

The background of the logo is a vibrant orange-to-red gradient. At the top, several pieces of confetti with polka dots are scattered. Below them is a pattern of overlapping squares in various shades of pink and red. The central focus is a silhouette of a diverse crowd of people, with the front row in a bright orange and the back rows in a darker red. The title 'Party Platters' is written in a white, elegant, cursive font across the middle of the crowd silhouette.

# Party Platters

R&R  
catering

# Party Platters

## RIGHT BITE HORS D'OEUVRES

*Priced by the piece. Minimum of 50 pieces.*

## LAND

## BEEF & LAMB

### MINI SIRLOIN BURGER 2.75

Angus sirloin on petite seeded roll with ketchup and mustard

### ASIAN SHORT RIB POT PIE 2.75

Tender beef short ribs braised with green onions and sweet Asian spices, stuffed into a miniature pot pie pastry dough

### CAJUN FILET BAGUETTES WITH CRISPY ONION CURLS 2.50

Thinly sliced tenderloin of beef served atop crispy crustade with horeseradish crème and crispy french onion curls

### BEEF TENDERLOIN & BLEU CHEESE CROUSTADE 2.50

Thinly sliced tenderloin of beef atop seasoned crustade with bleu cheese crumbles

### PEPPERED BEEF, ARUGULA, SUN-DRIED TOMATO & GOAT CHEESE 2.50

Thinly sliced tenderloin of beef atop seasoned crustade with arugula, sun-dried tomato and goat cheese crumbles

### TERIYAKI BEEF SATÉS 2.50

Teriyaki marinated sirloin ribboned saté style and garnished with a pearl onion

### MINIATURE BEEF WELLINGTON 2.50

Morsel of tenderloin tucked into puff pastry with a mushroom duxelle sauce accented with thyme and garlic

### BEEF EMPANADA 2.25

Shredded, seasoned beef wrapped in flaky pastry moons

### FRANKS IN PUFF PASTRY 1.75

Mini all beef hot dogs wrapped in puff pastry and baked

### ROSEMARY LAMB LOLLIPOPS 3.75

Petite lamb chops “frenched” and laced with rosemary, garlic, port wine and dijon

### MINI MOROCCAN SEASONED LAMB BURGERS 3.50

Ground lamb seasoned with moroccan flavors served atop open faced burger. Dolloped with yogurt mint sauce

# Party Platters

## PORK

### AREPAS WITH PULLED PORK & PICKLED ONION

Pulled seasoned pork and pickled onions presented atop an arepas base

2.50

### PROSCIUTTO & FIG ON FRUIT-NUT CROUSTADE

Thinly sliced prosciutto and fig nestled atop crispy fruit and nut crustade

2.25

### SPICED PORK TENDERLOIN CROUSTADE

Caribbean spiced pork tenderloin sliced and presented atop french bread crustade painted with mango chutney

2.25

### HOISIN PORK & PINEAPPLE ON BAMBOO PICK

Hoisin basted pork tenderloin cubes skewered with pineapple on a bamboo pick

2.25

### ADOBO PORK CUBES & PEARL ONION PRISM

Adobo rubbed pork cubes and pearl onions on prism pick

2.25

### MANCHEGO CHEESE & CHORIZO EMPANADA

Spanish manchego cheese and spicy chorizo wrapped in flaky pastry and baked

2.25

### DERBY SPRINGROLL

A traditional springroll filled with ham, turkey, monterey jack and gruyere cheese

2.25

### BACON & OLIVE STUFFED MUSHROOMS

Smoked applewood bacon and olives accented with worcestershire and parmesan tucked in a mushroom cap

1.75

### ASSORTED MINIATURE DEEP DISH PIZZAS

Mini pizza shells filled with cheese, pepperoni, sausage and mushrooms

1.75

### ITALIAN SAUSAGE PUFFS

Tasty Italian sausage wrapped in a flaky phyllo pastry

1.75

### ARTICHOKE HEARTS WRAPPED IN BACON

Tender artichoke hearts wrapped in smoked applewood bacon and baked crisp

1.75

## POULTRY

### JERK CHICKEN ON CRISP PLANTAIN ROUND

Jerk seasoned chicken breast stacked atop crisp yellow plantain round, accented with cilantro relish

2.75

### CHICKEN, PROSCIUTTO & SAGE SKEWER

Thinly sliced chicken breast laced with prosciutto on sage skewer

2.75

### PLUM SESAME CRUSTED CHICKEN LOLLIPOPS

Ground chicken accented with lemon grass and rolled with black and white sesame seeds on a lollipop stick. Presented with Asian barbecue sauce

2.75

# Party Platters

**TANDOORI CHICKEN ON KNOTTED BAMBOO 2.50**

Cubes of tandoori fired chicken breast speared on a knotted bamboo pick. Presented with mint-mango dipping sauce

**CHICKEN WOOD EAR CHOPSTICKS 2.50**

Delicious chicken and wood ear mushroom filling wrapped with Asian spices in a chopstick shaped spring roll

**THAI CHICKEN ON SUGARCANE 2.50**

Flavorful fresh ground chicken thigh blended with Asian spices and coated with bread crumbs on a sugar cane skewer

**PISTACHIO CHICKEN PINWHEEL 2.50**

A tender piece of chicken encrusted with finely chopped pistachios. Wrapped around an asparagus tip and elegantly presented on knotted pick

**OAHU CHICKEN PINWHEEL 2.50**

Tender strips of chicken encrusted with crushed macadamia nuts and gently wrapped around juicy pineapple and roasted red pepper on a knotted bamboo pick

**SMOKED CHICKEN SALAD ON JALAPEÑO CORNBREAD 2.25**

Smoked chicken salad atop jalapeño cornbread base

**CHICKEN TAHINI SALAD WITH PINE NUTS ON MINI PITA ROUNDS 2.25**

Tahini and garlic laced chicken salad with toasted pine nuts presented atop seasoned pita rounds

