



# ROCOCO CATERING

Due to purchasing and scheduling purposes,  
Please have orders placed at least 1 week prior to your event\*\*

Thank you for supporting your favorite local catering company!

## Box Lunches \$12

*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 wheat berry bread

#### **Italian Sub**

Ham, 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

\*\*\*These come in foil pans for 10 or more people

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 \$16

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

### Grilled Salmon \$19

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

### Classic Pot Roast \$18

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 \$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

Assorted Yogurts parfaits-\$4 each

## Breakfast Beverages

Coffee (regular or decaf)  
**\$2 per person**

OJ available by the gallon  
(Up to 15 ppl) **\$7 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 \$50  
Drop off/return for pick up \$75  
Stay and serve/Clean up \$125

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 \$10 per person
- Disposable plates, cups, flatware, and napkins \$2 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 1 week prior to delivery/ event 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 canceled 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 is applied to every bill. The administrative fee referenced herein is for administrative overhead, documentation, preparation, and other management of the event. This fee is can be variable depending on venue.