

River City

CATERING



Sweet Celebrations Menu

Serving Seminole, Orange, Osceola, Lake, Volusia, & Brevard Counties
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**SERVING CENTRAL FLORIDA
FOR OVER 25 YEARS!**

River City Catering is an off premise catering company that has served all of Central Florida, from Kissimmee to Palm Coast for over 25 years. River City Catering has exceptional quality and outstanding service. Our professional staff will walk you through the process of planning your event. From ideas to completion, River City Catering is here to provide the gourmet difference.

About Us

Sweet Celebrations Menu

CHOOSE 6 ITEMS FROM THE LIST BELOW

MINIMUM 25 GUESTS

Fresh Fruit & Domestic Cheese Display

pineapple, cantaloupe, honeydew, grapes & domestic cheeses served with an assortment of gourmet crackers

Tropical Fruit Skewers

tropical fruits, grapes & strawberries on a skewer

Spinach & Artichoke Dip

baby spinach & artichoke blended with cream cheese, sour cream, parmesan, & mozzarella and served with tortilla chips

Vegetable Crudité Display

broccoli, cauliflower, carrots, celery, grape tomatoes & zucchini served with a buttermilk ranch

AVAILABLE AS SHOOTERS

Freshly Made Hummus Display

traditional, chipotle, roasted garlic & basil tomato hummus served with pita chips, carrots, celery & cucumber wheels

Antipasto Display

an assortment of italian cured meats, fresh cheeses, artichoke hearts, olives, bell peppers, pickled vegetables, & focaccia bread.

Balsamic Marinated Grilled Vegetable Display

A vibrant display of Portobella Mushrooms, Zucchini, Yellow Squash, Asparagus, & Roasted Bell Peppers marinated in a savory Balsamic Vinaigrette and lightly grilled.

River City's Famous Pasta Salad

penne pasta tossed with fresh tomatoes, cucumbers, olives & marinated in a zesty italian dressing & topped with parmesan cheese

Tortellini Caprese Skewers

tortellini skewered with fresh mozzarella & grape tomato drizzled with a balsamic reduction

Assorted Mini Quiche

cheese, vegetable & classic lorraine

Yogurt Parfait Shooters

honey vanilla yogurt layered with fresh berries & topped with crumbled granola

Herb Marinated Shrimp Skewers

Hawaiian Chicken Skewers

chicken breast marinated in pineapple, ginger & soy served with peppers & onions & finished with a teriyaki glaze & pineapple-mango salsa

Blackened Tenderloin Steak Bites

served with a creamy garlic-cilantro sauce

Scones

served with jam & double cream spread

Assorted Mini Sandwiches

Your Choice of 2:
Turkey, Bacon & Ranch
Ham, Swiss & Jam
Buffalo Chicken & Ranch
Chicken Salad
Tuna Salad
Egg Salad

all served on a hawaiian roll

Assorted Tea Sandwiches

Your Choice of 2:
Caprese
Chicken Salad
Cucumber & Dill
Pesto Chicken
Prosciutto & Goat Cheese
Roasted Red Hummus
Turkey, Avocado & Bacon

Cocktail Meatballs

Your Choice of 1:
Bourbon Cream
Marinara
Korean BBQ
Sweet & Sour

Assorted Mini Desserts

Mini Cream Puffs, Mini Eclairs, Mini Cannolis

Assorted Cookies & Brownies

Assorted Pastries

mini muffins, fruit turnover, danishes & cinnamon rolls

SERVED WITH SWEET TEA, UNSWEET TEA, & LEMONADE

Additional add-ons and enhancements are available upon request. Don't see exactly what you're looking for? We're happy to customize a menu to fit your theme and preferences.

Delivery Charge dependent on event location

Staff Member Charge \$ per staff

Number of staff members needed, depends on final guest count & level of service

Disposable Styrofoam Plates: \$ per person

Upgrade to Heavy Clear Plastic: \$ per person

Upgrade to China, Glassware, & Flatware: \$ per person (staffed events only)

Disposable Chafers:

Available upon Request

Gratuity and Production Fee added to events

Any additions or substitutions may increase your per person price

Menu price is subject to change based on market rate

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