**TEQUILA LIME CHICKEN QUESADILLA. 2.25**

Tequila lime chicken breast, jalapeño-jack and cilantro grilled between flour tortillas

**HAWAIIAN CHICKEN BROCHETTES 2.25**

Sweet & sour glazed chicken cubes, skewered with peppers and pineapple

**SESAME CRUSTED CHICKEN TENDERS 2.25**

Tender breast of chicken rolled in sesame seeds and baked. Presented with sweet red chile dipping sauce

**COCONUT CRUSTED CHICKEN TENDERS 2.25**

Chicken breast tenders dipped in coconut milk then rolled in freshly shaved coconut. Presented with sweet red chile dipping sauce

**SMOKED CHICKEN CORNUCOPIAS 2.25**

Smoked chicken and monterey jack cheese filled in cornucopia shaped tortilla with diced peppers

**CHICKEN ADOBE 2.25**

A unique combination of tender chicken, spicy andouille sausage, rice and fresh herbs in a beautiful star shaped phyllo pastry

# Party Platters

## **CHICKEN SAMOSA**

**2.25**

Chicken breast and vegetables seasoned with traditional Indian spices and folded into a distinctive springroll shape

## **BUFFALO CHICKEN SPRINGROLL**

**2.25**

Pulled white meat chicken tossed with buffalo wing sauce and wrapped in a crispy springroll wrapper

## **CASHEW CHICKEN SPRING ROLL WITH DUCK SAUCE**

**1.75**

Chicken, cashews and oriental seasoned vegetables wrapped in an Asian wrap

## **MINIATURE CORDON BLEU**

**1.75**

Bites of chicken filled with swiss cheese and ham. Breaded and deep fried

## **SEA**

### **COCONUT LOBSTER TAIL**

**4.75**

A divine rock lobster tail breaded with malibu rum, coconut and panko bread crumbs

### **SHRIMP CHOPSTICK**

**3.25**

A chopstick shaped springroll filled with a fiery mix of shrimp, cilantro, hot chiles, curry and spices. Outside wrapped with cilantro leaf

## **SMOKED SALMON ON POTATO PANCAKE.**

**2.75**

Delicate smoked salmon curl atop potato pancake with dollop of cream cheese laced with scallion

## **MINIATURE MARYLAND LUMP CRAB CAKE**

**2.75**

Jumbo lump crab and seasonings with just enough breading to bind. Presented with pink remoulade

## **AHI TUNA ON BLACK SESAME CROUTON WITH GINGER & WASABI DOLLOP**

**2.75**

Fresh Ahi tuna seared and presented atop crouton rolled in black and white sesame seeds. Topped with fresh ginger and wasabi

## **POLENTA CRUSTED SHRIMP WITH MUSTARD HERB DIP**

**2.75**

Jumbo shrimp rolled in polenta and baked. Presented with tarragon chive mustard dip

## **SEA SCALLOP ON ROSEMARY-GARLIC POLENTA CAKE**

**2.75**

Sauteéd sea scallop stacked on rosemary-garlic polenta cake with artichoke-sun-dried tomato pesto and braised collard greens

## **SALMON PIPED ENDIVES**

**2.50**

Salmon paté piped in endive leaves

## **CRAB AND MANGO FLAUTAS**

**2.50**

Lump crab and mango rolled with jalapeño jack cheddar cheese in flour tortilla tubes and crisped

# Party Platters

## **CHIPTOLE SHRIMP CUPS**

Chopped shrimp, salsa, cheddar, roasted red peppers in crispy wonton cup

**2.50**

## **BACON WRAPPED JUMBO SCALLOP**

Plump sea scallops wrapped with applewood smoked bacon

**2.50**

## **SMOKED SALMON CRÊPE ROLL**

Smoked salmon, cream cheese, peppery horseradish and chives rolled in light and airy crêpes

**2.25**

## **CRAB & SHRIMP LUMPIA**

Crab, shrimp, vegetables and oriental seasonings wrapped in a light flaky Asian roll then lightly crisped. Served with duck sauce

**2.25**

## **GARDEN**

### **BRIE & RASPBERRY IN PHYLLO**

Creamy brie and raspberry puree dollop wrapped in puff pastry

**2.50**

### **HEARTS OF PALM & AVOCADO ON PLANTAIN ROUND**

Yellow plantain rolled in coconut featuring hearts of palm and avocado stacked on top

**2.50**

## **BELLA FLORA PUFF**

A beautiful puff pastry flower filled with portabello mushrooms, a blend of lightly seasoned ricotta and mozzarella and topped with a sun-dried tomato

**2.50**

## **MINTED PEA STUFFED BABY SQUASH**

Baby squash hollowed and filled with minted pea purée

**2.25**

## **RED & PURPLE POTATOES WITH BOURSIN CHEESE**

Baby red and purple potato shells piped with creamy boursin cheese

**2.25**

## **BABY RED POTATOES WITH SPINACH ARTICHOKE SOUFFLE**

Baby red potato cups filled with a delectable spinach – artichoke souffle

**2.25**

## **SPANAKOPITA TRIANGLES**

Feta and spinach wrapped with flaky phyllo pastry – a greek tradition!

