



## **Appetizers and Hors d'oeuvres**

All bites are 2 per person

### **Rococo Signature Crab Cake**

Served in an Asian spoon & topped with a Thai chili cream sauce. These are legendary!!! **\$7**

### **Platters**

- Domestic Cheese and Fruit Platter with berries, grapes, & crackers **\$3**
- Artisan Cheese Board with berries, grapes, crackers, nuts, and dried fruit **\$4.75**
- Crudit  - raw vegetables served with roasted onion dip **\$1.75**
- Grilled & Chilled Vegetable Display  
Fresh grilled vegetables with balsamic reduction **\$2**
- Charcuterie- prosciutto, salami, capicola, pepperoni, assorted olives, roasted red peppers, whole grain mustard, gherkins, provolone, marinated mozzarella balls **\$5**
- Smoked Salmon Platter (one side serves 25 people)  
With cucumbers, herbed cream cheese, red onions, capers, hardboiled egg, and crostinis **\$125**
- Beef Tenderloin Platter (one loin serves 20 people/ about 4 oz per person)  
With sour cream horseradish sauce, Dijon, boursin, pickled red onion, and crostinis **(Market)**

### **Chips & Dips**

- Spinach & Artichoke Dip with tri color tortilla chips **\$2.25**
- Classic Hummus with pita chips **\$1.50**
- Roasted Red Pepper Hummus with pita chips **\$1.50**
- Roasted Onion Dip with prawn crackers **\$1.50**
- Olive tapenade served with crostinis **\$2**
- Buffalo Chicken Dip with tri color tortilla chips and celery **\$2.50**
- Jalapeno popper dip with tri color tortilla chips **\$2.50**
- Warm seafood dip with shrimp, cream cheese, and green onion **\$5**
- Queso with roasted poblanos and chorizo served with tri color tortilla chips **\$3**

### **Canap s**

#### **Toasted Crostinis topped with:**

- Tomato Bruschetta: diced roma tomato, fresh basil, garlic and extra virgin olive oil **\$2**
- Smoked salmon with horseradish cream, capers & onions **\$3.50**
- Roasted pork loin with apricot chutney and watercress **\$3.50**
- Smoked turkey with jalapeno cream cheese and topped with a cranberry relish **\$3.50**
- Roast beef, red pepper cream cheese topped with watercress **\$4**
- Zucchini canapes topped with olive tapenade and feta **\$3**

### **Sliders and Sandwiches**

- BBQ beef slider with classic slaw and gherkin pickle **\$6**
- Asian pulled pork slider with tangy slaw and gherkin pickle **\$6**
- Chicken Saltimbocca slider with sage, ham, and provolone **\$6**
- Sliced Turkey, tomato, and pepper jack- mayo and mustard on the side **\$4**
- Sliced Ham, cheddar, and pickle- mayo and mustard on the side **\$4**
- Roast beef slider with herbed cream cheese and pickled red onion **\$6**
- Turkey, roasted red pepper cream cheese, and spinach pinwheels **\$3**
- Cucumber and dill sour cream tea sandwiches **\$2**



### Skewers

#### Cold

- Caprese Skewers with fresh basil and balsamic reduction **\$3**
- Fruit Skewers with a lime yogurt dipping sauce **\$3**
- Tortellini skewers with pesto dipping sauce **\$3**
- Antipasto skewers with salami, green olive, marinated mozzarella, and cherry tomato **\$4**

#### Hot

- Asian glazed beef satay **\$4**
- BBQ Chicken satay **\$4**
- Cajun Pork satay **\$4**
- Pesto chicken satay **\$4**

### Savory Bites

- Baked brie and raspberry jam in phyllo cup topped with mint **\$4**
- Bleu cheese allouette and crushed pistachios in phyllo cup topped with grape half **\$4**
- Port wine cheese in phyllo cup topped with crushed walnuts **\$3**
- Salami cornucopias with pepperoncini cream cheese and green olive half **\$2**
- Chicken cornucopia with jalapeno, corn, Monterey jack and peppers topped with chimichurri **\$5**
- Pesto chicken salad in wonton cup topped with grape tomato half **\$4**
- Tuna Poke in wonton cups with red peppers, pineapple, seaweed salad, and Asian glaze **\$6**
- Mini beef wellingtons topped with red onion jam **\$6.50**
- Spanakopita- feta and spinach in phyllo dough served with tzatziki **\$4**

