



ROCOCO CATERING

The times, they are a-changin' and we are a-changin' with them!
In an effort to comply with the Covid demands, we offer our meals in disposable containers and can provide individually packaged meals per your request .

Please allow 48 hours before your delivery date to place your order

Box Lunches \$10

All box lunches come with a cookie and potato chips with house seasoning

Sandwiches

Classic Chicken Salad

Chicken salad with grapes, walnuts, and celery, shredded lettuce on wheatberry bread

Italian Sub

Spicy cappicola, genoa salami, provolone, cheese, onion, & shredded lettuce (love dressing on the side) on hoagie bun

Roasted Turkey Club Wrap

Rolled in a flour tortilla with turkey, bacon, shredded lettuce, sliced tomato & provolone cheese

Roast Beef Sandwich

Roast beef with provolone, lettuce, tomato, and pickled red onion served on a hoagie bun

Veggie and Hummus Wrap

Hummus, spinach, roasted red peppers, cucumbers, red onion, and feta cheese

Salad

Caesar Salad with Chicken

Romaine lettuce with homemade garlic croutons and parmesan tossed served with classic Caesar dressing

Rococo Love Salad

Fresh iceberg lettuce, salami, ham, provolone, tomato, raw garlic with red wine vinaigrette on the side

Chef Salad

Fresh iceberg lettuce mixed with romaine, tomatoes, hard boiled eggs, shredded cheddar cheese, diced ham served with roasted garlic vinaigrette on the side

Lunch Drop Off \$12

Comes with Garden salad with cucumbers, tomatoes, shredded carrots, and red onion served with ranch and red wine vinaigrette

Creamy Pasta Bake with Chicken

Spinach, pine nuts, artichoke, parmesan cheese with diced chicken in creamy Béchamel sauce

Cheesy Broccoli, Wild Rice & Chicken Casserole

Fancy Mac & Cheese Casserole with chicken

Topped with buttery bread crumbs and green onion

Penne Pomodoro with chicken or meatballs

Topped with Mozzarella cheese

Lunch

All lunches come with
Garden salad served with ranch and red wine vinaigrette or Caesar Salad
****Minimum order of 8 for each entree (excluding vegetarian)**

Buffet Only

Baked potato bar \$12

Whole baked potatoes with choices of sour cream, butter, cheddar, bacon, green onion, And diced chicken

Burger Bar \$12

Choice of burger patty or grilled chicken breast
Lettuce, tomato, pickle slices, red onion
Provolone or cheddar cheese
Mustard and mayo
House seasoned potato chips

Pasta Bar \$15

Comes with House or Caesar salad
Penne and Tortellini, Alfredo and Marinara, Grilled chicken and mini meatballs

Mac and Cheese Bar \$13

Served with bacon, green onion, diced chicken, jalapenos, tomatoes, parmesan, and pepper jack

Buffet or Individually Packaged

Grilled Chicken Breast \$15

Choice of sauce:
Spicy tomato | Creamy mushroom and onion |
Chimichurri | Picatta
House Seasoned roasted potatoes and seasonal vegetables

Grilled Salmon \$18

Served with lemon & olive oil
House Seasoned roasted potatoes and seasonal vegetables

Classic Pot Roast \$15

Served with mashed potatoes

Grilled Pork Loin \$15

Choice of Blackberry BBQ, Classic BBQ, Bourbon Apple sauce, or Pear and Sage sauce
served with mashed potatoes and seasonal vegetables

Vegetarian Option \$12

Manicotti stuffed with spinach ricotta with "pink sauce"

Lunch Desserts

Fresh Baked Cookies **\$1\$**
Brownies or Lemon Bars **\$2**
New York Cheesecake with berry coulis **\$4**
Chocolate Kahlua Cake **\$4**
Individual Pies-Blueberry, Chocolate, or Pecan **\$4**

Beverages

Unsweetened Iced Tea by the Gallon **\$5**
Lemonade by the Gallon **\$5**

Breakfast

Continental-\$8

An assortment of muffins, pastries, bagels with plain and vegetable cream cheese Seasonal fresh fruit platter

Quiche-\$12

Ham & cheddar or spinach & Swiss
Bacon or sausage Breakfast potatoes Seasonal fresh fruit platter

Frenchy French Toast \$10

Sliced baguettes served warm with warm maple syrup
Bacon or sausage
Breakfast potatoes
Seasonal fresh fruit platter

Country Breakfast-\$14

Egg Soufflé
Bacon or sausage
Breakfast potatoes
Biscuits and Gravy
Seasonal fresh fruit platter

Breakfast Beverages

Coffee (regular or decaf)
\$2 per person

OJ available by the gallon
(Up to 15 ppl) **\$7 each**

Assorted Yogurts parfaits-**\$4 each**

Brunch

Ask your coordinator for a quote for your next Brunch celebration.
We can customize menus too!

Egg Dishes

Quiche **\$3**
•Spinach and gruyere
•Ham and cheddar

Egg soufflé **\$3**
Topped with cheddar cheese and green onions

Breakfast burritos
•Egg and cheese **\$3**
•Sausage or bacon with cheese **\$4**
Served with homemade salsa

Salad Dishes

Mixed greens **\$4**
with strawberries, feta cheese, red onion and carrots
Served with a champagne vinaigrette

Caesar salad **\$3**
Mediterranean Pasta Salad **\$4**
With sundried tomatoes, Kalamata and green olives, basil, and feta

Amber's Creamy Pasta Salad **\$3**

Meat Options

Bacon or Prosciutto wrapped asparagus bundles **\$5** (1.5pp)

Thick cut bacon **\$3** (3pp)

Glazed bacon
Brown sugar and black pepper **\$3.75** (3pp)

Breakfast sausage **\$3** (3pp)

Ham and Swiss puff pastry pinwheels **\$3** (2pp)

Chicken and waffles with warm syrup **\$4** (1pp)

Breakfast Desserts

French toast bread pudding With orange creme anglaise **\$4**

Blueberry Scones **\$2**

Fruit Options

Diced fruit platter with fresh berries **\$3**

Waldorf salad **\$3**

Fruit salad **\$2**

Fruit skewers
With honey yogurt dipping sauce **\$3** (2pp)

Fruit tarts with vanilla custard **\$4**

Potato Options

Brunch potatoes tossed with butter, peppers, and caramelized onions **\$3**

Cheesy Hash brown casserole **\$3**

Rustic Au Gratin Potatoes **\$4**

Dauphinoise Potatoes **\$4**



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 with disposable dishes \$50

Drop off/return for pick up with rental dishes \$75

Stay and serve/Clean up \$ 5

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
- Disposable dishes and pans for drop offs \$2 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.

For lunch orders, we do request the order at least 48 hours in advance before delivery date.

Deposit and Cancellation

Rococo requires a \$250 deposit due at the time of booking as well as a signed contract. To hold your event date; payable by check or credit card.

For Lunch orders, a signed contract with payment information to hold the date.

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.