**2.25**

## **QUESADILLA WITH ROASTED EGGPLANT, GOAT CHEESE & SUN-DRIED TOMATO**

Roasted eggplant, goat cheese and sun-dried tomatoes grilled between flour tortillas

**2.25**

## **GORGONZOLA & HAZELNUT FILLED MUSHROOMS**

Gorgonzola, hazelnuts and herbs blended and filled in savory mushroom caps

**2.25**

# Party Platters

## **GRUYERE, MUSHROOM AND PEPPER MINI FRITTATAS**

**1.75**

Mini frittata squares boasting gruyere cheese, sautéed mushrooms and peppers

## **EGGPLANT PARMIGIANA PUFFS**

**1.75**

Tender eggplant bites with parmesan cheese and light breading with tomato burst

## **GRILLED EGGPLANT WITH SPICY FETA CHEESE**

**1.75**

Mandolin sliced eggplant rolled with feta cheese laced with crushed red peppers and garlic

## **WILD MUSHROOM RISOTTO BALLS**

**1.75**

Wild mushroom, arborio rice, garlic and parmesan formed into bitesized balls then crisped

## **POLENTA BITES WITH MUSHROOMS AND PESTO**

**1.75**

Polenta bites topped with sautéed mushrooms and basil pesto

## **POLENTA BITES WITH BLEU CHEESE, TOMATOES & PINE NUTS**

**1.75**

Polenta bites topped with crumbled bleu cheese, marinated tomatoes and toasted pine nuts

## **MINI PESTO & PROVOLONE GRILLED CHEESE**

**1.75**

Pesto and provolone grilled between panini bread painted with butter. Cut into bitesized gems and topped with tomato garnish

## **GOAT CHEESE & PISTACHIO ATOP APRICOT**

**1.75**

Sweet dried apricot topped with piped goat cheese and pistachio

## **GORGONZOLA & SWEET ONION CROUSTADE**

**1.75**

Gorgonzola and caramelized sweet onion atop garlic toasted croustade

## **VEGETABLE & JALAPEÑO JACK FLAUTAS**

**1.75**

Julienned squash, zucchini and carrots with pepper-jack cheese rolled in flour tortilla tubes and lightly crisped

## **MUSHROOM & GOUDA QUESADILLA**

**1.75**

Sautéed herbed mushrooms and gouda grilled between flour tortillas

## **VEGETABLE QUICHE CAROUSEL**

**1.75**

Wild mushroom tart, ratatouille tart, gruyere and leek tart, goat cheese and roasted pepper quiche

## **DEVILED EGGS**

**1.50**

Classic deviled egg filling presented in egg white cups

# Party Platters

## NIBBLER DISPLAYS

### GARDEN

*Serves 20 - 25 guests*

#### **FRESH FRUIT DISPLAY 55.00**

A seasonal display of such favorites as cantaloupe, honeydew, mango, papaya, pineapple, red and green grapes, seasonal berries, star fruit, coconut, dried fruit and kiwi. Elegantly displayed and decorated

#### **INTERNATIONAL CHEESE BOARD 85.00**

Smoked gouda, edam, cheshire, havarti and manchego presented sliced and in wedges then decorated with rosemary sprigs. Served with assorted water crackers and french bread cubes

#### **MADE IN THE USA CHEESE BOARD 65.00**

Vermont cheddar, baby swiss, jalapeño jack and port wine cheese spread, garnished with grapes. Served with assorted wafer crackers

#### **BAKED BRIE WHEEL 75.00 PER WHEEL**

Your choice of the following toppings:

- Raspberries-Almond
- Cranberry Pear
- Pesto-Pine Nut
- Orange-Pecan

#### **GARDEN VEGETABLE CRUDITÉ 45.00**

A bountiful variety to include such fresh picks as broccoli, cauliflower, mushrooms, carrots, celery, snap peas, cucumbers and rainbow pepper strips. Served with a roasted pepper dipping sauce

#### **CAESAR SALAD DIPPERS 45.00**

Hearts of romaine presented with caesar dip. Surrounded by Asiago cheese crisp and garlic toasted crustades

#### **DESIGNER VEGETABLE CRUDITÉ 65.00**

A gardener's delight of designer vegetables to include a selection such as petit pan squash, miniature zucchini, garden carrots, jicama strips, asparagus, haricot verts, artichoke bottoms, colored cauliflower, orange and purple pepper strips, belgian endive and oyster mushrooms. Presented with spinach and water chestnut dip

#### **FIRE ROASTED VEGETABLE DISPLAY 50.00**

A great accompaniment to any meal or a stand alone color burst. Rainbow peppers, yellow squash, zucchini, carrots, purple onions and asparagus spears tossed with garlic, olive oil and balsamic vinaigrette. Roasted over an open flame

# Party Platters

## **GRILLED VEGETABLE & MOZZARELLA SKEWERS** 80.00

Squash, zucchini, mushrooms, red peppers and carrots charred with olive oil and balsamic vinaigrette. Skewered with fresh mozzarella balls on 4" skewers. Served with a pesto dip. **36 pieces**

## **MOZZARELLA & TOMATO CAPRESE SKEWERS** 75.00

Bocconcini mozzarella and grape tomatoes marinated in balsamic vinegar, extra virgin olive oil and fresh basil. Sprinkled with cracked black pepper then skewered. **36 pieces**

## LAND

## **THAI CHICKEN SATE DISPLAY** 110.00

Thai seasoned marinated breast of chicken ribboned on a skewer and presented in a pineapple half with a spicy peanut dipping sauce. **50 pieces**

## **WINGS OF FIRE** 95.00

Plump chicken wings basted with our wings of fire dressing and garnished with carrot and celery sticks. Presented with a bleu cheese dipping sauce. **100 pieces**

## **BUFFALO BITES** 95.00

Boneless chicken bites zapped with buffalo seasonings. Presented with carrot sticks, celery sticks and bleu cheese dip. **100 pieces**

## **HONEY STUNG WINGS** 95.00

Plump wings stung with honey batter and presented with a honey mustard dipping sauce. **100 pieces**

## **HERB TURKEY & ROAST BEEF ASPARAGUS** 85.00

Blanched white and green asparagus spears wrapped with roast beef and herbed turkey breast painted with boursin cheese. Accompanied by a roasted red pepper dipping sauce. **50 pieces**

## **INDIAN SEASONED KABOBS** 80.00

Indian seasoned chicken kabobs presented with a tamarind ginger sauce. Presented in a pineapple half. **36 pieces**

