

River City

CATERING



Traditional Buffet Menu

Serving Seminole, Orange, Osceola, Lake, Volusia, & Brevard Counties



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 hereto provide the gourmet difference.

About Us

Your Choice of Tier

Sprout Buffet

Starting Price \$per person, plus applicable taxes
2 Hors D'oeuvres, 1 Salad, 2 Accompaniments,
1 Poultry Entree, 1 Secondary Entree



Blossom Buffet

Starting Price \$per person, plus applicable taxes
3 Hors D'oeuvres, 1 Salad, 3 Accompaniments,
1 Poultry Entree, 1 Secondary Entree

Packages include: Staff, China (white or ivory), Flatware,
Glassware, any solid color linen for all tables included in package, any
solid color linen napkin, & cake cutting service

Gratuity and Productions fee added to every tier

Any additions or substitutions may increase your per person price
Menu prices subject to change based on market rate

Traditional Buffet Menu

HORS D'OEUVRES

Classic Bruschetta

Fresh Tomatoes, Garlic, Black Olives, & Basil topped with EVOO & Parmesan cheese

Grilled Chicken Brochettes

Marinated Chicken Breast Cubes, skewered with Bell Peppers, Onions, & Oven Roasted.

Beef Tenderloin Crostini

Thin Sliced Beef Tenderloin, served on a Toast Point & topped with a Creamy Lemon Horseradish Sauce.

 **Hand Breaded Coconut Chicken**

Chicken Breast Strips, Marinated in Coconut Milk, and Breaded with a Coconut Panko Breading. Served with a Housemade Whole Grain Honey Mustard.

Barrata & Tapenade Crostini**

A Toast Point topped with a Mozzarella Spread, topped with a delicious Olive Tapenade.

 **Applewood Bacon Wrapped Shrimp Skewers****

Fresh Jumbo Shrimp seasoned, wrapped with Applewood Smoked Bacon.

Watermelon & Feta Bites

 **Vegetable Spring Rolls**

Served with a sweet Thai Chili

Cocktail Meatballs

Your choice of: Bourbon Cream, Fresh Marinara, Korean BBQ, or Sweet & Sour

 **Tortellini Caprese Skewers**

Drizzled with a balsamic reduction

Grilled Asparagus Wrapped in Prosciutto

Hand Breaded Coconut Shrimp

Served with a Maui Mustard sauce


Herb Marinated Shrimp Skewers**

 **Mini Chicken Cordon Bleu**

Lightly Breaded Stuffed Mini Chicken Bites, Stuffed with Creamy Swiss Cheese & Ham.

Mini BLT Crostini**

Toast point topped with mayonnaise, fresh lettuce, cherry tomatoes, & crisp bacon

 **Jumbo Mushroom Caps**
Handstuffed with a savory spinach & cheese blend

Blue Cheese, Pear, & Honey Crostini**

 **Blackened Tenderloin Steak Bites**

Fresh Cut Beef Tenderloin Cubes, Blackened, and served with choice of Chipotle Aioli, or Creamy Garlic-Cilantro Sauce.

Pesto Chicken Caprese Skewer

Drizzled with a balsamic reduction

Warm Tomato & Feta Crostini

Whipped feta spread on a toast point topped with a tomato & shallot blend

Hand Made Mini Crab Cakes**

Served with a lemon caper aioli

Berries & Brie Crostini

Triple Creme Brie Cheese Spread on a Toast Point, topped with Fresh Strawberry Slices, & Drizzled with a Balsamic Reduction.

Marinated Beef Brochettes**

Displays

 **Fresh Seasonal Fruit & Domestic Cheese Display**

Served with an assortment of gourmet crackers

Balsamic Marinated Grilled Vegetable Display

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

 **Antipasto Display**

An assortment of Italian Cured Meats, Fresh Cheeses, Artichoke Hearts, Olives, Bell Peppers, Pickled Vegetables, & Focaccia Bread.



HORS D'OEUVRES INDICATED WITH ARE ONLY OFFERED WITH THE BLOSSOM TIER**

SALADS

Pre-set salads available for Buffets at an additional fee.

Fresh Spring Mix Salad

Tomatoes, cucumbers, mandarin oranges, croutons, olives, cranberries, & sunflower seeds served with your choice of 2 dressings

Spinach Salad

Spinach, tomatoes, apple-wood bacon, mushrooms, & blue cheese crumbles served with a balsamic vinaigrette

Greek Salad

Spring mix, tomatoes, cucumber, kalamata olives, sliced pepperoncini, red onions, & feta cheese, served with a Mediterranean vinaigrette

Sunshine State Salad

Spinach, tomatoes, mandarin oranges, sunflower seeds, mushrooms, & raisins, served with a honey orange vinaigrette

Caesar Salad

Romaine, sun-dried tomatoes, house-made seasoned croutons, Parmesan cheese, & a creamy Caesar dressing

