

ROSANNE'S *R* CATERING

Professional Catering & Events



hors d'oeuvres



chilled

priced per 50 pieces unless noted

zucchini parcels

olive oil poached zucchini slices filled with creamy goat cheese topped with kalamata olive tapenade
 \$73.25

cherry tomatoes with bacon and aioli

crisp bacon, parmesan cheese and garlic aioli filled cherry tomato
 \$41.25

miniature bruschetta

toasted brioche topped with oven toasted capers, pickled banana peppers, kalamata olives, tomatoes and fresh herbs
 \$51.50



prosciutto wrapped asparagus

prosciutto de parma wrapped asparagus drizzled with lemon infused olive oil
 \$63.25

herbed goat cheese spoons*

layered with honey-whipped goat cheese, crispy prosciutto, fresh thyme and poached pear
 \$36.25



smoked salmon napoleon*

star-shaped potato crisps layered with thin-sliced salmon, lemon-dill cream and fried capers
 \$43.75

chicken mojo*

hand-made miniature tortilla cups filled with chef alfredo's blended citrus mojo chicken garnished with fresh cilantro
 \$58.25

petite thai beef verrine

marinated tenderloin of beef, bell peppers, shiitake mushrooms, lemon grass and fresh herbs with baby bok choy
 \$76.25

"margarita" shrimp ceviche spoon*

citrus and tequila marinated shrimp, red onion, yellow pepper, red pepper, mango, cucumber and avocado
 \$68.50

petite citrus infused beet salad spoon

roasted beets mixed with a dice of crisp apples and shaved shallots, tossed in a zesty orange vinaigrette over a chiffonade of nappa cabbage
 \$38.25

piccolo frico

crispy miniature parmesan cups piped with a zesty lemon and ricotta filling with a garnish of red apple and snipped chives
 \$38.50

chorizo and fingerling skewer

spicy spanish style chorizo threaded onto a fresh rosemary sprig served between oven roasted fingerling potatoes
 \$32.00

ultimate fish tacos*

lightly-battered tilapia with a savory vegetable slaw in miniature hand-made Mexican dark cacao infused taco shells
 \$43.25

*Items require chef on site to assemble

hors d'oeuvres



hot

priced per 50 pieces unless noted

crab cakes with mustard aioli

bite-size griddled homemade maryland lump crab cakes dotted with a light mustard aioli sauce
 \$79.75

spanakopita

golden baked phyllo pastry triangles filled with spinach and feta cheese
 \$57.50

coconut crusted lobster skewers

crisp fried lobster with a spicy papaya and mango chutney
 \$126.00

smokehouse dates*

classic combination of medjool dates wrapped in apple wood-smoked bacon filled with aged herkimer county white cheddar cheese
 \$37.75

lollipop chops*

roasted racks of new zealand lamb carved and served with a moroccan-style yogurt sauce
 40 pieces
 \$132.00

carolina cue *

miniature sweet-and-sour low country barbecue pork "sandwiches" served on artisan mini corn muffins with homemade coleslaw
 \$28.75

mushroom en crouete

assorted wild mushrooms, rich cheeses and spices inside flaky puff pastry
 \$62.00

pizettes*

globally-inspired pizettes flavors served on home-made crispy airy miniature crusts

chicken and goat cheese

sliced roast breast of chicken served over caramelized onions, Chevre cheese, and fresh herbs
 \$35.00

classic margherita

roma tomato, fresh mozzarella and basil with sea salt, freshly cracked black pepper and extra virgin olive oil
 \$32.75

moo shu style duck

sauté of shiitake mushrooms, leeks and green onions on mandarin barbecue sauce with slices of tender roast duck breast
 \$36.25

chesapeake mushrooms

bite-sized mushroom caps filled with a mixture of jumbo lump crab, diced peppers, scallions, and cilantro
 \$87.50

*Items require chef on site to assemble

appetizers

chilled

priced per 50 pieces unless noted

seasonal vegetable display

the season's finest fresh garden vegetables served with a fresh herb dipping sauce

\$3.25 per person

roasted vegetable display

peak-season vegetable medley, seasoned and roasted to compliment their natural flavors