## **TAQUITO & FLAUTA PLATTER** 75.00

Shredded beef wrapped in corn tortillas paired with red chile chicken wrapped in flour tortillas. Lightly crisped and presented with a zippy southwest dip. **50 pieces**

## **ALL BEEF COCKTAIL MEATBALLS** 75.00

All beef bite sized meatballs with your choice of barbecue, Italian or Swedish sauce. **100 pieces**

## **PEPPERONI, KIELBASA & CHEESE BOARD** 65.00

Pepperoni slices, kielbasa bites, sharp cheddar and swiss cheeses with hot mustard and crackers

# Party Platters

## SEAFOOD

### **TOKYO FRESH SUSHI DISPLAY** 125.00

An exotic display of 8 pieces each. dragon roll, rainbow roll, eel roll, salmon roll, spicy california roll and tuna roll.

**48 pieces**

### **JUMBO ICED SPICED SHRIMP** 110.00

Jumbo shrimp peeled and deveined. Elegantly displayed with lemon wedges and cocktail sauce. **50 pieces**

### **SEARED SCALLOP SKEWERS** 95.00

Jumbo bay scallops seared and skewered. Presented with an orange sesame dipping sauce. **36 pieces**

### **SESAME CRUSTED SALMON ON KNOTTED BAMBOO** 95.00

Squares of black and white sesame crusted salmon on bamboo knot presented with wasabi aioli. **50 pieces**

## ROOM TEMP MAIN ENTREE DISPLAYS

*Serves 20-25 guests.*

## POULTRY

### **CHICKEN SOUVLAKI DISPLAY** 95.00

Sliced breast of chicken displayed with feta cheese, tomatoes, purple onions, cucumbers and kalamata olives with lemon juice and olive oil.

Presented with flatbread pita and tzatziki sauce

### **ORANGE GRILLED CHICKEN PRESENTATION** 95.00

Sliced orange glazed chicken presented with toasted almonds, grilled onion rings and a ginger sesame vinaigrette. Served with assorted miniature rolls

### **DIJON GRILLED CHICKEN** 95.00

Displayed with field greens, marinated peaches, edible flowers and toasted pine nuts. dressed with a raspberry mustard glaze and served with assorted miniature rolls

### **GINGER & PEACH TURKEY BREAST DISPLAY** 95.00

Tender breast of turkey basted with ginger and peaches. sliced and elegantly presented with assorted miniature rolls

# Party Platters

## **ASIAN CHICKEN LETTUCE WRAPS 95.00**

An inspiring display of teriyaki chicken, carrots, water chestnuts, Asian noodles, rice, sweet red chile sauce and hoisin sauces. Presented with lettuce wrappers. A healthy and delicious choice!

## **SESAME CHICKEN DISPLAY 95.00**

Sesame crusted chicken, sliced and presented with sugar snap peas, red peppers and a spicy Asian peanut dipping sauce

## **CHICKEN & ASPARAGUS DISPLAY 95.00**

Grilled lemon pepper chicken breast, garlic lime asparagus and grape tomatoes. Presented with field greens and a lemon vinaigrette

## **MEAT AND PORK**

## **CRACKED PEPPER TENDERLOIN DISPLAY 225.00**

Exquisite tenderloin rolled in cracked black peppercorns, sliced and presented with whipped horseradish cream and chipotle mayo. Served with assorted miniature rolls

## **MUSTARD GLAZED TENDERLOIN 225.00**

Tenderloin of beef brushed with coarse grain mustard with a hint of brown sugar then chargrilled. Served with whipped horseradish cream, red onion confit and assorted miniature rolls

## **HONEY PEPPERCORN STEAK 125.00**

Perfectly prepared London broil, sliced thin. Presented with roasted tri-color peppers and balsamic honey sauce. Served with miniature rolls

## **TUSCAN ANTIPASTO PLATTER 125.00**

Prosciutto, genoa salami, cappicola ham, sliced provolone cheese, fresh mozzarella cheese, olives, artichoke hearts, roasted peppers and onions. Served with garlic toasted crostini

## **FIERY ASIAN PORK TENDERLOIN 110.00**

Tenderloin of pork marinated in red hot chile paste, soy sauce, worcestershire, sesame oil, garlic and brown sugar thinly sliced and presented with Asian spiced pad thai noodles, sautéed bok choy, Asian green beans and roasted red peppers

## **TROPICAL PORK TENDERLOIN 110.00**

Tenderloin of pork marinated with orange juice, soy sauce and ginger. Presented atop grilled pineapple slices. and accented with sweet potato ribbons and served with mango relish

## **SOUTH BEACH PORK LOIN 110.00**

Garlic & spice marinated pork loin sliced and presented with Cuban bread, dijonnaise and pickles

# Party Platters

## FROM THE SEA

### **PEPPERED SMOKED SALMON DISPLAY 125.00**

Presented with purple onions, cream cheese, chopped eggs, diced tomatoes, capers, mini bagels and cocktail breads

### **SALMON WITH CILANTRO & MANGO SALSA 125.00**

Fillet of smoked salmon elegantly presented at room temperature with a delectable cilantro and mango salsa. Served with toasted caribbean seasoned flatbread angles

### **NIÇOISE PLATTER 125.00**

A beautiful display of grilled Ahi tuna steak, tomatoes, hard boiled eggs, field greens, cucumbers, artichoke hearts, crisp green beans, olives and french vinaigrette. Served with french bread baguettes

## BUILD YOUR OWN STATIONS

*Serves 20-25 guests*

### **UPSCALE MACARONI & CHEESE BAR 95.00**

Upscale macaroni and cheese presented with asparagus tips, sun-dried tomatoes, bacon crumbles, pancetta bacon bits, green chiles, black beans, salsa and french fried onion rings

