Cheese, Nutmeg, Rosemary and Sage

Roasted Red Potatoes with Lemon

Asparagus with Mustard Vinaigrette

Hearth Baked Rolls and Creamery Butter

\$29.95 PER PERSON

GREETINGS OF CHEER

Crispy Olives Stuffed with Sausage

Lamb, Mint and Feta Crostini

Tri-Color Salad with Gorgonzola & Pomegranate Seeds

Romaine, Radiccio and Belgian Endive Tossed with Crumbled Gorgonzola and Pomegranate Seeds

Served with Dijon Vinaigrette

Walnut Parmesan Turkey

Turkey Cutlets Sauteed and Topped with a Delectable Walnut Parmesan Cream Sauce

Accented with Roasted Asparagus and Peppers

Beef Burgundy Tips

Sirloin Tips Sauteed and Topped with a Rich Burgundy Sauce with Mushrooms and Pearl Onions

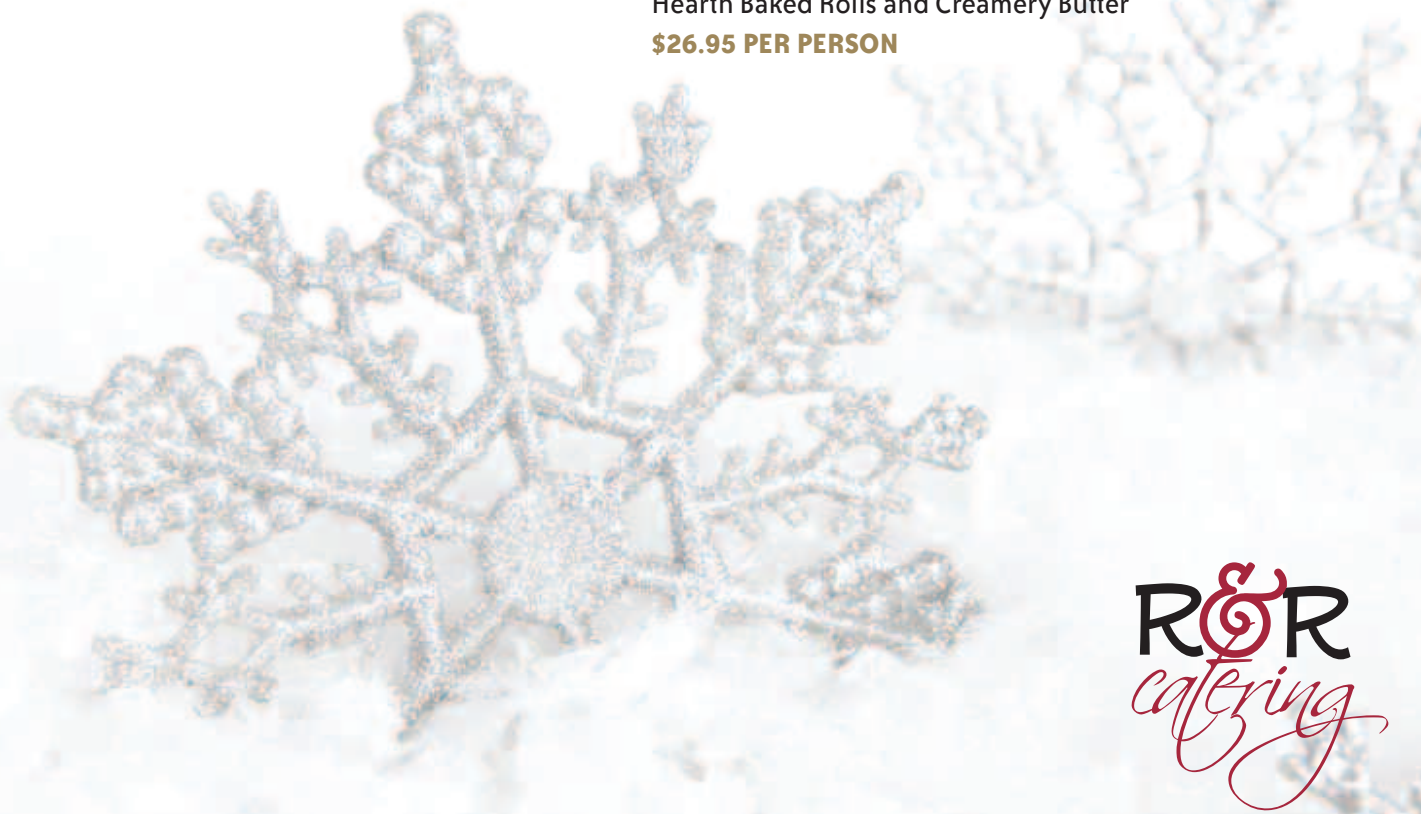
Maine Seafood Stuffing

Sage & White Cheddar Mashed Potatoes

Garlic-Shallot Haricot Verts, Carrot and Red Pepper Bundles

Hearth Baked Rolls and Creamery Butter

\$26.95 PER PERSON





PEACE & NOEL

Harvest Fruit and Cheese Display
Mozzarella Tomato Caprese Skewers
Cranberry Almond Salad
Field Greens Tossed with Dried Cranberries, Toasted Almonds, Feta and White Balsamic Vinaigrette
Portabello Artichoke Chicken
Tender Breast of Chicken, Lightly Floured and Sauteed. Topped with a Brandy Laced Sauce Featuring Sauteed Artichokes and Portabello Mushrooms and Boursin Cheese
Rib Roast Rack with Rosemary Thyme Crust
Drizzled with Red Zinfandel Sauce
Maple Mustard Pork Tenderloin
Pork Tenderloin Glazed with Maple Syrup, Dijon Mustard and Cider Vinegar
Horseradish Mashed Potatoes
Sweet Potato Praline Casserole
Baby Carrots with Honey and Ginger
Hearth Baked Rolls and Creamery Butter
\$28.95 PER PERSON

MINGLING JINGLING

Dried Cherry, Toasted Almond and Brown Sugar
Baked Brie Display
Broccoli Cashew Salad in Mini Martinis
Manchego Quince Skewers
Bacon & Olive Stuffed Mushrooms
Hot Crab & Artichoke Dip With Garlic Toasted Pita Angles
Filet Baguette with Crispy Onion Curls
Bloody Mary Oyster Shooters
Baby Potatoes with Artichoke Souffle
Oven Roasted Turkey Breast
Seasoned Breast of Turkey Slowly Roasted and Presented with Honey Mustard and Cranberry Mayonnaise. Carved to Guest Order and Presented with Silver Dollar Rolls
White Chocolate Peppermint Brittle
\$25.95 PER PERSON