\$4.25 per person

artisanal cheese display

roquefort, brie, manchego, fontinella and chevre cheeses accompanied by european delicacies, sliced french baguette, raisin walnut bread and crackers

\$6.25 per person

mini sandwiches

a trio combination on petite rolls with assorted cheeses and complimenting sauces

roast turkey breast, roasted vegetables and hummus, and roast beef – 48 sandwiches

\$85.25

sirloin pinwheels

retro combination of sliced sirloin, baby swiss, shaved red onion and thousand island rolled in a tortilla wrap and sliced into pinwheels

\$55.00

turkey and brie pinwheels

whole wheat tortilla rolled with shaved smoked turkey, romaine and imported brie with honey cranberry dressing

\$55.00

zesty mexican roll up

barbacoa beef, pico de gallo, pinto beans & chihuahua cheese with chipotle mayonnaise

\$55.00

honey lime fruit kabobs

bamboo skewers of seasonal fresh fruit lightly drizzled with a honey-lime glaze with a hint of cayenne

\$2.50 per person

caprese skewers

herb and olive oil marinated ciliegine mozzarella, cherry tomato and kalamata olive

\$42.00

smoked salmon

sliced smoked atlantic salmon fillet arranged on a presentation platter with capers, lemon slices, red onion, tomato, chopped egg and crackers

Serves approximately 30 guests

\$98.75

shrimp cocktail

spectacular presentation of iced jumbo shrimp with our zesty cocktail sauce, lemons and tabasco

\$98.75



appetizers

hot

priced per 50 pieces unless noted

baked spinach and artichoke dip

a decadent combination of imported cheeses with spinach, artichokes and roasted garlic. served with grilled ciabatta slices serves 20 – 25
\$49.75

buffalo hot wings

T.C.'s signature hot wings; the perfect combination of sweet and heat with blue cheese or ranch dipping sauce
\$46.25

bacon and cheese baby "reds"

miniature red potato cups filled with crisp smoked bacon, chives and cheddar cheese
\$43.75

meatballs

cocktail meatballs in your choice of tangy barbecue sauce or classic brown gravy
100 pieces
\$47.00

chicken potstickers

wok-seared asian dumplings served with our soy-basil dipping sauce
\$95.00

chicken fillets

lightly fried chicken breast fillet strips served with homemade honey mustard sauce
\$46.75

sesame chicken strips

sesame seed and panko bread crumbs crusted hand-battered fried chicken tenders served with asian barbecue sauce
\$57.25

ginger lime ribs

thai inspired baby back ribs glossed with tangy ginger-lime sauce
\$79.75

mini sliders

grilled angus burgers topped with caramelized onions and american cheese
\$69.00

mini vienna hot dogs

miniature pure beef hot dogs served on a bite sized bun with a stone ground mustard relish
\$69.00

coconut crusted shrimp

served with a papaya mango sauce
\$ 99.50

firecracker shrimp

seared jumbo shrimp finished in an asian chili sauce
\$70.00

chicken satay

thin strips of asian marinated chicken threaded onto a bamboo skewer and served with a thai peanut sauce
\$72.50

beef satay

thin strips of asian marinated beef threaded onto a bamboo skewer and served with a thai chili sauce
\$93.50

luau shrimp skewers

teriyaki glazed shrimp, cherry tomato, green pepper and fresh pineapple served on a bamboo skewer
\$131.00

carnitas quesadillas

tender braised pork, mild chihuahua cheese, scallions and tomato grilled in a soft flour tortilla with chipotle dipping sauce
\$43.75

chicken quesadillas

grilled chicken tomato, red onion and a touch of chipotle chillies
\$48.00

veggie quesadillas

spinach, artichoke hearts, sautéed mushrooms and caramelized onions with melted jack cheese
\$43.25