### **BEEF OR CHICKEN TACO BAR 150.00**

Red chile chicken or seasoned beef, spanish rice, lettuce, sour cream, diced tomatoes, jalapeños, salsa and fresh made guacamole. Soft and hard shells

### **FAJITA BAR 150.00**

### **SMASHED & MASHED POTATO STATION 110.00**

Garlic smashed Yukon gold potatoes and apple sweet mashed potatoes served with a variety of toppings to include roasted garlic, red onion confit, sun-dried tomato tapenade, wild mushroom ragout, cheddar cheese, bacon, sour cream and chives

### **CHICKEN OR BEEF FAJITAS 180.00**

Tender breast of chicken or beef sautéed with peppers and onions. Served with Apanish rice, flour tortillas, cheddar jack cheese, pico de gallo, jalapeños, purple onions, sour cream and guacamole

# Party Platters

## SANDWICH PRESENTATIONS

### OVERSTUFFED ITALIAN FOCACCIA SQUARES 110.00

Italian focaccia bread, flavored with olive oil and cheese, then generously filled with

- Smoked Ham and Jarlsberg Cheese
- Italian Meats with Mozzarella Cheese & Roasted peppers
- Turkey Breast with Muenster Cheese

All tucked with mesclun and sliced roma tomatoes.

**36 pieces**

### EUROPEAN BISTRO PICNIC BASKET 95.00

Lemon chicken salad on miniature croissant; turkey breast pastrami with muenster cheese on focaccia bread; and oven roasted beef with crispy onion curls and honey mustard on french baguette. **50 pieces**

### AMERICAN DELI TRAY 85.00

Oven roasted beef, baked ham, smoked turkey breast, muenster and cheddar cheese with lettuce, tomatoes, onions, pickles and fresh baked sandwich breads.

**Serves 20-25**

### MINIATURE SANDWICH PICNIC BASKET 85.00

Smoked turkey, baked ham and oven roasted beef tucked into miniature fresh baked rolls with honey mustard. **50 pieces**

### PINWHEELS 75.00

*Minimum order of 36 pieces of each filling.* Select your choice of the following fillings rolled with cream cheese spread in colorful tortillas then sliced into bite sized pieces.

- Ham Pinwheels
- Turkey Pinwheels
- Roast Beef Pinwheels
- Smoked Salmon Pinwheels
- Roasted Pepper & Spinach
- Banana & Toasted Pecan

### TEA SANDWICHES 75.00

*Minimum order of 36 pieces of each filling.*

Select the following fillings.

- Arugula & Sun-dried Tomato
- Smoked Salmon, Pesto, Spinach & Artichoke
- Cucumber, Lemon Watercress & Herb Cheese
- Chicken Salad
- French Country Egg Salad
- Chicken Mango
- Pineapple-Hazelnut Cream Cheese
- Smoked Salmon – Mascarpone
- Apricot Ham
- Celery-Walnut

### TORTILLA WRAP PLATTER 90.00

*Minimum order of 36 pieces of each filling.* Generously filled, 3" tortilla wraps with cream cheese spread and your choice of the following fillings:

- Peppercorn Turkey Breast & Crushed Red Peppers
- Smoked Turkey & Green Chile
- Roast Beef & Roasted Red Peppers
- Ham & Pineapple
- Chicken & Bacon
- Mediterranean Grilled Vegetables

# Party Platters

## SLIDERS

*Serves 20-25 guests*

### **MARYLAND CRAB SLIDERS** 175.00

Lump crab blended with just enough breading to Bind. make these a “Shore” winner! Presented with wasabi-Mayo and chimichurri sauce to dress

### **ANGUS HOT DOG BAR** 125.00

All beef Angus hot dogs with assorted toppings to include sweet relish, chopped onion, sauerkraut, ketchup, spicy mustard, traditional chili, french fried onions and Wisconsin cheddar cheese. Served with fresh baked hot dog rolls

### **ANGUS SIRLOIN SLIDERS** 120.00

Presented with bacon, crispy onion curls and whipped horseradish crème

### **SOUTHWEST TURKEY SLIDERS** 120.00

Ground turkey molded with purple onion, serrano peppers and southwestern seasonings. Topped with plum tomato rounds and avocado

## ALL-STARS

*Serves 20-25 guests*

### **BEEF BRISKET** 125.00

Sliced beef brisket slowly simmered in our zesty barbecue sauce. Served with kaiser rolls

### **PULLED PORK BARBECUE** 125.00

Hand pulled pork with our zesty barbecue sauce. Served with North Carolina coleslaw and delicious kaiser rolls

### **GRILLED ITALIAN SAUSAGES** 100.00

Sautéed with colored peppers and onions. Served with fresh baked sub rolls

# Party Platters

## DIPS AND SPREADS

*Serves 20-25 guests.*

### AMARETTO-MASCARPONE FONDUE 110.00

Paired with grilled pears, peaches and nectarines for dipping. *Fondue pot rental fee applies.*

### HOT CRAB & ARTICHOKE DIP 95.00

Lump crab and artichoke hearts blended in our creamy cheese dip, then baked. Served with garlic toasted pita angles

### BUFFALO CHICKEN CHEESE DIP 85.00

Boneless chicken breast, bleu cheese dressing, buffalo wing sauce, cream cheese and tabasco sauce. Perfectly blended. Presented with celery sticks, carrots and tortilla chips

### NINE LAYER DIP 75.00

Black beans, sour cream, cheddar jack cheese, purple onions, scallions, black olives, jalapeños, tomatoes, salsa and guacamole. Served platter style with tortilla chips for dipping

### MEDITERRANEAN DIPS 70.00

Roasted red pepper hummus, tabbouleh and spicy greek feta dip. Served with our house made garlic pita angles and pretzel chips

