

# River City

CATERING



## Traditional Plated Menu

Serving Seminole, Orange, Osceola, Lake, Volusia, & Brevard Counties  
2533 S. Laurel Ave Sanford, FL 32773 | Phone: 407-324-4343 | Fax: 407-323-9800 | [www.rccatering.com](http://www.rccatering.com) | Email: [rccinc@rccatering.com](mailto:rccinc@rccatering.com)



## **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*

## *Garden (Plated)*

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



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

\*\*Gratuity and Productions fee added to every tier\*\*

\*\*Pricing is based off a Dual Entree plate\*\*

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

# *Traditional Plated 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.

### Marinated Beef Brochettes

Fresh Cubed Steak, Seasoned and Skewered with Bell Peppers & Onions, and 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

### Smoked Salmon Crostini

Toast point topped with cream cheese smoked salmon & dill

### Parmesan Truffle Risotto Croquettes

### Vegetable Spring Rolls

Served with a Sweet Thai Chili sauce

### 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

### Fingerling Potatoes & Andouille Sausage Skewers

### Jumbo Mushroom Caps

Hand stuffed with a savory spinach & cheese blend

### Blue Cheese, Pear, & Honey Crostini

Fresh Baked Crostini, topped with Sliced Pears, Blue Cheese Crumbles, & finished with a Honey Drizzle.

### 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

### Watermelon & Feta Bites

Fresh Watermelon, Basil, Feta, & Balsamic Glaze served in a Phyllo Cup

### Grilled Baby Lamb Chops

Served with a mint yogurt

### 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.

### Ahi Tuna

Served in a wonton cup & topped with a wasabi cream

## Displays

### Fresh Seasonal Fruit & Domestic Cheese Display

Served with an assortment of gourmet crackers

### Balsamic Marinated Grilled Vegetable Display

A 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.



## PRE-SET SALADS

### 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



### Caesar Salad

Romaine, sundried tomatoes, house-made seasoned croutons, parmesan cheese, & a creamy Caesar dressing

### Sunshine State Salad

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

## ACCOMPANIMENTS

### Fresh Vegetable Medley

Fresh Seasonal Vegetables seasoned and sauteed, including Broccoli Florets, Carrots, Bell Peppers, Onions, & Zucchini.



### Grilled Asparagus

Served with a balsamic brown butter

### Sauteed Zucchini, Summer Squash, & Red Onion

### Roasted Asparagus

Served in a sherry shallot vinaigrette

### Oven Roasted Red & Sweet Potatoes

### Root Vegetables



### Wild Rice Pilaf



### Tuscan Gnocchi

Served in a sage & parmesan cheese butter sauce

### Garlic Mashed Potatoes

### Oven Roasted Herb Baby Carrots



### Sauteed Fresh Green Beans

Served with fresh garlic & Parmesan cheese

### Scalloped Potatoes

### Mushroom Risotto



### Lemon Garlic Orzo



## POULTRY ENTREES

### Chicken Kiev

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

### Catalonia Chicken

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



### Chicken Capri

Boneless breast topped with fresh mozzarella, vine ripe cherry tomatoes, fresh basil, & EVOO. Balsamic Glaze available upon request



### Creamy Chicken

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



### 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.



CHEF'S FAVORITE

## POULTRY ENTREES CONTINUED



### Chicken Marsala

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



### Grilled Chicken Toscana

Marinated in Italian Herbs, grilled, and topped with a Fresh Tomato Bruschetta, shaved Parmesan, and Balsamic Glace

### Stuffed Chicken Breast

Seasoned, Seared, and Stuffed with Spinach and Smoked Gouda mix

### Chicken Francese

Lightly battered pan-seared chicken breast with a White Wine Lemon Cream Sauce

### Sesame Ginger Chicken

Panko Encrusted Boneless Chicken Breast, topped with Fresh Ginger, Toasted Sesame, & Soy Sauce.



### Chicken Saltimbocca

Seared Chicken Breast with Prosciutto, Sage, and finished with a Mornay sauce

### Lemon and Rosemary Roasted Airline Chicken Breast

Served with a Chardonnay Veloute drizzle

### Prosciutto Stuffed Chicken

Panko breaded Chicken Breast Stuffed with Prosciutto, Herbed Cream Cheese, & Basil.



## SECONDARY ENTREE



### Boursin Encrusted Filet Mignon

served medium

### NY Strip

Marinated, Grilled, & topped with compound garlic thyme butter

### Top Sirloin Steak

Seasoned with fresh herbs & garlic, seared, & served with a brandy peppercorn sauce



### Pork Tenderloin Medallions

Rubbed, Seared, & served with a Rosemary Demi-glaze

### Oven Roasted Pork Loin

topped with a rosemary demi-glaze



### Bacon Wrapped Filet Mignon

served medium

### Flank Steak

Argentinian marinated & Grilled, carved and served with a fresh Chimichurri sauce

### Grilled Mahi Mahi

Teriyaki glazed and finished with a Pineapple Mango Salsa

### Double Cut Lamb Chops

Marinated, Seared, & served with a Cabernet reduction

### Bone-in Pork Chop

Frenching Chop, Grilled, & served with a Dijon Mushroom sauce



CHEF'S FAVORITE

SECONDARY ENTREES CONTINUED



**Baked Parmesan Encrusted Salmon Filet**

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

**Grilled Salmon**

served with your choice of sauce: lemon caper, maple mustard glaze, roasted poblano or honey garlic glaze



**Honey Garlic Seared Salmon Filet**

**Blackened Tilapia**

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

**Baked Tilapia**

Seasoned Tilapia Filet, served with a Lemon Caper Aioli.

**Crab Stuffed Flounder**

Served with a Lemon Caper Butter sauce



SERVED WITH

**Served with Pre-Set Freshly Baked Rolls & Butter Balls**

**Coffee Station**

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

**Beverages**

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



CHEF'S FAVORITE