morning

breakfast buffet

25 guest minimum, disposable tableware included
\$13.50 per guest

gourmet stuffed french toast

with raspberry preserves and sweet cream cheese

scrambled eggs

with chives, parmesan and provolone

roasted redskin breakfast potatoes

apple wood smoked bacon

maple sausage links or sliced smoked ham

TC yogurt trifle

low fat vanilla yogurt layered with crunchy granola
and seasonal berries

breakfast breads

assorted bagels, jarosch's famous breakfast pastry
sticks and buttery croissants
includes butter, country crock, cream cheese, jams
& jellies and maple syrup

elegant corporate brunch

25 guest minimum, disposable tableware included
\$18.50 per guest
a chef carver can be added for \$6.00 per person

select one of the following:

sirloin of beef

with horseradish cream & garlic aioli

roast breast of turkey

with gravy & cranberry relish

smoked ham

with honey mustard sauce

includes:

scrambled eggs

with chives, parmesan and provolone

apple wood smoked bacon

maple sausage links or smoked sliced ham

roasted redskin breakfast potatoes

gourmet stuffed french toast

with raspberry preserves and sweet cream cheese

berry crepes

filled with fresh berries and raspberry mousse

fresh mozzarella

with sliced tomato and basil pesto

green garden salad with a variety of dressings

icelandic smoked salmon or nova scotia lox
display with traditional garni

finest seasonal fresh melons & berries
with fresh lemon

breakfast breads

assorted bagels, danish, muffins and buttery
croissants
includes butter, country crock, cream cheese, jams
& jellies and maple syrup



buffets

25 guest minimum, disposable tableware included

classic

\$17.00 per person

appetizers – choose 4

salad – choose 1

potato – choose 1

vegetable – choose 1

entrees – choose 1

dessert – bountiful dessert medley

fresh baked artisan breads – included

favorite

\$19.00 per person

appetizers – choose 3

salad – choose 1

potato – choose 1

vegetable – choose 1

entrees – choose 2

dessert – bountiful dessert medley

fresh baked artisan breads – included

most requested

\$21.25 per person

appetizers – choose 2

salad – choose 1

potato – choose 1

vegetable – choose 1

entrees – choose 3

dessert – bountiful dessert medley

fresh baked artisan breads – included

appetizers

one appetizer per person, meatballs 2 per person

meatballs

cocktail meatballs in your choice of tangy barbecue sauce or classic brown gravy

buffalo hot wings

T.C.'s signature hot wings; the perfect combination of sweet and heat with blue cheese or ranch dipping sauce

bacon and cheese baby "reds"

miniature red potato cups filled with crisp smoked bacon, chives, and cheddar cheese

veggie quesadillas

spinach, artichoke hearts, sautéed mushrooms and caramelized onions with melted jack cheese

cherry tomatoes with bacon and aioli

crisp bacon, parmesan cheese and garlic aioli filled cherry tomato

miniature bruschetta

toasted brioche topped with oven toasted capers, pickled banana peppers, kalamata olives, tomatoes and fresh herbs

seasonal vegetable display

the season's finest fresh garden vegetables served with a fresh herb dipping sauce

domestic cheese display

colby-jack, dill havarti and smoked gouda with assorted crackers and fruit garnish



buffets

25 guest minimum, disposable tableware included

salads

mediterranean salad

salad greens tossed with bell peppers, cucumbers, sun-dried tomatoes, red onion, kalamata olives and feta cheese with white wine and feta vinaigrette

baby spinach salad

baby spinach leaves tossed in citrus vinaigrette with thinly sliced red onion, wedges of fresh avocado, grapefruit segments, jicama and cilantro

golden gate salad

an assortment of baby greens with candied nuts, dried cranberries, mandarin orange wedges, shaved vidalia onion, and red wine poached pears tossed with sherry vinaigrette

italian panzanella salad

grilled ciabatta bread mixed with garden fresh grape tomatoes, diced yellow peppers, cucumber slices, shaved red onion, and fresh basil tossed in a balsamic vinaigrette

garden fresh salad

torn crisp romaine, sliced fresh cucumbers and roma tomatoes served with your choice of assorted, individual salad dressings

potato, starch, and pasta

roasted potato medley

diced russet potatoes, sweet potatoes and red bliss potatoes roasted to perfection with fresh rosemary, thyme and olive oil

