



Side Dishes

- Tortellini Pasta Salad- with tomatoes, green olives, basil, pepperoncinis, and Parmesan tossed in a red wine vinaigrette **\$4**
- A UWUbX 7 \YYgY '6Uf!G\YXXYX'; ci XUzDUfa YgUbzUbX 'DYddYf'UW_7 \YYgYgē U'UdYbcgēVUWc:bžhc:a UhcYgēVfYUXWfi a Vgē[fYYb'c b]c:b **\$13**
- A Ud'Y'8]c'b'6fi ggY'gGdfci hgk]h VUWc:b'UbX'Wfi gYX'd]gUWk]c:g **\$4**
- DfUk b'7 fUW_YfgXi gYX']b' C'X'6UmGYUgc:b]b[**\$1**
- Watermelon, cucumber, feta, and basil salad **\$3**

Savory Bites

- Baked brie and sliced fig 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**
- 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**
- Mini beef wellingtons topped with red onion jam **\$7**
- 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 Skewers with fresh basil and balsamic reduction **\$3**

Shrimp

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

(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**

Stuffed Mushrooms

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

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 \$50

Drop off/return for pick up \$75

Stay and serve/Clean up \$125

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 \$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 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; licensing, insurance, fuel, and commission. This fee is variable depending on venue.