### Shrimp

- Shrimp cocktail with cocktail sauce and lemons (4 per person) **\$8**
- Shrimp ceviche served in Asian spoons **\$3.50**
- Classic shrimp salad in wonton cup topped with green onions **\$3.5**

### Mini Stuffed Potatoes

- Cheddar, bacon, and green onion **\$3.50**
- Bleu cheese allouette with caramelized onions **\$3.50**
- BBQ chicken and smoked gouda **\$3.50**

### Cocktail meatballs

(4 per person)

- Old fashioned BBQ and Jelly sauce **\$2**
- Asian glazed with black sesame seeds and green onions **\$2**
- Raspberry chipotle Sauce **\$2**
- Tzatziki- Greek yogurt, lemon, and dill **\$2**

### Stuffed Mushrooms

- Spicy Italian sausage and mozzarella **\$3**
- Herbed cream cheese and tipped with panko breadcrumbs **\$2**
- Spinach and Mozzarella **\$2**
- Chorizo and Goat cheese **\$3**



### Salads

- Garden Salad – Mixed greens with shredded carrots, tomatoes, cucumbers, and red onion served with ranch dressing and red wine vinaigrette **\$3**
- Caesar Salad - Romaine lettuce with homemade garlic croutons and parmesan tossed with classic Caesar dressing **\$4**
- Better Salad- Mixed greens with grilled pears, bacon, bleu cheese, and spiced walnuts served with balsamic vinaigrette **\$4**
- Strawberry Salad - Mixed greens with strawberries, red onion, feta cheese, shredded carrots, spiced walnuts and served with a champagne vinaigrette **\$4**

### Starches

- Mashed Potatoes \$3  
Try them plain or with:
  - Cheddar cheese and bacon \$4
  - Smoked gouda cheese \$5
- Roasted Yukon gold Potatoes tossed w/ house seasoning \$3
- Stuffed Potatoes \$5
  - Garlic and parmesan with paprika
  - Bacon, cheddar, sour cream, green onions
- Rustic Au Gratin or Dauphinoise Potatoes \$5
- Fancy Mac and Cheese \$5
- Pasta scampi \$5
- Wild Rice or Rice Pilaf \$3
- Couscous (hot or cold) \$2.50
- Orzo with spinach and parmesan \$3
- Risotto (plated meal only) \$7

### Vegetable Dishes

- Grilled Vegetables tossed w/ herbed butter **\$2.50**
- Brussel sprout and veggie medley **\$2.50**
- Green Beans with artichokes & cherry tomatoes **\$2.50**
- Southern Green Beans with onions & bacon (optional) **\$2.50**
- Glazed Carrots **\$2.50**
- Steamed or Grilled Fresh Asparagus **\$6**
- Herb Roast Root Vegetables **\$4**
- Sauteed mushrooms with onion and garlic **\$3**
- Corn on the cob **\$2**
- Cold broccoli salad with raisins, sunflower seeds, and red onion **\$3**

### Vegetarian Entrées

- Stuffed Red Bell Pepper with quinoa and roasted vegetables **\$8**
- Manicotti stuffed with spinach ricotta and topped with pink sauce **\$8**
- Mushroom Risotto **\$8**

### Chicken/Turkey

- Airline Breast **\$8** or Grilled Chicken Breast **\$7**  
Spicy tomato | Creamy mushroom and onion | Chimichurri | Picatta
- Stuffed Chicken Roulade **\$10**  
With ham, sage, and provolone, topped with red wine demi-glace
- Herb Roasted Half Chickens on the bone **\$10**
- Herb Roasted Turkey carved to order or served sliced **\$8**  
With your choice of sauce:
  - Turkey gravy
  - Cranberry chutney

### Beef

- Herb roasted Prime Rib carved to order  
Serves 20-25 ppl, about 8 oz per person **(Market)**
- Beef Tenderloin  
Serves up to 10 ppl, about 6 oz. per person **(Market)**
  - Red wine demi-glace
  - Sour cream horseradish
- Baseball Sirloin Steak 8oz **(Market)**
  - Red wine demi glaze
  - Cognac Mushroom Sauce
  - Chimichurri
- Beef tips **\$11**
  - Au Poivre
- Steak Dianne
- Classic Pot Roast **\$11**
- Red wine braised short ribs **\$11**

### Pork

- Glazed Ham **\$6**
- Herb Roasted pork loin with pear, sage, and brandy sauce **\$8**