rum glazed sweet potato and apple gratin

slices of baked sweet potatoes and golden delicious apples layered with toasted pecans and a rum, cinnamon and ginger glaze

great plains wild rice blend

a mixture of long grain and wild rice mixed with dried cranberries, scallions, currants, toasted pecans and fresh herbs

mashed potatoes

choice of classic mashed potatoes served with gravy on the side or roasted red pepper or garlic

cavatappi italiano

corkscrew shaped pasta tossed with a traditional basil pesto, sundried tomatoes, roasted zucchini and yellow squash

alfredo's baked rigatoni

rigatoni stirred into our creamy vodka sauce and baked until bubbly with ricotta cheese, fresh herbs, mozzarella and parmesan

vegetables

julienne vegetable mélange

match sticks of fresh carrots, zucchini, and yellow squash seasoned perfectly with a fresh dill, parsley and tarragon butter

mediterranean green beans

green beans sautéed in garlic oil with a mix of artichoke hearts, red pepper and mushrooms

broccolini

tender stem broccoli sautéed in olive oil with garlic, lemon juice and fresh-grated lemon zest

fiesta corn

oven roasted corn niblets tossed with a sauté of red peppers and green onions mixed with a sweet and spicy pepper glaze



buffets

25 guest minimum, disposable tableware included



entrées

*a chef carver can be added to all denoted entrée's for \$6.00pp

black angus roast sirloin of beef*

slow-roasted to medium and served with homemade pan gravy

beef tenderloin*

roasted to medium rare served with a classic green peppercorn sauce

herb crusted pork loin

pork loin coated with roasted garlic and fresh herbs, oven roasted to perfection served with a light lemon cream sauce

chicken champagne

sautéed chicken breasts served in a delicate champagne sauce accented with sun-dried tomatoes

chicken piccata

pan seared chicken breast served with a lemon-caper sauce garnished with a julienne of fresh tomatoes

roast turkey breast*

premium oven roasted cranberry sage glazed turkey breast served with cornbread stuffing and pan gravy

glazed ham*

brown sugar, pineapple, cinnamon and spice cured premium baked ham served with a sweet-and-tangy brown sugar and mustard sauce on the side

salmon filets

seared atlantic salmon filets served with a white wine reduction sauce and a sauté of wild mushrooms, fresh tarragon and diced tomatoes

tilapia provencal

baked tilapia topped with kalamata olives, chopped roma tomatoes, capers and fresh herbs

"mac and cheese" primavera

penne pasta blended with roasted zucchini, yellow squash, red pepper, green onion, and teardrop tomatoes, tossed in a creamy fontinella cheese sauce topped with an herb and garlic breading and baked until golden

bountiful dessert medley

included with all buffet packages

an assortment of bite sized fudge brownies, Oreo dream bars, lemonberry jazz bars, carmello apple bars marble cheesecake bars

stations

pricing based on a selection of three stations
 disposable tableware included
 30 guest minimum

asian salad

served in "take out" containers
 mixed greens, tri-color peppers, carrots, grape tomatoes, broccoli florettes, rice noodles, black and white sesame seeds
 choice of asian ginger or toasted sesame dressing
 served with grissini
 \$4.50 pp

mashed potato

yukon gold mashed potatoes, smoked bacon, fontilla and parmesan cheeses, caramelized pearl onions, butter, sour cream and chives
 \$6.75 pp

greek

sliced gyros, tzatziki sauce, pita bread, oven roasted potatoes with oregano and herbs, sliced onion and tomatoes
 \$6.75 pp

mexican

beef barbocoa, shredded chicken tinga, roasted potatoes with crumbled chorizo, flour tortillas, black bean and corn salsa, fresh pico de gallo and fresh guacamole
 \$7.00 pp

italian

a selection of italian meats and cheeses and marinated vegetables, eggplant parmesan stack, baked rigatoni with vodka sauce, fresh mozzarella and meatballs with gorgonzola cheese
 \$6.75 pp

luau

kahlua pork with grilled pineapple relish, coconut macadamia rice and tropical fruit kabobs drizzled with fresh mixed berry coulis
 \$6.75 pp

