



Delivery Menu

TO PLACE AN ORDER CALL

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

Pricing Notes

- Quality Black Disposable Ware is included in the Price Per Person for Breakfast, Cold and Hot Buffets

Ordering/Cancellation Policy

Please do not consider your 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 **\$7.50 per person**

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 **\$9.50 per person**

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 **\$11.50 per person**

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 **\$8.50 per person**
Flaky Croissants **\$1.00 pp**/ Sautéed Onions and Peppers **\$.75 pp** / Salsa and Sour Cream **-\$1.50 pp**

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 **\$3.95 per person**

OATMEAL \$1.50 per person

FRENCH CASSEROLE – Served with Soft Butter and Syrup \$4.50 per person

BLINTZ SOUFFLE –Served with Sour Cream and Fruit Compote \$5.50 per person

SCRAMBLED EGGS \$2.95 per person

BREAKFAST MEAT – Bacon (3 Slices) or Sausage Patties (2) or Ham (1) \$4.00 per person

FRESH SEASONAL FRUIT SALAD \$5.00 per person

SMOKED SALMON PLATTER \$13.95 per side
Sliced Tomato, Sliced Red Onion and Whipped Cream Cheese

PLAIN YOGURT with MACERATED BERRIES and VANILLA ALMOND GRANOLA \$5.50 per person

OMELETTE STATION - Served with Three Choice Toppings \$5.50
Diced Tomatoes, Shredded Cheeses, Sautéed Wild Mushrooms, Sausage, Diced Ham, Red Onions, Chives,
Bacon Crumbles, Sweet Peppers, Homemade Salsa **add toppings \$.75 each**
Chef \$175 per every 50 guests

Lunch or Dinner Items

(48 hr advance notice needed)

Seasoned Pork Chops

With Gravy and
Rosemary New Potatoes, Black Eyed Peas and Yeast Rolls

\$7.25 per person

Chicken Picatta

Served with Noodles and a Lemon Caper Sauce
Seasoned Roasted Vegetables
Yeast Rolls

\$8.50 per person

Board Meeting Lunch

Choose One from any of the Three Options

Option (1)

Homemade Meatloaf

Served with
Creamy Mashed Potatoes and Gravy and Fresh Green Beans and Yeast Rolls

Option (2)

Tender Beef Tips with Mushroom Gravy on a Bed of Rice

House Salad
Crisp Lettuce topped with Cherry Tomatoes, Cucumbers, Shredded Cheese and Croutons
With Choice of (2) Dressings

Yeast Rolls

Option (3)

Seasoned Baked Chicken Quarters

Rice Pilaf with Peas and Carrots

Buttery Corn

Yeats Rolls

\$9.00 per person



Deli Lunch Meeting

Ham/Turkey and Veggie Sandwiches on
White, Wheat and Rye Bread, Mayo & Must on the side
All served with Lettuce and Tomato

Potato Salad, Potato Chips and Pickle Spears

\$9.50 Per Person

Pasta Bar

House Salad

Crisp Lettuce topped with Cherry Tomatoes, Cucumbers, Shredded Cheese and Croutons
With Choice of (2) Dressings

Penne Pasta and Cheese Tortilini

served with Alfredo and Marinara Sauce, Parmesan, Meatballs and Sliced Chicken Breast

Garlic Toast

\$10.00 Per Person

Trio Salad Lunch –Three of Our Most Popular Salads in Large Bowls

Baby Bleu Salad

Crisp Lettuce Topped with Sliced Strawberries, Mandarin Oranges, Spiced Pecans
Crumbled Gorgonzola and Honey Balsamic Vinaigrette

Classic Caesar Salad

Freshly Chopped Romaine Lettuce
Topped with Freshly Shaved Parmesan and Homemade Croutons

Southwestern Chicken Salad

Mixed Greens, Roasted Corn, Black Beans, Red Onions, Shredded Cheddar, Tortilla Strips
and Served with Chipotle Ranch