JOLLY OLD SAINT NICK

Brandy Pecan Glazed Brie with Green Apple Slices and Crackers

Wild Mushroom Risotto Balls

Lobster and Mango Cocktail in Martini

Belgian Endive, Bleu Cheese and Pear Salad

Belgian Endive, Fresh Pear, Bleu Cheese Crumbles, White Wine Vinegar, Lemon Juice and Cracked Black Pepper

London Broil with Sage Sauce

Tender London Broil Perfectly Prepared and Drizzled with Flavorful Sage Sauce

Chicken Stuffed with Truffle Butter

Tender Breast of Chicken Filled with Exotic Truffle Butter. Lightly Breaded with Parmesan Coating. Presented on a Bed of Spinach Spiced with Crushed Red Peppers, Shallots and Garlic

Potatoes Parmesan Pave

Asparagus with Cranberries and Pine Nuts

Hearth Baked Rolls and Creamery Butter

\$29.95 PER PERSON

JOYFUL SEASON

Harvest Fruit and Berry Display

Bacon Wrapped Baby Pears with Herbed Goat Cheese

Mixed Greens, Goat Cheese, Toasted Pistachio and Blackberry Vinaigrette Salad

Alaskan Maple-Mustard Salmon

Alaskan Salmon Glazed with Maple Mustard Sauce

Carved Ginger-Peach Turkey Breast

Breast of Turkey Rubbed with Thyme, Sage and Oregano. Glazed with Peach Preserves, Ginger and Honey. Carved to Guest Order

Grilled Porterhouse Lamb with Fig-Chile Sauce

Wild Rice with Basil & Pine Nuts

Haricot Verts, Roasted Peppers & Pine Nuts

Hearth Baked Rolls and Creamery Butter

\$31.95 PER PERSON



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WINTER HOLLOW SEATED DINNER

To be Passed:

Petit Pan Squash with Minted Pea Puree
Apple Smoked Chicken and Fig on
Crisp Banana Bread
Roasemary Lamb Lollipops

Served Dinner:

Bacon Wrapped Scallops with Fried Sage and Brie
Bartlet Pear, Pumpkin Seed and Manchego Salad
Pineapple Cranberry Sorbet Intermezzo

Choose from Two of the Following to be Paired:

Mascarpone-Spinach Salmon

Salmon Filets Stuffed with Spinach and Mascarpone Cheese Topped with a Parmesan French Bread Crust

Filet of Duck with Morello Cherries

Duck Filets with a Delectable Holiday Sauce of Morello Cherries and Black Currant Liqueur

Filet Mignon Bordelaise

Tenderloin of Beef Drizzled with a Rich Bordelaise Sauce

Shrimp & Chicken Provencale

Jumbo Shrimp Wrapped with Chicken, Lightly Floured and Sauteed. Topped with a Delectable Provencale Sauce.