### CLASSIC BRUSCHETTA PRESENTATION 70.00

Diced vine ripened tomatoes, fresh garlic and onions blended with olive oil and balsamic vinegar and classic white bean Italian bruschetta. Presented with garlic toasted baguettes and Italian flatbread

### HANDMADE CHIPS AND FRENCH ONION DIP 65.00

Red, white and purple handcut chips fresh made and presented with zucchini and carrot "chips" seasoned with salt. Served alongside homeade french onion dip

### VEGETARIAN PATÉ SAMPLER 65.00

Almond mushroom paté, artichoke paté, aubergine and sesame paté. Served with olive oil brushed bruschetta toasts and flatbread

### SPINACH, ROASTED PEPPER & ARTICHOKE DIP 65.00

Spinach, roasted peppers and artichoke hearts blended in our creamy cheese dip, then baked. Served with garlic toasted pita angles

### DRISCOLL STRAWBERRIES & MARSHMALLOW CRÈME 65.00

Large Driscoll strawberries presented with mallow crème

### SPINACH & WATER CHESTNUT DIP 55.00

Spinach, water chestnuts, spring onions and vegetable dip mix make this a classic. Presented in a crusty bread bowl. Served with bread cubes for dipping

# Party Platters

## JUMBO SALAD BOWLS

*Serves 20-25 guests.*

### CHOPPED ITALIAN ANTIPASTI SALAD 85.00

Salami, grilled chicken, provolone and swiss cheeses, grape tomatoes and peperoncini chopped with romaine. Served with our zesty Italian vinaigrette

### CHOPPED COBB SALAD 85.00

Smoked bacon, chicken breast, dairy fresh eggs, roma tomatoes, avocados and green onions chopped with iceberg lettuce and tossed with bleu cheese crumbles. Served with bleu cheese dressing

### MOZZARELLA & TOMATO CAPRESE 85.00

Mozzarella balls, grape tomatoes, fresh basil, cracked black pepper and balsamic vinegar and olive oil combine to make this a refreshing treat anytime

### GREEK PASTA SALAD WITH SHRIMP 75.00

Bowtie pasta tossed with shrimp, zucchini, tomatoes, kalamata olives, yellow and red peppers, purple onions and a delicious dijon vinaigrette

### CHORIZO TOMATO AND PISTACHIO PASTA SALAD 75.00

Spanish chorizo, tomatoes, pistachios tossed with tri-colored fusilli pasta. Accented with basil, parsley, olive oil, salt and pepper

### ARTICHOKE SPINACH TORTELLINI SALAD 75.00

Tri-colored cheese filled tortellini tossed with baby spinach, toasted pine nuts, artichoke s, purple onion, sun-dried tomatoes, roasted peppers and lemon-thyme vinaigrette

### ASPARAGUS & ROASTED PEPPER CAESAR 65.00

Crisp romaine tossed with asparagus tips, roasted red pepper strips, parmesan cheese, garlic toasted croutons and our classic Caesar dressing

### R & R CATERING HOUSE SALAD 65.00

Mixed greens with cucumbers, tomatoes, purple onions, cheddar cheese, corn niblets, garlic croutons and our signature house dressing

### SPINACH & CRANBERRY SALAD 65.00

Baby spinach, dried cranberries and toasted almonds blend wonderfully when tossed in our poppy sesame seed dressing and cinnamon croutons

### TUCKER SMITH STRAWBERRY SALAD 65.00

Mixed greens, spinach, toasted pine nuts, strawberries, feta cheese and a cranberry citrus dressing

### PEAR AND WALNUT GORGONZOLA 65.00

Field greens tossed with sweet pears, toasted walnuts, gorgonzola cheese and our cranberry citrus vinaigrette

# Party Platters

## **LOADED BAKED POTATO SALAD 60.00**

Red bliss potatoes tossed with sour cream, purple onion dices, cheddar-jack cheese, broccoli, bacon, salt and pepper

## **BLEU CHEESE POTATO SALAD 60.00**

Red bliss potatoes, bleu cheese, crumbled bacon, and green onions in a light vinaigrette

## **RED SKINNED POTATO SALAD 55.00**

Red skinned potatoes, bacon bits, chopped eggs, celery, purple onions and creamy buttermilk dressing

## **IN THE BOWL**

### **CININNATI CHILI BAR 140.00**

Uniquely seasoned chili boasting spices such as cinnamon, cumin and allspice. Presented with oyster crackers. Guests build their own over a bed of spaghetti.

#### **TWO-WAY CHILI:**

Chili served on top of spaghetti – for the Rookies!

#### **THREE-WAY CHILI:**

Add cheddar cheese – JV players.

#### **FOUR-WAY CHILI:**

Add chopped bermuda onion – Varsity.

#### **FIVE-WAY CHILI:**

Add kidney beans – Bowl Ring!

## **CHESAPEAKE SEAFOOD CHOWDER 140.00**

Maryland crab, Chincoteague oysters, rockfish, Virginia ham, bacon, potatoes, silver queen corn make this a tribute to our local food chain – Enjoy!

