

River City *Southern Menu*

CATERING

Hors D'oeuvres (2 passed & 1 stationed) **(Additional appetizer selections upon request)**

Fresh Seasonal Fruit Display

balanced display of freshly cut pineapple, honeydew, & cantaloupe garnished with delectable strawberries & red grapes

Domestic Cheese Display

a delightful display of cheddar, colby, & pepper jack cheese garnished with red grapes & served with an assortment of gourmet crackers

Balsamic Marinated Grilled Vegetable Display

a vibrant display of portabella mushrooms, zucchini, yellow squash, asparagus, & roasted red bell pepper marinated in a savory balsamic vinaigrette & grilled over an open flame

Jumbo Mushroom Caps

hand stuffed with a savory spinach & cheese blend

Additional \$per person Herbed Italian Sausage
Additional \$per person Jumbo Lump Crabmeat

Mini Shepherd's Pie in a Pastry Shell

a delectable mixture of ground beef, carrot, corn & green peas topped with mashed potatoes

Corn Fritters

battered nuggets with a roasted corn filling mixed with a variety of cheese & a hint of lime, fried to perfection served with a mustard sauce

Mini Grilled Cheese and Tomato Soup

a crispy, scratch made grilled cheese with a homemade tomato bisque

Fried Macaroni & Cheese Bites

a bite sized blend of pasta & cheeses lightly fried with a tabasco ranch

Fried Dill Pickle Chips

crunchy dill pickle slices lightly battered & served with a horseradish dijonaise

Jerk Marinated Roasted Chicken

tossed with a shredded gouda cheese in a flaky pastry shell

Pulled Smoked Chicken or Pork Sliders

Your choice of: cornbread cup or freshly baked mini roll, both drizzled with RCC homemade BBQ sauce

Fried Green Tomatoes

fresh tart green tomato coated in our soulful seasoning cornmeal served with RCC homemade zesty sauce

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Hors D'oeuvres Upgrades

Chicken and Waffles

savory hand breaded chicken served on a gourmet Belgium waffle drizzled with praline syrup
Additional \$per person

Down Home Shrimp and Grits

sautéed Mayport shrimp atop a spicy sausage & aged cheddar grits finished with a Tasso cream sauce
Additional \$per person

Mini Crab Cakes

house made mini blue crab cakes served with a creamy Dijon with a hint of fresh lime
Additional \$per person

Skillet Seared Blackened Snapper Bites

blackened Florida snapper served with a creamy citrus cilantro sauce
Additional \$ per person

Shrimp Cocktail

served with cocktail sauce garnished with a slice of lemon
Additional \$per person

Seafood Boil

a mix of seafood & andouille sausage boiled with corn and red potato, seasoned with a blend of spices
Additional \$per person

Salads (Choose One)

(Pre-set salad available for an additional \$per person)

Fresh Spring Mix Salad

Build-your-own salad with your choices of tomatoes, cucumbers, olives, mandarin oranges, croutons, cranberries, & sunflower seeds

Broccoli Salad

broccoli, bacon, grapes, almonds, & green onions tossed in a sweet creamy dressing

River City's Famous Pasta Salad

vegetable bowtie pasta with tomatoes, cucumbers, & olives marinated in a zesty parmesan dressing

Classic Macaroni Salad

House Made Red Potato Salad

College Park Cole Slaw

Accompaniments (Choice of 2)

Corn on the Cob
Home Smoked Mac & Cheese
BBQ Baked Beans
Home-Style Green Beans
Herb Roasted Baby Carrots
Traditional Black-Eyed Peas with Ham
Oven Roasted Sweet & Red Potatoes

Fried Okra
Soulful Collard Greens
Baked Potatoes
Fresh Vegetable Medley
Scalloped Potatoes
Garlic Mashed Potatoes
Broccoli Casserole

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

Poultry Entrees (Choice of 1)

Slow Smoked Chicken

fall off the bone chicken dry rubbed with sweet spices and slowly smoked for 4 hours

Crispy Buttermilk Fried Chicken

highly seasoned traditional fried chicken deep fried to a crisp

Carved Smoked Turkey Roast

slow mesquite smoked turkey roast served with fresh sliced mini rolls & condiments

Bokey Fried Chicken

deep fried breaded chicken breast topped with a creamy pepper gravy

House Smoked Pulled Chicken

slow smoked hand pulled tender sweet chicken served with fresh sliced mini rolls & condiments

Hilary's Chicken Biscuit Pie

whole picked chicken & roasted vegetables in a creamy chicken sauce topped with savory buttermilk biscuits

Entrees (Choice of 1)

Florida Fried Catfish

a filet of catfish dredged in corn meal and served with a home-made tartar sauce

Mama Rae's Meatloaf

fine ground beef blended with an abundance of spices & finished with a sweet tomato sauce

Bourbon Brown Sugar Smoked Pork Loin

pecan smoked pork loin with a thick brown sugar bourbon sauce

Slow Smoked Baby Back BBQ Ribs

fall off the bone smoked ribs seasoned with our house made rub and served with Big Papas BBQ sauce

Jacked Up Beef Short Ribs

house braised short ribs with a honey whiskey sauce

Carved Spiral Pit Ham

served with a coffee molasses glaze

Carved Top Round of Beef

slowly roasted beef served with horsey sauce, horseradish, & spicy mustard

Pasta Laya

grilled Cajun andouille & shrimp atop a creamy creole bowtie pasta

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Entrée Upgrades

Smoked Brisket Carving Station

sweet savory rubbed brisket slow smoked in house for over 8 hours. Served with Original BBQ, Honey BBQ, & Big Papas BBQ

Additional \$per person

Flank Steak Carving Station

served with a black peppercorn demi glaze

Additional \$per person

Pork Tenderloin Carving Station

served with a roasted shallot Jus

Additional \$per person

RCC Famous Pot Roast

served in Au Jus

Additional \$per person

Served with your choice of Garlic French Bread, Cornbread, or Garlic Cheddar Biscuits

Coffee Station

(upgrades are available upon request)

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

Water

Soda (Coke, Sprite, & Diet Coke)

Buffet - \$per person, plus applicable sales tax

Plated - \$per person, plus applicable sales tax

(plated meals include two accompaniments, pre-set salad, & bread or biscuits)

No additional service charges

****15% gratuity added to the per person price****

Includes: food, beverage, staff, setup, breakdown, stainless steel chafers, china, flatware, glassware, linen for (food, guest, DJ, cake, sign-in, coffee, & gift tables), linen napkins, & cake cutting service.

Linens for this package include solid colors only.

Any additions or substitutions may increase your per person price.

Menu prices subject to change based on market price.

****Vegetarian & Special Diet menu items are available**

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