

Buffets and Bars

Add a Garden Salad or Caesar for \$3 per person

Baked potato Bar \$12

Whole baked potatoes with choices of sour cream, butter, cheddar, bacon, jalapenos, and green onion
And diced chicken for \$6 per person

Burger Bar \$13

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

Penne and Tortellini, Alfredo and Marinara, Grilled chicken and mini meatballs , Grilled seasonal vegetables

Fajita Bar \$18

Corn and Flour tortillas, marinated beef and chicken, peppers and onion, cilantro lime rice, black beans
Chips, Salsa, Queso, and Guacamole

BBQ Buffet \$18

Chopped Brisket, Grilled Chicken, Housemade BBQ sauce, Texas Toast, Potato Salad, Coleslaw, Baked Beans, Pickle
and onion slices

Lunch Entrees

*Add a Garden Salad or Caesar for \$3 per person
Choice of 2 Sides*

Grilled Chicken Breast \$14

Choice of sauce:
Sundried Tomato Pesto | Creamy mushroom and
onion | | Smoked Gouda and Bacon Bechamel |
Picatta

Grilled Salmon \$16

Served with lemon & olive oil

Classic Pot Roast \$16

Served with mashed potatoes

Grilled Pork Loin \$14

Choice of Jerk BBQ, Apricot Reisling, Maple Dijon,
Chimmichuri, or Pan Jus (Natural Sauce)

Vegan Meal Option \$12

-Pesto Marinated Veggie Kabobs over wild rice
medley
-Sliced portabello mushroom served over lentil pasta
with a sundried tomato pesto
-Chef Zach's Chickpea Curry served over cilantro
jasmine rice
-Grilled Cauliflower Steak served over sauteed
spinach with seasonal veggies

Starches

Mashed Potatoes

Wild Rice

Rice Pilaf

Orzo with Spinach and Parmesan

Vegetables

Grilled Seasonal Vegetables tossed with herb butter

Green beans with cherry tomatoes

Glazed Carrots

Ratatouille

Lunch Desserts

Fresh Baked Cookies **\$1**

Brownies **\$2**

New York Cheesecake with seasonal topping **\$4**

Chocolate Kahlua Cake **\$4**

Apricot Pudding Cake with whipped cream **\$4**

Vegan Rice Pudding topped with berries **\$4**

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) **\$9 each**

Brunch

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 \$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

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.