### Seafood

- Grilled Salmon (6oz) **\$16**
  - Coriander ginger sauce
  - Grilled with lemon and olive oil
  - Herb crusted
- Blackened shrimp skewers **\$12**  
3 shrimp to a skewer (2 per person)
- COD with andouille cream sauce **\$12**
- Rococo Crab cakes **\$22**  
5.5 ounces jumbo lump crab cake
- Mussels or clams with white wine sauce **\$12**

### Dessert Options

- Chocolate Mousse Cake **\$5**
- Red Velvet Cake **\$5**
- Tiramisu **\$5**
- Carrot Cake **\$5**
- New York Cheesecake with berry coulis **\$4**
- Chocolate Kahlua Cake with macerated berries **\$4**

# Bar Packages

## Beer & Wine Bar for up to 4 hours

2 red wines, 2 white wines  
Import and local Beers  
\$14 per person

## Beer & Wine Bar with Signature Cocktail

2 Red wines, 2 White wines  
Import and Local Beer  
Signature Cocktail of your choice  
\$16

## Full Bar for up to 4 hours

2 red wines  
2 white wine  
Import and local beer  
Vodka (Sobieski)  
Whiskey (Jack Daniels)  
Gin (Bombay)  
Rum (Bacardi Silver)  
Coke, Diet Coke, Sprite  
Soda, Tonic, Sweet & Sour, Cranberry, OJ, lemon, limes  
\$18 per person

## Full Bar (premium) for 4 hours

2 red wines  
2 white wine  
Import and local beer  
Vodka (Ketel One)  
Whiskey (Crown Royal)  
Gin (Tangueray)  
Rum (Bacardi Silver)  
Scotch (Glenlivet)  
Coke, Diet Coke, Sprite  
Soda, Tonic, Sweet & Sour, Cranberry, OJ, lemon, limes  
\$22 per person

## Cash Bar for up to 4 hours

Set Up Fee \$150  
Beer \$7  
Wine \$7  
Cocktail \$8  
Soda \$1



## Policies

### Proposals

As always, thank you for inquiring about the wide array of great services we offer at Rococo Catering. Pricing and budget are affected by multiple factors, and we feel it is important that we treat each client individually to accommodate your needs. We appreciate having the opportunity to talk over the phone or meet in person to go over options that can best accommodate your budget and expectations. Event pricing depends on several determinants often including (but not limited to):

- Type of Event
- Menu
- Length of Event
- Rentals vs. Disposables
- Guest Count
- Bar service
- Service requirement

### Staff

We pride ourselves on our well-trained, professional staff to help take care of your special event. Levels of service are based upon our guests needs, whether it be a seated dinner, or a lunch drop off at the office.

For breakfast or lunch services, Labor Fees are as follows:

Drop off \$35

Drop off/return for pick up \$50

Stay and serve/Clean up \$75

For evening events, there is a staff fee of \$125 per staff member, and \$150 for the event captain. These fees include up to 4 hours of the scheduled event time. Additional hours incur a charge of \$10 per hour for each staff member required to stay.

At the client's discretion, any extra gratuity will go directly to the staff.

## **Rentals**

Whether you prefer disposables or real china, we can accommodate your needs for dish ware and linens.

We are happy to provide rental items for your event to include plates, glasses, flatware, napkins, and linens. Pricing is as follows:

- 120" Round Cloths \$18
- 90x156" Rectangle Cloths \$22
- 85" x 85" Square Cloths \$5
- China, flatware, glassware, and napkins \$9 per person
- Disposable plates, cups, flatware, and napkins \$1.25 per person

## **Guest Count**

We require having a final guest count 1 week before the event. We can try our best to accommodate and increase in numbers. In order to serve your needs to the best of our ability, we must know at least 1 week in advance due to product availability and ordering. Once the guest count has been submitted, that will be the count we charge for the final invoice.

## **Deposit and Cancellation**

Rococo requires a \$250 deposit and a signed contract due ~~at~~ the time of booking. This is to hold your event date and can be paid by check or credit card.

Final Payment for your event is due on the day of your event date. If the event is cancelled within 2 weeks (of scheduled event date), there will be a cancellation fee of 25% the food and beverage, plus rentals if applicable.

An administrative fee of 5% of the food and beverage total are applied to every bill. The administrative fee referenced herein is for administrative overhead, documentation, preparation, and other management of the event.