Potato and Mushroom Souffle

Brussel Sprout, Beet, Turnip & Hazelnut Saute

Hearth Baked Rolls and Creamery Butter

\$36.95 PER PERSON

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HOPE AND CHARITY HOLIDAY BRUNCH

Christmas Creole Trifle

Layers of Coconut Macaroons, Dredged in Orange Liqueur with Creamy Custard, Coconut Custard and Fresh Raspberries in a Clear Glass Trifle Bowl

Pear and Feta Salad with Hazelnuts, Bacon and Shallot Vinaigrette

Caramelized Salmon in New Potatoes

Sugar Cane Shrimp Skewers

Culinary Breakfast Pizzas

Featuring Canadian Bacon, Mushrooms and Mozzarella; Caramelized Onion, Roasted Pepper and Goat Cheese; Fig, Prosciutto and Fennel

Broccoli Cheese Frittata

Turkey Roulades

With Cranberry Apricot Stuffing

Wild Mushroom Risotto Balls

Sweet Potato Cheesecake with Candied Pecans

Pumpkin Muffins, Fruitcake, Cranberry Nut Bread

and Orange Poppyseed Bread

Chocolate Covered Strawberries

\$26.95 PER PERSON

CANDY CANE ALLEY DESSERTS

Great American Pie Explosion

5.95 PER PERSON

Pumpkin Pie, Sweet Potato Pie, Southern Pecan Pie, Old Fashioned Apple Pie and Chocolate Cream Pie

Holiday Cookies, French Pastries
and Holiday Petit Fours

4.75 PER PERSON

Traditional Holiday Dessert Display

5.95 PER PERSON

Yule Log, Pumpkin Cheesecake, Eggnog Cheesecake and Coconut Snowball Cake

Mistletoe Sweets Display

5.95 PER PERSON

Pumpkin Cream Roll, Red Velvet Cake, Bailey's
Espresso Cream Cake and Cabernet Pear Tart

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HOLIDAY BEVERAGES

4 Hour Beer, Wine & Soda Bar

\$12.95

(2) Domestic Bottled Beers, (1) Premium Bottled Beer, House Wines, Diet Coke, Coke, Sprite & Mineral Water, White Cocktail Napkins, Bar Equipment and Ice Service

EXTRA HOUR BEER, WINE & SODA BAR \$2.00

4 Hour Premium Open Bar

\$16.95

(2) Domestic Bottled Beers, (1) Premium Bottled Beer, House Wines, Absolut Vodka, Seagrams Whiskey, Seagrams Gin, Jack Daniels, Bacardi Rum, Cutty Sark Scotch, Diet Coke, Coke, Sprite, Mineral Water, Tonic Water, Gingerale, Soda Water, Sour Mix, Orange Juice, Cranberry Juice & Grapefruit Juice, Lemons, Limes and Cherries, White Cocktail Napkins, Bar Equipment and Ice Service

EXTRA HOUR PREMIUM OPEN BAR \$3.25

GOURMET BISTRO COFFEE STATION

An elegant addition to any event.

*Gourmet Regular, Decaffeinated and Flavored Coffee Blends, Shaved Chocolate, Rock Sugar Sticks, Whipped Cream, Cinnamon Sticks, Dairy Fresh Creamer and Sweeteners
Decorative Glass Jar displayed with Coffee Beans
Client providing Grand Marnier, Kahlua & Baileys Irish Cream*

\$2.75 PER GUEST

R & R Catering providing Grand Marnier, Kahlua & Baileys Irish Cream

\$4.50 PER GUEST

Gourmet Coffee & Tea Station

\$1.75 PER GUEST

Gourmet Regular and Decaffeinated Coffee, Assorted Tea Bags, Sugar, Sweet & Low, Fresh Cream with Assorted Flavored Creamers and Cocktail Napkins

All necessary Place Settings, Glassware, Flatware, Equipment and Staff will be outlined in your Personalized Proposal Based on Logistics, Guest Count and Facility.

Hundreds of Designer and Standard Linen are Available for your Selection.

Your Menu can be Presented in Your Choice of Classic or Station Buffet Style.

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8004 Alban Road
Springfield, VA 22150
703.451.2798 office
703.451.4380 fax
info@rrcatering.com