



# Catering Menu

## Appetizers

- *Deviled eggs with bacon and green onion*
- *Cucumber bites with salmon and creamy dill sauce*
- *Spinach, feta, artichoke puffed pastry bites*
- *Crispy potato rounds topped with herbed cream cheese and mascarpone topped with apple chutney*
- *BLT bites (bacon cradling lettuce and cherry tomato) topped with reduced balsamic*
- *Italian sub sandwich pinwheels*
- *Sweet potato rounds with herbed cream cheese, cranberry chutney and candied pecans*
- *Crispy meatballs with salsa verde*
- *Chicken salad in pastry cups*
- *Zucchini and goat cheese tarts*
- *Caprese bites (basil, tomato, fresh mozzarella and reduced balsamic)*
- *Kale Salad Cups (kale salad with roasted sweet potato, feta, candied pecans and dried cranberries)*

## Bruschetta Bar

- *Olive tapenade*
- *Fresh Mozzarella*
- *White bean Spread*
- *Mushrooms with balsamic and thyme*
- *Creamy goat cheese*
- *Tomatoes with garlic and basil*
- *Prosciutto*
- *Roasted asparagus*

## **Sliders:**

- *Ham and cheese with stone ground mustard sauce and topped with brown sugar butter*
- *Pulled pork sliders with our pickled cucumbers, cheddar and BBQ sauce*

## **Taco Bar:**

### ***2 tacos per person includes:***

- *Choose chicken, pulled pork or Ground beef*
  - *Toppings and tortillas (onions, tomato, lettuce, shredded cheddar, pickled jalapeno, flour and corn tortillas)*
  - *House Salsa and Chips*
  - *Mexican Street Corn Salad*
  - *Sauteed Black Beans with Chillies*
  - *Spanish Rice*
  - *Cilantro Lime Coleslaw*
- EXTRA: Guacamole***

## **Mains**

- *Roast Herb Crusted Pork Loin with Creamy Mustard Sauce*
- *Roasted Chicken Breasts with Lemon Pepper Sauce*
- *Tomato and Red Wine Braised Pot Roast*
- *Tuscan Herbed Chicken Breasts with Feta, Tomatoes and Olives*
- *Chicken Breasts braised in tomatoes and capers and topped with basil and fresh mozzarella*

## **Sides**

- *Roasted red and yellow potatoes (with herbs and lemon and parmesan)*
- *Roasted squash and zucchini (with herbs and lemon)*
- *Sauteed green beans with garlic, lemon and shaved parmesan cheese*
- *Twice baked potatoes (topped with cheddar and chives)*
- *Mashed potatoes (with parmesan and topped with fresh parsley)*
- *Roasted carrots with honey*
- *Roasted Medallion Sweet Potatoes tossed with Olive Oil, Salt and Pepper*
- *Roasted potatoes, carrots, beets and parsnips with herbs, and topped with creamy dill sauce*
- *Herbed White Rice*

## **Salads**

- *Local lettuces with arugula, dried cranberries, feta, watermelon radish and grape tomatoes*
- *Spinach salad with dried cranberries, thinly sliced red onion, candied pecans and goat cheese*
- *Simple side salad with local greens, shaved carrots, grape tomatoes, sunflower seeds and cucumber*
- *Dressings: poppy seed, white balsamic vinaigrette, ranch, red wine and mustard vinaigrette*

## **Bread**

*(comes with salted butter)*

- *French Bread sliced and warmed*
- *French Bread Rolls*

## **Desserts**

- *Mini cheesecakes topped with blueberry compote*
- *River Road Foods Cookies (butterscotch and chocolate chips make these a Must)*
- *Thumbprint Cookies (we make these with our candied pecans, and strawberry jam and they are fantastic!)*
- *Chocolate Crinkle Cookies (one of our favorites)*
- *Oatmeal Raisin (we bring these cookies up a notch with golden raisins and flaked sea salt!)*
- *Variety of Cookies (Thumbprint, RRF cookies, Oatmeal with Golden Raisins, Chocolate Crinkle)*
- *Flourless Chocolate cookies with butterscotch chips (you'll never miss the flour with these melt in your mouth morsels!)*
- *Peanut butter chocolate ganache bars finished with flake salt*
- *Mini chocolate mousse with whipped cream and fresh mint*

For pricing and/or to schedule a catering job, please contact Dyer at  
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