



Delivery Menu

TO PLACE AN ORDER CALL

904-387-4545 (P) / 904-387-4524 (F) / info@rsvpcaterers.com;

Pricing Notes

- Quality Black Disposable Ware is included in the Price Per Person for Breakfast, Cold and Hot Buffets
- Additional Linen-Like or Linen are available for a Charge
- All Deliveries must meet a minimum \$100.00 Food and Beverage Total

Ordering/Cancellation Policy

Please do not consider your faxed or emailed order complete until you receive confirmation from our Catering Staff.

We require at least 48 hours notice for your delivery order. However, please feel free to call us with your last minute or special orders, as we will do our best to accommodate your needs. Orders can be cancelled up to 48 hours prior to the delivery. After that point, please understand preparations for your order have already begun and your order will incur a 100% cancellation charge.

Delivery/Pick-up Charges

We offer two options for delivery: **Option 1** – includes drop off with all disposables requiring no return trip. **Option 2** – includes delivery, set-up and return with chafers, sterno, serving utensils, baskets, platters, etc.

Drop off or Delivery charge depends on location. To allow proper set-up, our delivery staff will arrive with your order 30-45 minutes prior to your eating time. Equipment will be picked up the same day of your delivery, except for evening deliveries, which will be picked up the following business day.

Payment

- We accept Check, Visa, MasterCard, American Express, and Discovery or we can send an invoice to your billing address. For out-of-state billing, we require payment via credit card prior to the event.
- Tax-exempt organizations must provide a tax exemption certificate by fax or mail prior to the delivery. Once an invoice has been billed, tax will not be removed.
- To receive a tax exemption, payment must be received from the organization named on the exemption certificate and cannot be received from a third party.



Breakfast Items

CONTINENTAL

Assorted Sliced Bagels, Danish and Muffins with Individual Cream Cheese, Butter and Assorted Jams, Seasonal Fruit Tray, Fresh Orange Juice and Coffee Service

BISTRO CONTINENTAL

Mini Ham and Cheese Croissants with Dijon, Assorted Sliced Bagels with Cream Cheese and Sliced Tomatoes and Red Onions, Cinnamon Buns, Fresh Seasonal Fruit Tray, Fresh Squeezed Orange Juice and Coffee Service

BOULEVARD BREAKFAST

Fluffy Scrambled Eggs, Creamy Cheddar Stone Ground Grits, Hash Browns, Your Choice of Apple Smoked Bacon or Sage Sausage Patties, Buttermilk Biscuits with Individual Butters and Assorted Jams, Fresh Squeezed Orange Juice and Coffee Service

BREAKFAST SANDWICH/BURRITO

Fluffy Scrambled Eggs, Sliced Cheese, Apple Smoked Bacon or Sausage Patties. Sandwich Breads to consist of Buttermilk Biscuits, Pita Pockets and Flour Tortillas
Flaky Croissants / Sautéed Onions and Peppers / Salsa and Sour Cream -**Addition Fee**

UPGRADE YOUR BREAKFAST WITH THE FOLLOWING OPTIONS:

QUICHE and FRITTATAS

Lorraine / Spinach and Feta / Apple Smoked Bacon and Cheddar / Vegetarian
Asparagus and Gruyere / Sausage and Peppers / Lox and Onions / Vegetarian

OATMEAL

FRENCH CASSEROLE – Served with Soft Butter and Syrup

BLINTZ SOUFFLE –Served with Sour Cream and Fruit Compote

SCRAMBLED EGGS

STONE GROUND GRITS ~ ADD CHEESE **Additional Fee**

BREAKFAST MEAT – Bacon (3 Slices) or Sausage Patties (2) or Ham (1)

FRESH SEASONAL FRUIT SALAD

SMOKED SALMON PLATTER

Sliced Tomato, Sliced Red Onion and Whipped Cream Cheese

PLAIN YOGURT with MACERATED BERRIES and VANILLA ALMOND GRANOLA

OMELETTE STATION - Served with Three Choice Toppings

Diced Tomatoes, Shredded Cheeses, Sautéed Wild Mushrooms, Sausage, Diced Ham, Red Onions, Chives, Bacon Crumbles, Sweet Peppers, Homemade Salsa



