



Catering Menu

Starters:

Feta spinach puff pastry bites

Italian Pinwheels: Crispy potato rounds topped with herbed cream cheese and apple chutney

Ham and cheese sliders with honey mustard topped with butter and flake salt

Chicken salad bites: Roasted chicken, candied pecans, dried cranberries, fresh rosemary) in puff pastry cups

Deviled eggs with bacon and green onion

Cucumber bites with salmon and creamy dill sauce

Pulled Pork Sliders with pimento cheese and BBQ sauce

Kale Salad cups: Kale, roasted pecans, dried cranberries, roasted butternut squash, apple cider vinaigrette)

*Bruschetta Trio: Toast bites topped with herbed cream cheese and bacon jam;
Herbed ricotta topped with sauteed mushrooms and thyme;
Tomato, basil and reduced balsamic on top of shaved parmesan*

Dip Trio: Caramelized Onion Dip, Pimento Cheese Dip, Roasted Cauliflower and Sesame Spread served with Toast Bites

Mains:

Beef:

Red Wine Braised Short Ribs

Red Wine Braised Pot Roast

Pork

Herb Crusted Pork Loin with Mustard Cream Sauce

Crispy Pork Shoulder Bites

Chicken

Marinated Roasted Chicken Breasts with Lemon Caper Sauce

Garlic Ginger Honey Chicken with Cilantro and Mint

Chicken Breasts braised in burst tomatoes, capers, house pesto and finished off with melted fresh mozzarella

Marry Me Chicken / Chicken simmered in a sundried tomato cream sauce

Vegetarian Option:

Marinated Baked Tempeh with Sauteed onions and mushrooms (vegan or with butter. Please specify is Gluten Free)

White Sauce and Pesto Lasagna with Cauliflower and Roasted Red Peppers

Sides: (pricing per person)

Honey Roasted Carrots

Sauteed Green Beans with Garlic and Butter

Roasted Root Veggies with Herb Dill Cream Sauce

Kung Pao Cauliflower

Roasted Broccoli with red pepper flakes and lemon

Roasted Brussel Sprouts with reduced balsamic vinegar and lemon

Rustic Mashed Potatoes

Roasted Yukon Potatoes with Herbs and Olive Oil

Roasted Sweet Potatoes with Olive Oil, Salt and Pepper

Roasted Zucchini and Squash with Shaved Parmesan and Olive Oil

Salads:

Kale Salad with Roasted Butternut Squash, Pecans, Dried Cranberries, and Feta

Local Lettuces Tossed with Watermelon Radish, Grape Tomatoes, Feta, Sliced Bell Peppers, and Sliced Cucumbers

Spinach with Goat Cheese, Thinly Sliced Red Onion, Sliced Almonds, and Dried Cranberries

Bread:

Bread and Butter: House Rolls with butter

Dessert:

Mini Cheesecakes with Compote (strawberry, blueberry, or peach)

Giant Layered Carrot Cake

Variety of Cookies

Frosted Lemon Blondies

Lunch Lady Frosted Brownies

Apple Pie Squares with Caramel

Compostable Plates: \$1

Compostable fork, spoon, knife: \$0.50

RRF Napkin: \$0.50

Hourly Rate for Servers: \$20/hour