

River City

CATERING



Southern 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

Your Choice of Tier

Blossom (Buffet)

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



Garden (Plated)

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

**Pricing is based off a Dual Entree.
Single Entree Plates available upon request**

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

Southern Menu

HORS D'OEUVRES

Mini BLT Crostini

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



Chicken & Waffle Skewers

Savory hand breaded chicken served with a gourmet Belgium waffle drizzled with homemade praline syrup

Beef Tenderloin Crostini

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



Southern Corn Fritters

Sweet Crispy Corn Fritters, Served with a Housemade Creole & Dijon Mustard Sauce



Bourbon Bacon Wrapped Shrimp Skewers

Bourbon Marinated Shrimp wrapped with Applewood Smoked Bacon, & Baked

Mini Pulled Smoked Chicken Bites

Cornbread cup filled with pulled chicken drizzled with RCC homemade BBQ Sauce

Hand Made Mini Crab Cakes

Served with a lemon caper aioli



Pimento Cheese & Bacon Crostini

Toast Rounds with Pimento Cheese Spread. Topped with Hickory Smoked Bacon Bits



Fried Dill Pickle Chips

Served with a horseradish dijonaise



Fried Macaroni & Cheese Bites

Bite sized blend of pasta & cheese lightly fried, served with a Tabasco Ranch



Mini Meatloaf & Mashed Potato Bites

Mini Meatloaf, Topped with Mashed Potatoes & Tomato Sauce

Mini Pulled Smoked Pork Bites

Cornbread cup filled with pulled pork drizzled with RCC homemade BBQ sauce

Fried Green Tomatoes

Fresh tart green tomato coated in cornmeal, served with RCC homemade zesty sauce



Watermelon & Feta Bites

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

Down Home Shrimp & Grits

Sauteed Mayport shrimp atop a spicy sausage & aged cheddar grit finished with a tasso cream sauce

Skillet Seared Blackened Snapper Bites

Blackened Florida snapper served with a creamy citrus cilantro sauce

Cocktail Meatballs

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

Chicken Brochettes

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

Shrimp Cocktail Shooters

Large Shrimp Poached in a Court Bouillon, Chilled, & served with Fresh Lemons, & Zesty Cocktail Sauce presented in a Shot Glass.



Mini Grilled Cheese & Tomato Soup Shooters

Mini Grilled Cheese & Tomato Basil Soup, served in a Shot Glass.



Fried Broccoli & Cheese Bites

Steamed Broccoli with Sharp Cheddar Cheese, Seasoned, Breaded, and Fried Crispy

Jumbo Mushroom Caps

Hand stuffed with a savory spinach & cheese blend

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 red bell peppers marinated in a savory Balsamic Vinaigrette




CHEF'S FAVORITE

SALADS

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

Fresh Spring Mix Salad
Tomatoes, cucumbers, Mandarin oranges, olives, croutons, cranberries, & sunflower seeds served with your choice of 2 dressings

 **Caesar Salad**
Romaine, sundried tomatoes, house-made seasoned croutons, Parmesan cheese, & a creamy Caesar dressing

 **Spinach Salad**
Spinach, tomatoes, Applewood Bacon, mushrooms, & blue cheese crumbles served with a Balsamic Vinaigrette

Broccoli Salad
Broccoli, bacon, grapes, almonds, & green onions tossed in a sweet creamy dressing

Sunshine State Salad
Spinach, tomatoes, Mandarin oranges, sunflower seeds, mushrooms, & craisins, served with a Honey Orange Vinaigrette

ACCOMPANIMENTS

Home-Style Green Beans
Slow Cooked Italian Green Beans with Bacon & Onion.

 **Baked Potatoes**
Served with whipped butter & sour cream

 **Broccoli Casserole**
Fresh Broccoli Florets, Sliced Onions, & Mushrooms, slow cooked in a Cheese Sauce and Topped with Cheese, & French Fried Onions

Fresh Vegetable Medley
Fresh Seasonal Vegetables, including Broccoli Florets, Cauliflower, & Carrots- Seasoned and Sauteed.

BBQ Baked Beans
Baked Beans with BBQ, Bacon, Honey, & Mustard

Soulful Collard Greens

Traditional Black-Eyed Peas with Ham

 **Fried Okra**

Cajun Rice

 **Oven Roasted Herb Baby Carrots**


Home Smoked Macaroni & Cheese
Creamy, 3 Cheese Mac & Cheese, Slow Smoked with Hickory

 **Oven Roasted Sweet & Red Potatoes**
Fresh Red & Sweet Potatoes, seasoned and Oven Roasted with Fresh Garlic & Thyme.

 **Garlic Mashed Potatoes**
Fresh Mashed Potatoes Seasoned with Butter, Cream, & Garlic

Corn on the Cob

POULTRY ENTREES

 **Slow Smoked Bone-In Chicken**
Fall off the bone chicken dry rubbed with sweet spices & slowly smoked for 4 hours

Crispy Buttermilk Fried Chicken
8 Way Chicken Marinated in Buttermilk, Hand Breaded in Seasoned Flour and Deep Fried. Staff required for this menu item

Bokey Fried Chicken
Deep fried breaded boneless breast topped with a creamy pepper gravy

Seasoned Bone-in Baked Chicken
Seasoned with a Garlic & Red Bell Pepper Rub, and Oven Roasted.

 **House Smoked Pulled Chicken**
Slow smoked hand pulled tender sweet chicken served with traditional, sweet, & big poppas BBQ sauces

 **Hilary's Chicken Biscuit Pie**
Whole picked chicken & roasted vegetables in a creamy chicken sauce topped with savory buttermilk biscuits

 CHEF'S FAVORITE

SECONDARY ENTREE



Pasta Laya

Grilled Cajun Andouille & shrimp atop a creamy creole bowtie pasta

Florida Fried Catfish

Filet of catfish dredged in corn meal & served with a homemade tartar sauce

Mama Rae's Meatloaf

Fine ground beef blended with an abundance of spices & finished with a sweet tomato sauce

Carved Spiral Pit Ham

Served with a coffee molasses glaze



House Smoked Pulled Pork

Slow Hickory Smoked Pork, Pulled. Served With Buns, Traditional, Sweet, & Big Poppas BBQ Sauces

Chef Attended Carved

Top Round of Beef

Slowly roasted beef served with horsey sauce, horseradish, & spicy mustard

Bourbon Brown Sugar

Smoked Pork Loin

Pecan smoked pork loin with a thick brown sugar bourbon sauce

River City's

Famous Pot Roast

Served in Au Jus

Chef Attended Carved

Pork Tenderloin

Served with a roasted shallot Jus

Carved Flank Steak

served with a black pepper corn demi-glaze



Chef Attended Smoked

Brisket Carving Station

Slow Hickory Smoked Seasoned Brisket. Served with Traditional, Sweet, & Big Poppas BBQ Sauce



SERVED WITH

Your choice of Garlic French Bread, Cornbread, or Garlic Cheddar Biscuits

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