Sandwiches

(All Sandwich Platters & Boxed Lunches include Assorted Chips and Cookies)

“The Waller” – Sliced Roasted Beef, Caramelized Onions, Sliced Tomato, Romaine Lettuce, American Cheese and Mustard Mayo

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“The All American Classic Club” – Sliced Turkey, Ham, Apple Smoked Bacon, Sliced Tomato, Lettuce, Havarti Cheese, Sprouts and Avocado Mayo Spread

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“The Sloppy RSVP” – Sliced Oven Roasted Turkey Breast, Creamy Coleslaw, Provolone Cheese and Cranberry Aioli

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“The Veggie” – Balsamic Marinated Portabella Mushroom, Sliced Tomato, Sliced Mozzarella and Pesto Mayo

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“The Coyote” – Southwestern Marinated Chicken, Roasted Corn, Black Beans, Shredded Lettuce, Shredded Cheese and Fresh Salsa Cheese Spread

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“The Southern” – Marinated Chicken Salad with Honey Roasted Pecans, Red or Green Grapes, Shredded Lettuce, Havarti with Dill and Southern Mayo Spread

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“The Traditional Tuna” – Shredded Albacore Tuna, Diced Celery, Shredded Lettuce, Provolone Cheese and Lemon Aioli

All Sandwich Platters and Boxed Lunches require the SAME choice of Sandwich based on a minimum of eight (8)



Additional Lunch Items

SOUP

(1/2 Soup and 1/2 Sandwich Available Upon Request)

Tomato Bisque with Fresh Herbs, Accompanied with Herb Parmesan Crostini

“LOADED” Potato Soup with Cheddar, Apple Smoked Bacon and Chive Crème Fraiche

Chicken and Wild Rice Pilaf with Garden Vegetables

SALAD

Baby Bleu Salad with Sliced Strawberries, Mandarin Oranges, Spiced Pecans,
Crumbled Gorgonzola and Honey Balsamic Vinaigrette on the side

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RSVP Signature Caesar Salad with Parmesan Garlic Croutons, Shredded
Parmesan Cheese and Caesar Salad Dressing on the side

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Mixed House Salad with Diced Tomatoes, Sliced Cucumbers, Shredded Carrots
Ranch Dressing on the side

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Pear Salad with Candied Walnuts with Goat Cheese
Pear Infused Honey Mustard on the side

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Spinach Salad with Granny Smith Apples, Candied Pecans, Red Onions, Goat Cheese
Maple Bacon Dressing on the side

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Southwestern Salad with Mixed Greens, Roasted Corn, Black Beans, Red Onions, Shredded Cheddar,
Tortilla Strips and Avocado Ranch Dressing on the side

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Asian Spinach Salad with Mandarin Oranges, Red Onions, Sugar Snap Peas, Edamame,
Wonton Strips and Orange Ginger Vinaigrette on the side

(Chicken, Portabellas, Beef and Shrimp may be added to salads for additional fee)

SIDE ITEMS

Creamy Cole Slaw

Fresh Seasonal Fruit Salad

Pasta Salad

Artichoke Dip with Crostinis

Baby New Potato Salad

Hummus with Sea Salted Pita Crisps

Fresh Homemade Salsa with Tortilla Chips

DESSERTS

Cookies

Oreo Parfaits

Bread Pudding w/Caramel Sauce

Brownies

Banana Pudding –

Chef's Bite Size Trio



Hot Lunch

All Hot Entrees Served with choice of House Salad OR Caesar Salad and
Choice of Rolls & Butter OR Garlic Bread
For Additional Items, See our Side Items

Chicken Parmesan Served with Spaghetti and Marinara Sauce

Chicken Marsala Served with Mashed Potatoes or Rice Pilaf

Grilled Caprese Chicken Breast Sliced Tomato and Mozzarella and Balsamic Glaze. Served with Roasted Herb Potatoes

Homemade Beef Chili Served with Chopped Onions, Shredded cheese and Jalapeno Cheddar Corn Bread

