



Traditional Buffet Menu

Your Choice of Tier:

**Packages include: staff, china (*white or ivory*), flatware, glassware, any solid color linen for all tables, any solid color linen napkin, & cake cutting service. **

Sprout (Buffet)

2 Hors d'oeuvres, 1 Salad, 2 Accompaniments, 1 Poultry Entrée, 1 Entrée

Blossom (Buffet)

3 Hors d'oeuvres, 1 Salad, 3 Accompaniments, 1 Poultry Entrée, 1 Entrée

Any additions or substitutions may increase your per person price.

Menu prices subject to change based on market price.

Serving Seminole, Orange, Osceola, Lake, Volusia, and Brevard Counties
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Traditional Menu

Hors D'oeuvres

(Additional appetizer selections offered upon request)

Hors D'oeuvres indicated with ** are only offered with the Blossom Tier

Fresh Seasonal Fruit & Domestic Cheese Display

served with an assortment of gourmet crackers

Assortment of Hand Stuffed Eggs

classic, truffle, & avocado

Balsamic Marinated Grilled Vegetable Display

vibrant display of portabella mushrooms, zucchini, yellow squash, asparagus, & roasted red bell peppers marinated in a savory balsamic vinaigrette

Beef Tenderloin Crostini

toast point topped with beef tenderloin & a creamy horseradish

Tortellini Caprese Skewers

drizzled with a balsamic reduction

Cocktail Meatballs

your choice of: Korean BBQ, Bourbon Cream, Sweet & Sour, or Fresh Marinara

Grilled Chicken Brochettes

Marinated Beef Brochettes**

Hand Made Mini Crab Cakes**

served with a lemon caper aioli

Classic Bruschetta

fresh tomatoes, garlic, black olives, & basil topped with EVOO & parmesan cheese

Grilled Asparagus Wrapped in Prosciutto

Hand Breaded Coconut Chicken

served with a homemade whole grain honey mustard

Jumbo Mushroom Caps

hand stuffed with a savory spinach & cheese blend

Applewood Bacon Wrapped Shrimp Skewers**

Herb Marinated Shrimp Skewers**

Berries & Brie Crostini**

brie spread on a toast point topped with fresh strawberry slices & drizzled with a balsamic reduction

Mini Chicken Cordon Bleu

Watermelon & Feta Bites

Pesto Chicken Caprese Skewers

drizzled with a balsamic reduction

Vegetable Spring Rolls

served with a sweet thai chili & homemade peanut sauce

Antipasto Display**

an assortment of Italian cured meats, fresh cheeses, artichoke hearts, olives, pickled vegetables, focaccia, & assorted crackers

Mini BLT Crostini**

toast point topped with mayonnaise, fresh lettuce, cherry tomatoes, & crispy bacon

Warm Tomato & Feta Crostini**

whipped feta spread on a toast point topped with a tomato & shallot blend

Barrata & Tapenade Crostini**

toast point with a mozzarella spread topped with a homemade olive tapenade

Blue Cheese, Pear, & Honey Crostini**



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Salads

****Pre-set salads for an additional ****

Fresh Spring Mix Salad

tomatoes, cucumbers, olives, mandarin oranges, croutons, cranberries, & sunflower seeds served with your choice of 2 dressings

Caesar Salad

romaine, sundried tomatoes, house-made seasoned croutons, parmesan cheese, & a creamy caesar dressing

Greek Salad

spring mix, tomatoes, cucumbers, kalamata olives, sliced pepperoncini, red onions & feta cheese served with mediterranean vinaigrette

Spinach Salad

spinach, tomatoes, applewood bacon, mushrooms & blue cheese crumbles served with a balsamic vinaigrette

Sunshine State Salad

spinach, tomatoes, mandarin oranges, sunflower seeds, mushrooms, & crasians served with a honey orange vinaigrette

Accompaniments

Accompaniments indicated with ** are only offered with the Blossom Tier

Fresh Vegetable Medley

Sautéed Green Beans

with fresh garlic & parmesan cheese

Oven Roasted Herbed Baby Carrots

Sautéed Zucchini, Summer Squash, & Red Onion

Roasted Red Pepper & Garlic Rice

Garlic Mashed Potatoes

Roasted Asparagus**

served in a sherry shallot vinaigrette

Penne Alla Vodka**

Broccoli Casserole

Wild Rice Pilaf

Oven Roasted Red & Sweet Potatoes

Lemon Garlic Orzo

Penne Pasta

with a white wine pesto butter

Scalloped Potatoes

Garlic Parmesan Fingerling Potatoes**

Grilled Asparagus**

served in a balsamic brown butter



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Poultry Entrées

Poultry Entrees indicated with ** are only offered with the Blossom Tier

Chicken Florentine

boneless breast topped with spinach in a creamy lemon sauce

Catalonia Chicken

boneless breast topped with serrano & capers in a lemon butter sauce

Seasoned Bone-in Baked Chicken

Citrone Chicken Heist

boneless breast topped with capers in a lemon butter sauce

Lemon Rosemary Roasted Chicken

bone-in chicken rubbed with rosemary & topped with a lemon zest

Boursin Chicken**

boneless breast topped with sun-dried tomatoes in a boursin cream sauce

Chicken Marsala

boneless breast topped with mushrooms in a creamy sweet marsala wine & butter sauce

Chicken Parmigiana

boneless breast lightly breaded & fried topped with homemade marinara, mozzarella, & parmesan cheese

Chicken Capri

boneless breast topped with fresh mozzarella, vine ripe cherry tomatoes, fresh basil, & EVOO

Baked Bone-in Lemon Pepper Chicken

Chicken Kiev**

boneless breast stuffed with parsley, garlic, & topped with a butter sauce

Creamy Chicken**

boneless breast topped with basil, sliced mushrooms, & sun-dried tomatoes in a cream sauce

Second Entrées

Second Entrees indicated with ** are only offered with the Blossom Tier

Eggplant Rollatini

fried eggplant rolled with ricotta cheese & topped with homemade marinara

Baked Ziti

Tangy Honey Glazed Pit Ham

topped with a honey & pineapple glaze

Oven Roasted Pork Loin

topped with a rosemary demi-glaze

Carved Pork Tenderloin

served with a roasted shallot balsamic Jus

Carved Top Round of Beef

served with horseradish, creamy horseradish, & spicy mustard

Carved Flank Steak

served with your choice of sauce: shallot & red wine, horseradish-lemon, gorgonzola cream, or roasted pepper coulis



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Baked Tilapia**

topped with a lemon caper aioli

Blackened Tilapia**

topped with a cucumber-avocado salsa

Carved London Broil**

served with a wild mushroom merlot

Grilled Mahi**

topped with a mango salsa

Tender Roast Beef**

served with a mushroom burgundy sauce

Carved Prime Rib**

served with a creamy herb sauce & Au Jus

Baked Parmesan Crusted Salmon**

Grilled Salmon**

served with your choice of sauce: lemon caper, maple mustard glaze, cream dill, or honey garlic glaze

Served with Freshly Baked Rolls & Whipped Butter

Coffee Station

Display consisting of elegant stainless-steel coffee pots accompanied with sugars & creamers (regular & French vanilla). Signage for the table included.

Beverages

Sweet Tea

Unsweet Tea

Lemonade

Pre-Set Water

Soda (Coke, Sprite, & Diet Coke)