

RSVP Catering

2017 Dinner Menu Listing

Each menu consists of one salad, one entrée, two vegetables, one bread and a dessert

Salad Listing:

*Stacked Tomato Salad
Mixed Greens Salad
Pasta Salad
Marinated Vegetable Salad
Herb Tortellini Salad
Italian Panzanella Salad*

*Roasted Asparagus Salad
Italian Mushroom Salad
Greek Salad
Broccoli Salad
Fresh Fruit Salad
Spinach Salad*

Poultry Entrees: 21.50 per guest

*Chicken Breast Supreme
Artichoke Chicken
Lemon Chicken
Chicken Breast Italiano
Almond Chicken
Hunter Chicken
Grilled Chicken Lasagna
Citrus Chicken
Apricot Chicken
Parmesan Crusted Chicken
Grilled Chicken Breast topped with Sautéed Mushrooms and Swiss cheese*

Poultry Entrees: 25.50 per guest

*Open Face Chicken Cordon Blue
Holiday Chicken breast stuffed w/corn bread dressing, topped with cranberry glaze
Brie and Raspberry Chicken wrapped in phyllo*

Fish Entrée: 24.75 per guests

*Baked Catfish
Lemon Pepper Tilapia*

Fish Entrée: 29.75 per guests

*Honey Glazed Salmon
Smoked Trout Filets*

Sweet and Nutty Salmon

Fish Entrée: 35.00 per guests

New Orleans Style Stuffed Sole

Seared Sea Bass

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Entrees: 28.95

*London broil
Smoked Pork Loin
Grilled Pork Chops*

Entrees: 35.95 per guest

*Smoked Beef Tenders
Peppered Tenderloin
Leg of Lamb
Veal Chops*

Other Entrees: 36.50 per guest

*Smoked Duck Breast with Cherry Sauce
Bourbon Beef Tenderloin
Filet Mignon*

Vegetable Listing:

*Mashed potatoes
Rosemary new potatoes
Potatoes a la russe
Twice baked potato
Garlic mashed potato
Green Beans
zucchini squash)
Artichoke mashed or baked potato
Broccoli and cheese topped baked potato
Baked Sweet potato
Roasted Brussel Sprouts
Glazed sweet potato
Cheese stuffed baked tomatoes
Grilled vegetable stuffed tomatoes
Roasted Tomatoes
Glazed Carrots
Roasted Cauliflower
Sautéed spinach
Spinach /artichoke casserole
Corn Casserole
Broccoli or Cauliflower Polonaise
Herb Broccoli
Roasted jeweled Asparagus
Eggplant Parmesan
Oven roasted egg plant*

*Zucchini Squash
Sautéed Yellow squash*

*Zucchini Parmesan
Trio Vegetables
(carrots, yellow and*

*Grilled Vegetables
Roasted Vegetables
Creamed Spinach*

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Bread Options:

*Southern butter rolls
Tomato coulis bruschetta
Artichoke Bruschetta
Mushroom bruschetta
Herb cheddar biscuits*

*Wheat rolls
Asiago bread
French bread rolls
(Prepared on site only)*

Desserts:

*Italian cream cake
Sour cream chocolate cake
Carrot cake
Spice cake
Strawberry cake
Chocolate obsession
Chocolate almond torte
Kahlua cake
Pecan Tassies
White chocolate mousse filled chocolate cups
Strawberry Romanoff in pastry shells
Lemon tartlets
Fresh fruit Michael martinis
Raspberry tartlets*

*Mississippi mud cake
Sour cream butter cake
Lemon cakes
Chocolate chip cake
Chocolate Michael martinis
Almond torte
fresh fruit tartlets
French silk tartlets
Cream Brule'*

Assorted flavored cheesecakes:

*New York style cheesecake
Zebra
Strawberry swirl
Blueberry swirl
Cranberry
White chocolate raspberry cheesecake*

*Chocolate
White chocolate
Raspberry swirl
Pumpkin
Lemon
Toffee*

Pies

*Pecan pie
Key lime
Coconut cream
Southern custard*

*Dutch apple pie
French silk chocolate
Strawberry pie
Lemon*

Homemade apple, peach or blackberry cobbler