



Appetizers and Hors d'oeuvres

**All bites are 2 pieces per person except where noted

Classic Staples

All **Gluten Free** without crackers or crostinis

- Domestic Cheese and Fruit with berries, grapes, & crackers **\$3**
- Artisan Cheese Board with berries, grapes, crackers, nuts, and dried fruit **\$7**
- Grilled & Chilled Vegetable Display-Fresh grilled vegetables with balsamic reduction and feta cheese **\$2**
- Charcuterie- Assorted cured meats, cheeses, dried fruits, olives, whole grain mustard, fig jam, and cracker**\$7**
- 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 pita chips **\$2.25**
- Roasted Red Pepper Hummus with pita chips **\$1.50 (V)**
- Tomato Bruschetta served with crostinis **\$2 (V)**
- Crudité - raw vegetables served with roasted onion dip **\$1.75 (GF)**
- Roasted Onion Dip with Rococo Crispies **\$1.50**
- Buffalo Chicken Dip with tri color tortilla chips and celery **\$3 (GF)**
- Jalapeno popper dip with tri color tortilla chips **\$2.50 (GF)**
- Dip Trio- Roasted red pepper hummus, Olive Tapenade, Roasted Onion Dip served with Pita Chips **\$5 (V)**
- Rosemary White Bean dip with Pita Chips **\$3 (V)**
- Street Corn Dip with tri-color tortilla chips **\$2.50 (GF)**

Canapés

Toasted Crostini topped with:

- Smoked salmon with horseradish cream, capers & onions **\$3.50**
- Shredded chicken with jalapeno cream cheese drizzled with chimichurri **\$3.50**
- Roasted pork tenderloin with apricot chutney and microgreens **\$3.50**
- Smoked turkey with avocado bacon mousse and topped with a tomato relish **\$3.50**
- Braised beef, herb cream cheese topped with pickled red onion **\$4**
- Zucchini cups topped with olive tapenade and feta **\$3 (V)**
- Ricotta with Roasted grapes and Rosemary **\$4**
- Bleu cheese allouette with sliced pear and balsamic drizzle**\$3**
- Chickpea salad served on pita rounds garnished with microgreens **\$2.5 (V)**

Sliders and Sandwiches

1.5 Sliders per person

- BBQ beef slider with classic slaw and gherkin pickle **\$5.25**
- Asian pulled pork slider with tangy slaw and gherkin pickle **\$4.50**
- Chicken Saltimbocca slider with sage, ham, provolone, sundried tomato aioli and mixed greens **\$4.50**
- Roast beef slider with boursin, arugula, and red onion jam **\$5.25**
- Chicken Salad Slider with mixed greens-Choice of: Classic or Pesto **\$4.50**
- Chickpea Salad Slider with mixed greens- **\$4 (V)**



Side Dishes for Heavy Appetizers

- Tortellini Pasta Salad- with tomatoes, green olives, basil, pepperoncinis, and Parmesan tossed in a red wine vinaigrette **\$4**
- Fancy Mac and Cheese with smoked gouda topped with bread crumbs **\$5**
- House seasoned kettle chips **\$1**
- Rococo Crispies dusted in house seasoning (Crunchy Wheat Chips) **\$1 (V)**
- Watermelon, cucumber, feta, and basil salad **\$3 (V)**

Savory Bites

- Baked brie and fig jam topped with bacon **\$4**
- Bleu cheese allouette and crushed pistachios in phyllo cup topped with roasted grapes **\$4**
- Port wine cheese in phyllo cup topped with crushed walnuts **\$3**
- Salami cornucopias with pepperoncini cream cheese and green olive half **\$2**
- Kielbasa sausage and grilled pineapple picks **\$3 (GF)**
- Pesto chicken salad in wonton cup topped with sundried tomato **\$4**
- Tuna Poke in wonton cups with red peppers, pineapple, seaweed salad, and Asian glaze **\$6**
- Spanakopita- feta and spinach in phyllo dough served with tzatziki **\$4**
- Turkey pinwheels with roasted red pepper cream cheese and spinach **\$3**
- Rococo Mini CrabCakes in an Asian spoon with Thai Chili sauce **\$14**
- Caprese Shooters with fresh basil and balsamic reduction **\$3 (GF)**

Shrimp

- Shrimp cocktail with cocktail sauce and lemons (3 per person) **\$6 (GF)**
- Shrimp ceviche served in Asian spoons **\$3.50 (GF)**
- Classic shrimp salad in wonton cup topped with green onions **\$3.5**
- Shrimp, Andouille Sausage, and Red Pepper skewer **\$5 (GF)**
- Asian Shrimp Salad with green onion, shredded carrots, peanuts, topped with celophane noodles **\$3.5**

Cocktail meatballs

(3 per person)

- Jerk BBQ **\$2**
- Asian glazed with black sesame seeds and green onions **\$2**
- Apricot chipotle Sauce **\$2**
- Marinara topped with mozzarella **\$2**

Mini Stuffed Potatoes (GF)

- Cheddar, bacon, and green onion **\$3.50**
- Bleu cheese allouette with caramelized onions **\$3.50**
- BBQ chicken and smoked gouda **\$3.50**
- Braised Beef with cheddar and fried onion strings **\$4**

Stuffed Mushrooms

- Spicy Italian sausage and mozzarella **\$3 (GF)**
- Herbed cream cheese and topped with panko breadcrumbs **\$2**
- Spinach and Mozzarella **\$2 (GF)**

Mini Desserts \$5

An assortment of:

