



Your Choice of Tier:

**Packages include: food, beverage, staff, setup, breakdown, china, flatware, glassware, linen for (food, guest, DJ, cake, sign-in, coffee, 3- cocktail tables & gift table), linen napkins, & cake cutting service. **

Packages includes solid color linens only.

15% Gratuity added on to each tier

Sprout (Buffet)

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

Blossom (Buffet)

3 Hors d'oeuvres (2 Butlered & 1 Stationed), 1 Salad, 3 Accompaniments, 1 Poultry Entrée, 1 Entrée

Garden (Plated)

3 Butlered Hors d'oeuvres, Pre-Set Salad, Pre-Set Rolls & Butter, 2 Accompaniments, 1 Poultry Entrée, 1 Entrée

Any additions or substitutions may increase your per person price.

Serving Seminole, Orange, Osceola, Lake, Volusia, and Brevard Counties
2533 S. Laurel Ave. Sanford, FL 32773 Phone: 407-324-4343 Fax: 407-323-9800
www.rccatering.com Email: rccinc@rccatering.com

Menu prices subject to change based on market price.



Traditional Menu

Hors D'oeuvres

(Additional appetizer selections offered upon request)

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

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

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 cheeses garnished with red grapes & served with an assortment of gourmet crackers

Petite Cheese Ravioli*

lightly fried with a zesty marinara sauce

Balsamic Marinated Grilled Vegetable Display

a vibrant display of portabella mushrooms, zucchini, yellow squash, asparagus, & roasted red bell peppers 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 for Herbed Italian Sausage
Additional \$per person for Jumbo Lump Crabmeat

Thai Chicken Satay

marinated in curry coconut & drizzled with a mango sriracha

Berries & Brie**

toast points with a bite of brie & strawberry

Vegetable Spring Rolls

hand-rolled spring rolls stuffed with a flavorful blend of cabbage, carrots, rice noodles, cilantro, & garlic served with sweet Thai chili & homemade peanut sauce

Mini Chicken Cordon Bleu*

lightly breaded chicken stuffed with creamy swiss cheese & ham

Cocktail Meatballs (Select one Sauce):

your choice of: sweet & spicy Korean BBQ, bourbon cream, sweet & sour, or fresh marinara

Hand Breaded Coconut Chicken

served with a homemade whole grain honey mustard

Hand Stuffed Eggs (Select One):

classic, truffle, or avocado stuffed

Classic Bruschetta

fresh tomatoes, garlic, & basil topped with EVOO & parmesan

Blackened Filet Mignon Tips**

highly seasoned bite sized tips of beef tenderloin

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finished with balsamic



Traditional Menu

Hors D'oeuvres Upgrades

Imported Cheese Display

a wide selection of cheese from not only around the country but also from around the world, served with gourmet olives & house-made flatbreads
Additional \$per person

Maple Bacon Wrapped Shrimp

Additional \$per person

Antipasto Display

an assortment of Italian cured meats, cheeses, & vegetables

Additional \$per person

Mini Crab Cakes

served with a lemon caper aioli
Additional \$per person

Salads (Choose One)

Fresh Spring Mix Salad

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

Caesar Salad

house-made seasoned croutons & parmesan cheese

Greek Salad

Kalamata olives, sliced pepperoncini, red onions, feta cheese, tomatoes, cucumbers served with Mediterranean vinaigrette

Spinach Salad

Spinach, Applewood bacon, mushrooms, blue cheese crumbles, & topped with a balsamic dressing

Accompaniments (Choice of 3)

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

Fresh Local Vegetable Medley

Green Beans with Fresh Garlic & Parmesan

Oven Roasted Herbed Baby Carrots

Sautéed Zucchini, Summer Squash, & Red Onion

Penne Pasta with a White Wine Pesto Butter

Scalloped Potatoes

Classic Garlic Mashed Potatoes

Roasted Red Bliss Potatoes

Wild Rice Pilaf

Oven Roasted Red & Sweet Potatoes

Truffle Mashed Potatoes**



Traditional Menu

Poultry Entrées (Choice of 1)

Mediterranean Chicken

*boneless breast topped with Kalamata olives
& feta cheese*

Catalonia Chicken

*boneless breast topped with serrano,
capers, white wine, lemon & butter sauce*

Chicken Capri

*boneless breast topped with fresh mozzarella,
vine ripe cherry tomatoes, fresh basil, & extra
virgin olive oil*

Citrone Chicken Heist

*boneless breast topped with lemon, butter, white wine,
& capers*

Sesame Ginger Chicken

*panko crusted boneless chicken topped
with fresh ginger, toasted sesame, & soy sauce*

Chicken Cacciatore

*boneless breast with bell peppers, onions,
& marinara sauce*

Classic Chicken Marsala

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

Chicken Parmigiana

*boneless breast lightly breaded & fried topped
with homemade marinara*

Entrées (Choice of 1)

Entrées indicated with * are only offered with the Blossom & Garden Tier

Entrées indicated with ** are only offered with the Garden Tier

Roasted Pork Loin

*rubbed with fresh garlic, rosemary, & cracked
black pepper with a pan dripping sauce*

Carved London Broil*

*grilled, roasted flank steak thinly sliced with a
wild mushroom merlot*

Beef Bourguignon*

*tenderloin of beef braised in red wine with an
assortment of vegetables over egg noodles*

Tangy Honey Glazed Pit Ham

*sliced ham topped with a honey & pineapple
glaze*

RCC Signature Tender Roast Beef*

served with a side of mushroom burgundy sauce

Carved Top Round of Beef* (Buffet Only)

*served with horseradish, spicy mustard, & creamy
horseradish*



Traditional Menu

Carved Smoked Turkey Roast*

served with a cider bourbon gravy

Carved Roasted Pork Tenderloin*

served with a roasted shallot balsamic Jus

Grilled Center Cut Pork Chop**

bone-in pork chop lightly grilled & topped with sherry caramelized onions

Carved Prime Rib*

served with a creamy herb sauce & Au Jus

Bacon Wrapped Filet Mignon**

4 oz. filet mignon wrapped in Applewood bacon served medium

Entrée Upgrades

Grilled Mahi Mahi

with a white wine butter sauce or mango chutney

Additional \$per person

Baked Parmesan Crusted Salmon

Additional \$per person

Served with Freshly Baked Rolls & Whipped Butter

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)