



# Southern Menu

## Your Choice of Tier:

**\*\*Packages include: staff, china (*white or ivory*), flatware, glassware, any solid color linen for all tables, any solid color linen napkin, & cake cutting service. \*\***

### Blossom (Buffet)

3 Hors d'oeuvres, 1 Salad, 3 Accompaniments, 1 Poultry Entrée, 1 Entrée

### Garden (Plated)

3 Butlered Hors d'oeuvres, 1 Pre-Set Salad, 2 Accompaniments, 1 Poultry Entrée, 1 Entrée

**\*\*Pricing is based off a *Duel Entrée*. *Single Entrée Plates* are available. \*\***



# Southern Menu

## Hors D'oeuvres

(Additional appetizer selections offered upon request)

### **Fresh Seasonal Fruit & Domestic Cheese Display**

*served with an assortment of gourmet crackers*

### **Chicken & Waffle Skewers**

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

### **Balsamic Marinated Grilled Vegetable Display**

*vibrant display of portabella mushrooms, zucchini, yellow squash, asparagus, & roasted red bell peppers marinated in a savory balsamic vinaigrette*

### **Jumbo Mushroom Caps**

*hand stuffed with a savory spinach & cheese blend*

### **Assortment of Hand Stuffed Eggs**

*classic, truffle, & avocado*

### **Fried Green Tomatoes**

*fresh tart green tomato coated in cornmeal served with RCC homemade zesty sauce*

### **Bourbon Bacon Wrapped Shrimp Skewer**

### **Mini BLT Crostini**

*toast point topped with mayonnaise, fresh lettuce, cherry tomatoes, & crispy bacon*

### **Cocktail Meatballs**

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

### **Southern Corn Fritters**

*battered nuggets with a roasted corn filling mixed with a variety of cheeses served with a mustard sauce*

### **Pimento Cheese & Bacon Crostini**

### **Watermelon & Feta Bites**

### **Fried Macaroni & Cheese Bites**

*bite sized blend of pasta & cheese lightly fried, served with a tabasco ranch*

### **Skillet Seared Blackened Snapper Bites**

*blackened Florida snapper served with a creamy citrus cilantro sauce*

### **Mini Grilled Cheese & Tomato Soup Shooters**

### **Fried Dill Pickle Chips**

*served with a horseradish dijonnaise*

### **Down Home Shrimp & Grits**

*sautéed Mayport shrimp atop a spicy sausage & aged cheddar grit finished with a Tasso cream sauce*

### **Mini Pulled Smoked Chicken Bites**

*Cornbread cup filled with pulled chicken drizzled with RCC homemade BBQ sauce*

### **Mini Pulled Smoked Pork Bites**

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

### **Chicken Brochettes**

### **Fried Broccoli & Cheese Bites**

### **Shrimp Cocktail Shooters**

### **Mini Crab Cakes**

*served with a lemon caper aioli*

### **Beef Tenderloin Crostini**

*toast point topped with beef tenderloin & a creamy horseradish*

# *River City* **CATERING** *Southern Menu*

## Salads

**\*\*Pre-set salads for an additional \*\***

### **Fresh Spring Mix Salad**

*tomatoes, cucumbers, olives, mandarin oranges, 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, & crasians served with a honey orange vinaigrette*

## Accompaniments

### **Fresh Vegetable Medley**

### **Home Smoked Macaroni & Cheese**

### **Oven Roasted Herbed Baby Carrots**

### **BBQ Baked Beans**

### **Home-Style Green Beans**

### **Traditional Black-Eyed Peas with Ham**

### **Oven Roasted Sweet & Red Potatoes**

### **Corn on the Cob**

### **Broccoli Casserole**

### **Fried Okra**

### **Cajun Rice**

### **Soulful Collard Greens**

### **Baked Potatoes**

*served with whipped butter & sour cream*

### **Scalloped Potatoes**

### **Garlic Mashed Potatoes**

## Poultry Entrees

### **Slow Smoked Bone-in Chicken**

*fall off the bone chicken dry rubbed with sweet spices & slowly smoked for 4 hours*

### **Seasoned Bone-in Baked Chicken**

### **House Smoked Pulled Chicken**

*slow smoked hand pulled tender sweet chicken served with traditional, sweet, & big poppas BBQ sauces*

### **Bokey Fried Chicken**

*deep fried breaded chicken breast topped with a creamy pepper gravy*

### **Crispy Buttermilk Fried Chicken**

### **Hilarys Chicken Biscuit Pie**

*whole picked chicken & roasted vegetables in a creamy chicken sauce topped with savory buttermilk biscuits*

*Serving Seminole, Orange, Osceola, Lake, Volusia, and 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)



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## Additional Entrees

### **Florida Fried Catfish**

*filet of catfish dredged in corn meal and served with a home-made tartar sauce*

### **Chef Attended Flank Steak Carving Station**

*served with a black peppercorn demi glaze*

### **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*

### **RCC Famous Pot Roast**

*served in Au Jus*

### **Chef Attended Pork Tenderloin Carving Station**

*served with a roasted shallot Jus*

### **Bourbon Brown Sugar Smoked Pork Loin**

*pecan smoked pork loin with a thick brown sugar bourbon sauce*

### **Chef Attended Carved Top Round of Beef**

*slowly roasted beef served with horsey sauce, horseradish, & spicy mustard*

### **Pasta Laya**

*grilled Cajun andouille & shrimp atop a creamy creole bowtie pasta*

### **Chef Attended Smoked Brisket Carving Station**

*sweet savory rubbed brisket slow smoked in house for over 8 hours. Served with original BBQ, sweet BBQ, & Big Papas BBQ Sauces*

**Served with your choice of Garlic French Bread, Cornbread, or Garlic Cheddar Biscuits**

## Coffee Station

*(upgrades are available upon request)*

Display consisting of elegant stainless-steel coffee pots accompanied with sugars & creamers (Regular & French vanilla). Signage for the table included.

## Beverages

Sweet Tea

Unsweet Tea

Lemonade

Pre-Set Water

Soda (Coke, Sprite, & Diet Coke)

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