## **BEEF BURGUNDY IN CRUSTY BREAD BOWL 120.00**

Tips of beef tenderloin simmered for hours in a rich Burgundy wine sauce. Accented with pearl onions and mushrooms. Served with crusty bread bowls

## **CHICKEN AND SAUSAGE GUMBO 120.00**

Chicken, smoked sausage, onions and peppers, bursting with flavor. Served with white rice

## **PARTY "ON" TRAYS**

*Serves 20-25 guests*

## **BEEF**

### **FILET MIGNON BORDELAISE 325.00**

Tenderloin of beef topped with a rich bordelaise sauce and accented with mushrooms

### **PRIME RIB & BLACKBERRY SAUCE 250.00**

Succulent prime rib carved and drizzled with a delightful red wine and blackberry sauce

### **TERIYAKI LONDON BROIL 210.00**

Tender London broil glazed with teriyaki sauce and grilled to perfection

# Party Platters

## **BALSAMIC GLAZED SIRLOIN 195.00**

Sirloin steak seared with sesame seeds and topped with a delectable balsamic glaze with a hint of honey

## **SIRLOIN TIPS WITH WILD MUSHROOM SAUCE 150.00**

Sirloin tips sautéed and topped with a creamy wild mushroom sauce

## **RUSSIAN BEEF STROGANOFF 110.00**

Beef tips and brandied mushrooms in horseradish laced cream sauce

## **CHICKEN**

### **CHICKEN BREAST PICCATA 125.00**

Breast of chicken lightly floured and sautéed, drizzled with lemon butter cream sauce and accented with capers

### **ITALIAN CHICKEN ROLLS 120.00**

Breast of chicken filled with roasted peppers, cream cheese and pesto. Rolled in a crispy coating and baked

### **CHAMPAGNE CHICKEN 110.00**

Tender breast of chicken baked and drizzled with a light champagne cream sauce – our most delicate and moist chicken menu selection, as well as one of our eldest recipes!

## **CHICKEN BREAST AMANDINE 110.00**

Breast of chicken, seasoned, lightly breaded and sautéed. Topped with a tasty sauce of toasted almonds, lemon, white wine and garlic

## **CHICKEN IN PAPRIKA SAUCE 110.00**

An Austrian favorite! Chicken breast simmered in a cream sauce featuring Hungarian paprika, tomatoes, white wine and fresh parsley

## **CHICKEN BREAST MARSALA 100.00**

Tender breast of chicken lightly floured, sautéed, then drizzled with a rich marsala sauce accented with mushrooms

## **SOUTHERN FRIED CHICKEN 95.00**

Chicken pieces generously battered and fried crisp southern style

## **TURKEY**

### **MUSTARD SAGE CRUSTED TURKEY 110.00**

Flavorful oven roasted turkey breast crusted with mustard sage crumbs

### **WALNUT PARMESAN TURKEY 110.00**

Sautéed turkey cutlets topped with a delectable walnut parmesan cream sauce

# Party Platters

## **TURKEY BREAST ROULADE 110.00**

Turkey breast roulade filled with green chiles and feta cheese, then topped with a white wine sauce

## **TERIYAKI CHICKEN WITH PORTOBELLO MUSHROOMS 110.00**

Grilled chicken breast glazed with teriyaki sauce. Topped with a flavorful sauté of portobello mushrooms

## **SEAFOOD**

## **MARYLAND LUMP CRABCAKES 250.00**

Lump crab blended with just enough breadcrumbs to bind. Seasoned to perfection and presented with pink remoulade

## **SALMON WITH RED PEPPER COULIS 175.00**

Marinated salmon steak, grilled to perfection and drizzled with a tasty red pepper coulis

## **FRESH SALMON AU POIVRE 175.00**

Fresh salmon rolled in peppercorns and sautéed. Accented with lime twists

## **COSTA RICAN RED SNAPPER 175.00**

Flaky red snapper lightly floured, sautéed then topped with tomato onion relish

## **CAJUN CATFISH 165.00**

Louisiana seasoned catfish cooked perfectly down-home style

## **PORK**

## **COUNTRY STYLE CENTER CUT PORK CHOPS 110.00**

Thick, boneless centercut pork chops breaded with country seasoned flour and baked. Presented with a side of saw mill gravy

## **TROPICAL PORK LOIN 125.00**

Tenderloin of pork with a tropical sauce of orange juice, ginger and teriyaki. Accented with sweet potato ribbons and mango chutney

## **GLAZED SPIRAL HAM 125.00**

Served with cranberry mayo and Jack Daniels' mustard

## **SWEET AND SOUR HAM 95.00**

Sliced baked ham. Dredged in Hawaiiin pineapple sauce

# Party Platters

## PASTA AND VEGETARIAN

### ORECHIETTE PASTA WITH SCALLOPS AND SHRIMP

120.00

Orechiette pasta tossed with scallops and shrimp in a lobster based cream sauce

### JUMBO SHRIMP PASTA RUSTICA

125.00

Penne with jumbo shrimp, artichokes, feta, bacon and a sun-dried tomato cream sauce

### ARTICHOKE-MUSHROOM CANNELONI

95.00

Artichoke hearts, shiitake mushrooms and leeks rolled into cannelloni shells. Topped with roasted garlic cream sauce

### GARDEN VEGETABLE LASAGNA

95.00

Sweet red pepper, onions, spinach, squash, broccoli, ricotta, mozzarella, parmesan and a creamy alfredo sauce. Baked until bubbling

### SPINACH STUFFED TOMATOES

95.00

Plump ripe tomatoes filled with a tasty sauté of spinach, onions, mozzarella, sunflower seeds, garlic and nutmeg

### STUFFED PORTOBELLO MUSHROOMS

95.00

Portobello mushrooms filled with squash, zucchini, fresh herbs and parmesan cheese. Baked to perfection!

### BAYOU CHICKEN AND BROCCOLI ALFREDO 85.00

Blackened chicken strips, broccoli florets, red pepper and fettuccini in a creamy alfredo sauce

### BAKED ITALIAN SAUSAGE ZITI

85.00

Layers of ziti, Italian sausage, ricotta, mozzarella and a zippy meat sauce make this an old favorite!