Mini Cheesecakes, Petit Fors,
Macarons, Brownie Truffles,
Seasonal Trifle in a Shot Glass

Salads

- Garden Salad – Mixed greens with shredded carrots, tomatoes, cucumbers, and radishes served with ranch dressing and red wine vinaigrette **\$3 (GF) (V)**
- Caesar Salad - Romaine lettuce with homemade garlic croutons, and shaved parmesan tossed with classic Caesar dressing **\$5**
- Grilled Pear Salad- Mixed greens with grilled pears, bacon, bleu cheese, and spiced walnuts served with balsamic vinaigrette **\$5 (GF)**
- Strawberry Salad - Mixed greens with strawberries, feta cheese, shredded carrots, spiced walnuts and served with a strawberry balsamic vinaigrette **\$5 (GF)**
- Savory Salad- Mixed greens with roasted beets, pistachios, goat cheese, and red onion with honey dijon vinaigrette **\$5 (GF)**

Starches

- Mashed Potatoes **\$3 (GF)**
Try them plain or with:
 - Rosemary and garlic **\$4**
 - Cheddar cheese and bacon **\$4**
 - Smoked gouda cheese **\$5**
- Stuffed Potatoes **\$5 (GF)**
 - Garlic and parmesan with paprika
 - Bacon, cheddar, sour cream, green onions
- Rustic Au Gratin **\$5**
- Scalloped Potatoes with Smoked Gouda **\$5**
- Fancy Mac and Cheese **\$5**
- Pasta scampi **\$5**
- Wild Rice or Rice Pilaf **\$3 (GF) (V)**
- Orzo with spinach and parmesan **\$3**

Vegetables

- Grilled Vegetables tossed w/ herbed butter **\$2.50**
- Green Beans with cherry tomatoes **\$2.50**
- Southern Green Beans with onions & bacon **\$2.50**
- Glazed Carrots **\$2.50 (GF)**
- Steamed or Grilled Fresh Asparagus **\$6 (GF) (V)**
- Prosciutto Wrapped Asparagus **\$7 (GF)**
Roasted Zucchini boat with Smoked carrot Mousse topped with pepitas **\$3 (GF)**

Vegan Entrées \$12

- Pesto Marinated Veggie Kabobs over wild rice medley
- Sliced portobello mushroom served over lentil pasta with chimichurri
- Chef Zach's Chickpea Curry served over cilantro jasmine rice
- Grilled Eggplant with sundried tomato pesto with veggies over wild rice

- Chocolate Mousse Cake **\$5**
- Red Velvet Cake **\$5**
- Carrot Cake **\$5**
- New York Cheesecake with choice of sauce **\$4**
- Chocolate Kahlua Cake with whipped cream **\$4**
- Rice Pudding dusted with cinnamon **\$4 (V) (GF)**

Chicken/Turkey

- Grilled Chicken Breast with choice of sauce **\$8**
Apricot Riesling (GF) | Creamy mushroom and onion (GF) | Smoked Gouda and Bacon Bechamel | Picatta | Sundried Tomato Pesto | Chimichurri (GF)
- Stuffed Chicken Roulade **\$10**
With ham, sage, and provolone, topped with red wine demi-glace
- Herb Roasted Turkey carved to order or served sliced **\$8**
With your choice of sauce: (GF)
- Turkey gravy
- Cranberry chutney (GF)

Beef

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

Pork

- Glazed Ham **\$6 (GF)**
- Grilled Pork Loin **\$8 (GF)**
Choice of Jerk BBQ, Apricot Riesling, Maple Dijon, Chimichurri, or Pan Jus (Natural Sauce)
- Pork Tenderloin with mascarpone, toasted pine nuts, and a red wine demi-glace **\$10**

Seafood

- Grilled Salmon (6oz) **\$16 (GF)**
 - Coriander ginger sauce
 - Grilled with lemon and olive oil
 - Herb crusted
- Blackened shrimp skewers **\$12 (GF)**
3 shrimp to a skewer (2 per person)
- Rococo Crab cake (5.5 ounces jumbo lump crab) **\$Market**
- Stuffed Salmon with Spinach Gratin **\$20**
- Barramundi Bass **\$16 (GF)**
- Grilled Swordfish **\$16 (GF)**

Dessert Options

- Chocolate Trifle with Oreo crumbs, chocolate mousse, and whipped cream **\$5**
- Apricot Pudding Cake with creme anglaise **\$5**
- Strawberry Cheesecake **\$5**
- Individual Chocolate, Blueberry, Pecan Pies **\$4**
- Chocolate and Peanut Butter Torte **For Gluten Free guests only \$5**

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 (Tito's)
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 or Grey Goose)
Whiskey (Crown Royal or Maker's Mark)
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 serve 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 \$75

Drop off/return for pick up \$100

****We do not do buffet drop offs for over 40ppl. Over 40ppl will require a staff member to set up, manage buffet, and breakdown***

Stay and serve/Clean up \$150

For evening events, there is a staff fee of \$150 per staff member, and \$200 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 \$10 per person
- Disposable plates, cups, flatware, and napkins \$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.

Deposit and Cancellation

Rococo requires a 25% deposit due at the time of booking as well as a signed contract. To hold your event date; payable by check or credit card.

Final Payment for your event is due the week 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 total bill. If invoice is not paid by the date of the event, 5% of the total will be added. If invoice is not paid two or more weeks past the due date, 10% of the total will be added.

An administrative fee is applied to every bill. The administrative fee referenced herein is for administrative overhead; licensing, insurance, fuel, and commission. This fee is variable depending on venue.