ACCOMPANIMENTS

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Sautéed Green Beans

Served with fresh garlic & Parmesan cheese

Penne Pasta

Served with a white wine pesto butter sauce

Roasted Asparagus**

Served in a sherry shallot vinaigrette

Fresh Vegetable Medley

Grilled Asparagus**

Served with a balsamic brown butter

Roasted Red Pepper & Garlic Rice

Oven Roasted Herb Baby Carrots

Penne Alla Vodka**

Garlic Parmesan Fingerling Potatoes**

Sautéed Zucchini, Summer Squash, & Red Onion

Broccoli Casserole

Oven Roasted Red & Sweet Potatoes

Scalloped Potatoes

Garlic Mashed Potatoes

Lemon Garlic Orzo

Wild Rice Pilaf

POULTRY ENTREES

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Boursin Chicken**

Boneless Chicken Breast, Seasoned, Seared, & Topped with Sun-Dried Tomatoes. Served with a Boursin cream sauce.

Chicken Florentine

Boneless Marinated Chicken Breast, Grilled, and Topped with Spinach, and a Creamy Lemon Sauce.

Creamy Chicken**

Boneless Chicken Breast, Marinated & Grilled. Topped with Fresh Basil, Sliced Mushrooms, & Sun-Dried Tomatoes and finished in a light Cream Sauce.

Catalonia Chicken

Boneless Chicken Breast, marinated & seared. Topped with Serrano Ham, Capers, & Served in a Lemon Butter Sauce.

Chicken Marsala

Seasoned Boneless Chicken Breast, seared, & topped with a Creamy Marsala Wine, & Butter Sauce.

Chicken Kiev**

Seasoned Boneless Chicken Breast, Stuffed with Butter, Parsley, Garlic, & topped with a Garlic Butter Sauce.



CHEF'S FAVORITE

POULTRY ENTREES CONTINUED

Seasoned Bone-in Baked Chicken

Seasoned with a Garlic & Red Bell Pepper Rub, and Oven Roasted

 **Chicken Capri**

Boneless Chicken Breast, topped with Fresh Mozzarella, Vine Ripe Cherry Tomatoes, Fresh Basil, & EVOO, & a Balsamic Reduction

 **Lemon Rosemary Roasted Chicken**

Brined Chicken, Rubbed with Rosemary & Seasonings, and topped with Fresh Lemon Zest.

Citronne Chicken Heist

Boneless breast topped with capers in a lemon butter sauce

Baked Bone-in Lemon Pepper Chicken

Seasoned with a Lemon and Cracked Pepper and Oven Roasted

Chicken Parmigiana

Boneless Chicken Breast Lightly Breaded, & Fried. Topped with Housemade Marinara, Mozzarella, & Parmesan Cheeses and Baked

SECONDARY ENTREE

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Carved Flank Steak

served with your choice of sauce: shallot & red wine, horseradish-lemon, gorgonzola cream, or roasted pepper coulis

Oven Roasted Pork Loin

Topped with a Rosemary demi-glaze

Tender Roast Beef**

Served with a mushroom burgundy sauce

Eggplant Rollatini

Fresh Eggplant, fried, & rolled with Ricotta & Parmesan Cheeses, & Fresh Herbs. Topped with a Housemade Marinara Sauce

Blackened Tilapia**

Fresh Tilapia Filet, Blackened, topped with a Cucumber - Avocado Salsa

Grilled Salmon**

Served with your choice of sauce: lemon caper, maple mustard glaze, or honey garlic glaze

Baked Parmesan

Crusted Salmon**

Fresh Atlantic Salmon, with a Parmesan Topping and Baked till Golden Brown.

Carved Top Round of Beef

Seasoned and Slow Roasted Top Round. Carved, and served with Horseradish, Creamy Horseradish Sauce, & Spicy Mustard

Carved Pork Tenderloin

Marinated, High Heat Seared, & Carved. Served with a Roasted Shallot Balsamic Jus.

Carved Prime Rib**

Garlic & Herb Slow Roasted Prime Rib. Served with a Creamy Lemon Horseradish Sauce & Au Jus.

Baked Tilapia**

Seasoned Tilapia Filet, served with a Lemon Caper Aioli

Tangy Honey Glazed Pit Ham

Topped with a honey & pineapple glaze

Grilled Mahi**

Fresh Mahi Mahi, grilled and topped with a white wine butter sauce

Blackened Mahi**

Fresh Mahi Mahi, Blackened and Topped with a Mango Salsa

SERVED WITH

Served with Freshly Baked Rolls & Whipped Butter

Beverages

Sweet Tea, Unsweet Tea, Lemonade & Pre-Set Water

Coffee Station

Display consisting of elegant stainless steel coffee pots accompanied with sugars & assorted creamers.



CHEF'S FAVORITE