## BRUNCH FAVORITES

### DEEP DISH GOURMET QUICHE

28.00 EACH

- Asparagus & Chicken
- Spinach & Feta
- Bacon & Onion
- Ham & Swiss
- Crab & Brie
- Zucchini, Onion, & Mushroom
- Broccoli, Red Potato & Jarlsberg
- Chile Relleno and Cheddar-Jack
- Smoked Salmon, Dill & Gruyere

### STRATAS

38.00 EACH

Buttery french bread cubes baked with farm fresh eggs and your choice of the following ingredients:

- Cheddar, bacon & tomato
- Wild mushroom & fontina cheese
- Sausage & brie
- Asparagus & leek

Serves 10-12 guests

# Party Platters

## HASHBROWN FRITTATA

38.00 EACH

Homestyle hashbrowns, farm fresh eggs and your choice of the following, baked casserole style:

- Cheddar-Jack, Peppers & Tomatoes
- Bacon, Onion & Tomato
- Ham, Swiss & Green Onion
- Asparagus & Parmesan Cheese

Serves 10-12 guests

## WAKE ME UP BREAKFAST ENTREES

Serves 10-12 guests

### SAUSAGE, EGG & CHEESE BAKE

45.00

Pork sausage, eggs, swiss and cheddar jack cheeses layered with flaky croissants and baked casserole style

### MUSHROOM BRUNCH EGGS CASSEROLE

45.00

Scrambled eggs, sautéed mushrooms, scallions and swiss cheese baked and topped with a light cream sauce

### SANTA FE BRUNCH BAKE

45.00

Hashbrowns, black beans, corn, bell peppers, onions, colby-jack cheese, cilantro and eggs

### BROCCOLI, HAM & CHEDDAR PASTA FRITTATA

45.00

Fettuccini, broccoli florets, diced ham and cheddar blended in a creamy Alfredo sauce to make this baked omelette a morning pick me up!

## BAKED FRENCH TOAST WITH BERRIES

45.00

Brioche french toast sprinkled with powdered sugar topped with mixed berries marinated in Grand Marnier, toasted almonds and whipped cream

## CREME BRULÉE FRENCH TOAST

45.00

Brioche bread cubes soaked in a creamy mixture of vanilla, brown sugar and grand marnier then baked until fluffy – yum!

## PEACHES N CRÈME FRENCH TOAST BAKE

45.00

Brioche bread cubes dredged in vanilla-brown sugar crème topped with peaches and baked until fluffy. Served with toasted pecans and presented with maple syrup

## BAYOU BEND BRUNCH CASSEROLE

45.00

French bread cubes, salami, monterey jack, parmesan and leeks. Baked with eggs and white wine and combine to make this a delectable casserole

# Party Platters

## STARCH SIDES

Serves 10-12 guests

5-Cheese macaroni	40.00
Gorgonzola macaroni and cheese bake	45.00
Garlic mashed potatoes	45.00
Oven roasted potatoes	45.00
Horseradish mustard new potatoes	45.00
Sautéed red breakfast potatoes	45.00
Scalloped potatoes with bacon	45.00
Potatoes gruyère	45.00
Sweet potato casserole	45.00
Molasses baked beans	35.00
Cheese corn & grit casserole	45.00
Confetti orzo	45.00
Orzo with spinach & mushrooms	45.00
Rice pilaf with peas & carrots	45.00
Broccoli rice casserole	45.00

## VEGETABLES

Green beans Amandine	40.00
Bacon & mushroom green beans	40.00
Carrots vichy	40.00
Squash, zucchini & carrots	40.00
Classic green bean casserole	45.00
Asparagus with caramelized onions and roasted peppers	45.00
Lime & garlic asparagus	45.00
Broccoli & cauliflower gratin	45.00
Corn pudding	45.00
Fresh baked rolls & butter	Per dozen - 7.00

## DISPOSABLES

### FIRST THINGS FIRST

You want your event to look spectacular, right? Enjoy our line of designer disposables!

Upscale restaurant looking plates – Available in black or white	
5" x 5" square	.70 each
7" x 7" square	1.00 each
6" x 9" rectangle	.95 each
8" x 11" rectangle	1.35 each

### TRIANGLE PLATES

6" dessert	.75 each
7" salad	1.20 each
9" cocktail with glass holder	1.95 each
9" luncheon	1.50 each
10" dinner	1.95 each

### PLATINUM BAND TABLETOP

10" dinner	1.25 each
9" luncheon	1.00 each
6" dessert	.75 each
Silver forks, knives, & spoons	.20 each

### BAMBOO

11" plates	1.95 each
9" plates	1.50 each
6" plates	.95 each
Spork	.45 each
Knife, spoon or fork	.45 each

# Party Platters



## SUGARCANE BIO-DEGRADABLE

10" plate	.35 each
9" plate	.30 each
7" plate	.25 each
6" plate	.20 each
Knife, fork, spoon	.15 each
Disposable crystal clear cup 12 oz. or 14 oz.	.15 each
Acrylic champagne flutes	.95 each

## DISPOSABLE SERVEWARE

Disposable serving spoons or tongs	1.50 each
Extra sterno	1.00 each
Disposable chafers with 2 sternos	12.50 each
Linen like tablecloth	6.00 each
White cocktail napkins (per 100)	1.00 each
White dinner napkins (per 100)	2.50 each
Disposable punch bowl with ladle	7.00 each

## REAL EQUIPMENT UPGRADES

Pick up charges and appropriate deposit will be added to your invoice. Deposit will be refunded upon return of items in good condition. Damaged equipment will be assessed a replacement fee.

8 quart stainless chafers	45.00 each
8 quart roll top chafer	75.00 each
50 cup sterno stainless coffee urn	45.00 each
Real trays	6.00 each
Standard linens	18.00 each
Designer linens	30.00 each
Stainless serving spoons or tongs	2.00 each
Silver or gold band china 10" plates	.75 each
Silver or gold band 7" plates	.75 each
Baroque stainless silverware	
Dinner fork, knife or spoon	.75 each
Rocco long stemmed glassware	
White wine, red wine or water glass	1.25 each
Embassy All purpose goblet or wine glass	.85 each
Champagne flute	.85 each
Grand buffet center piece	
Price ranges	from 200.00 - 275.00

*Full service rentals, set-up and pick options are available. For more details please speak with your event designer.*



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