Add Sliced Chicken \$3.00 Each Breast and Grilled Shrimp \$4.00 (6)

\$10.50 Per Person



Beef Lo Mein

Oriental Asian Salad
Freshly Steamed White Rice
Oriental Vegetables

\$10.50 per person

Working Lunch

Classic Cesar Salad
With Freshly Grated Parmesan and Cesar Dressing

Homemade Hearty Meat Lasagna

Garlic Bread

\$11.50 Per Person

Taco Bar

Seasoned Ground Beef and Mexican Spiced Chicken
Served with Hard and Soft Taco Shells Accompanied by:
Shredded Lettuce, Shredded Cheese, Salsa, Guacamole, Sour Cream
Spanish Rice
Refried Beans

\$12.50 per person

Mac N Cheese Bar

Build your Own Creamy Homemade MAC n Cheese
Topping's: Monroe's Shredded Pork along with
Fresh Steamed Broccoli, Sliced Mushrooms, Crispy Bacon, Panko Crumbs, Diced Tomatoes

\$12.50 per person

Homemade Chicken and Tuna Salad

Served on Croissants
Chips and a Fresh Fruit Salad

\$12.50 per person



Enchilada's

A Combination of Beef and Chicken
Refried Beans
Spanish Rice
Served with Salsa, Lettuce, and Sour Cream

\$12.75 per person

Chicken Roulade w/ Pesto Sauce

Creamy Garlic Mashed Potatoes
Roasted Zucchini and Squash
Yeast Rolls

\$12.95 per person

Executive Luncheon

Seasoned and Sliced Pork Loin
Homemade Creamy Scalloped Potatoes
Freshly Grilled Asparagus
Yeast Rolls w/Butter

\$13.00 per person

Fajita Bar

Seasoned Beef and Sliced Chicken
Spanish Rice
Soft Flour Tortillas
Sour Cream, Shredded Cheese and Salsa

\$13.00 per person

Fresh Wrap Tray

A Combination of Clubs, Coyote Chicken and Veggie Wraps
On Spinach, Tomato Basil and Flour Tortillas

Potato Chips

Tri Colored Pasta Salad

\$13.25 per person

Dog's & Burgers

Our Delicious Flamed Broiled Burgers with All Beef Hots Dog's
Served with All the Condiments
Lettuce, Tomato, Onion, Pickles, Relish, (Cheese Extra), Mayo, Mustard, Ketchup
Homemade Potato Salad
Monroe's Baked Beans

\$15.00 per person



***ALL MENU PRICES SUBJECT THE CHANGE WITHOUT NOTICE
50+ PEOPLE MAY DECREASE MENU PRICE***

Additional Lunch Items

SIDE ITEMS

Creamy Cole Slaw
Fresh Seasonal Fruit Salad
Pasta Salad

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

Additional Items

Maple Glazed Baby Carrots	Seasonal Oven Roasted Vegetables
Oven Roasted Asparagus with Bacon & Balsamic Glaze	Whipped Garlic Red Skin Potatoes
Whipped Sweet Potatoes	Lemon, Rosemary and Parmesan
Sweet Potato Soufflé with Pecans	Risotto with Asparagus with a Touch of Cream
Grilled Corn Cobettes	Green Beans with Almonds
Haricot Vert with Balsamic Glaze	Caramelized Butternut Squash
Parmesan Roasted Broccoli	Southern Style Simmered Green Beans
Asian Vegetable with Orange Ginger Soy Sauce	Rice Pilaf
Basmati Rice with Fresh Herbs	Oriental Vegetable Fried Rice
Black Beans & Rice	Grilled Corn Cobettes
Green Beans with Almonds	Haricot Vert with Balsamic Glaze
Spaghetti Noodles with Garlic and Olive Oil or Alfredo Sauce	
Pasta Salad with Diced Tomatoes, Toasted Pine nuts, Lemon Zest, Parmesan and Fresh Herbs	