Chicken Francese Served with Garlic and Oil Pasta with Lemon Wine Sauce

Chicken Piccata Served with Pasta with Lemon Caper Sauce

Chili Lime Marinated Chicken Breast Served with Black Beans and Rice

Panko Crusted Chicken Roulade Stuffed with Herb Boursin. Served with Pesto Cream Sauce and Mashed Potatoes

Beef Enchiladas Served with Enchilada Sauce and Spanish Rice

BBQ Meatloaf with Sweet BBQ Sauce. Served with Whipped Garlic Mashed Potatoes

Lasagna Meat or Vegetable

Twice Baked Spaghetti with Marinara Sauce topped with Melted Mozzarella Cheese

Maple Glazed Marinated Pork Loin Served with Sweet Potatoes

Grilled Pork Loin with Roasted Pineapple Salsa and Rice Pilaf

Portabella Napoleon with Roasted Seasonal Vegetables stacked between two Mushrooms with Boursin Cheese

Fish Tacos Served with Slaw, Mango Salsa, and Flour Tortillas

Baked White Fish with Lemon, Chives and Garlic

Citrus Marinated White Fish with Tropical Mango Salsa

Asian Marinated Beef Skewers Served with Rice Pilaf and Sweet Chili Sauce

Marinated Beef and Broccoli Served with Wild Rice

Bowtie Pasta with Grilled Vegetables Served with Marinara Sauce or Pesto Cream



Buffet Bars

Taco Bar - Ground Beef OR Sliced Chicken, Pico de Gallo, Shredded Cheeses, Shredded Lettuce and Sour Cream. Served with Refried Beans and Spanish Rice, Hard Corn Shells and Soft Flour Tortillas

Fajita Bar - Sliced Beef OR Chicken, Sautéed Sweet Peppers, Onions, Shredded Cheeses, Sour Cream and Salsa. Served with Spanish Rice, Soft Flour Tortillas

Pasta Bar

Your Choice of two Pasta's

≈ Penne ≈ Angel Hair ≈ Tortellini ≈ Fettuccine ≈ Linguine ≈ Orecchiette

Your Choice of two Sauce's

≈ Roasted Garlic Alfredo ≈ Pomodoro ≈ Creamy Vodka ≈ Bolognese ≈ Spicy Marinara

Your Choice of two Meat's

≈ Ground Beef ≈ Sliced Chicken ≈ Meatballs ≈ Italian Sausage

Potato Bar (Baked, Mashed or Sweet)

Regular Toppings to Include

≈ Apple Smoked Bacon ≈ Butter ≈ Sour Cream ≈ Shredded Cheeses ≈ Chopped Chives

Sweet Potato Toppings to Include

≈ Candied Pecans ≈ Mini Marshmallows ≈ Honey Butter

Gourmet Toppings to Include

≈ Pico de Gallo ≈ Caramelized Onions ≈ Sautéed Mushrooms ≈ Chili ≈ Wasabi

Additional Items

Maple Glazed Baby Carrots

Oven Roasted Asparagus with Bacon & Balsamic Glaze

Whipped Sweet Potatoes

Sweet Potato Soufflé with Pecans

Grilled Corn Cobettes

Haricot Vert with Balsamic Glaze

Parmesan Roasted Broccoli

Asian Vegetable with Orange Ginger Soy Sauce

Basmati Rice with Fresh Herbs

Black Beans & Rice

Green Beans with Almonds

Spaghetti Noodles with Garlic and Olive Oil or Alfredo Sauce

Pasta Salad with Diced Tomatoes, Toasted Pine nuts, Lemon Zest, Parmesan and Fresh Herbs

Seasonal Oven Roasted Vegetables

Whipped Garlic Red Skin Potatoes

Lemon, Rosemary and Parmesan

Risotto with Asparagus with a Touch of Cream

Green Beans with Almonds

Caramelized Butternut Squash

Southern Style Simmered Green Beans

Rice Pilaf

Oriental Vegetable Fried Rice

Grilled Corn Cobettes

Haricot Vert with Balsamic Glaze