new orleans

chicken and andouille sausage gumbo, vegetable jambalaya, remoulade slaw and mini muffelatta
 \$7.50 pp

sushi

california rolls with sesame, vegetable roll, cucumber kappa roll, smoked salmon roll, avocado roll and spicy shrimp roll
 served with wasabi, pickle ginger and soy
 6 rolls per person
 \$13.00 pp

carving

served on miniature rolls. carver additional

sirloin of beef

horseradish cream and roasted garlic aioli
 \$3.25 pp

honey baked ham

dijonaise and mayonnaise
 \$3.25 pp

sirloin tri-tip

caramelized balsamic onions and chipotle aioli
 \$3.25 pp

pork loin

dijon mustard and caramelized granny smith apple gastrique
 \$3.25 pp

turkey breast

cranberry aioli and dijonnaise
 \$3.25 pp

black angus prime rib

horseradish cream and caramelized balsamic onions
 \$5.00 pp

herb crusted tenderloin of beef

caramelized onion demi-glace
 \$6.00 pp

peppercorn crusted tenderloin of beef

green peppercorn and mustard demi-glace
 \$6.00 pp



sweets

priced per 50 pieces unless noted

truffle lollipop trio

handmade by our pastry and confection staff
 custom flavors upon request
 \$34.25

dark chocolate and raspberry

dark chocolate ganache with a hint of framboise
 liqueur enrobed in rich dark chocolate

margarita

white chocolate ganache whipped with lime and
 a touch of tequila enrobed in white chocolate

mai tai

white chocolate ganache flavored with pineapple
 and citrus enrobed in white chocolate and
 garnished with toasted coconut

mini cupcake trios

\$29.50

devil's food

with a splash of rum piped with mocha frosting
 and a chocolate covered coffee bean for a little
 "kick"

key lime

piped with a traditional cream cheese frosting
 garnished with toasted coconut

red velvet

piped with a passion fruit frosting and sprinkled
 with red sugar

miniature mousse "shots"

\$48.25

passion fruit

with lime scented tapioca "caviar" and diced
 mango

grande marnier and chocolate

garnished with a candied orange segment

strawberry

garnished with diced fresh strawberries and mint

miniature strawberry napoleons

\$23.75

layers of flaky puff pastry filled with a light bavarian
 cream and fresh strawberry slices garnished with
 a strawberry fan



sweets

stations

ice cream sundae bar

guests create their own ice cream sundae
 vanilla and/or chocolate ice cream scoops with
 toppings:

- ◆ chocolate sauce
- ◆ strawberry sauce
- ◆ caramel sauce
- ◆ crushed oreo cookies
- ◆ nut sundae topping
- ◆ m&m's
- ◆ maraschino cherries
- ◆ sprinkles
- ◆ whipped cream

ice cream is delivered in a disposable cooler with
 dry ice
 disposable cooler with dry ice \$15.00
 optional ice cream cart rental and attendant
 additional



the chocolate fountain experience

a dramatic 44" fountain featuring a flowing curtain
 of rich, warm milk chocolate cascading down the
 fountain tiers like a chocolate waterfall.

- ◆ fresh strawberries
- ◆ pineapples
- ◆ rice crispy treats
- ◆ marshmallows
- ◆ pretzel rods
- ◆ chopped nuts
- ◆ colorful sprinkles

our attendant will be there to assist and interact
 with your guests.

service for 2 hours

price per guest
 100-149 \$7.25
 150-199 \$7.00
 200-299 \$6.75
 300 or more \$6.50

fountains are subject to availability

decorated sheet cakes

quoted upon request

cookies, pastries and bars

tc signature dessert tray

chocolate dipped strawberries, miniature tarts,
 éclairs, cream puffs, cannolis, brownies and
 miniature cookies
 \$5.00 per guest 20 guest minimum

fresh baked large gourmet cookies

chocolate chip, peanut butter, white chocolate
 macadamia and oatmeal raisin
 \$2.00 each

americana cookie assortment

bite sized favorites including double chocolate
 chip, classic sugar, chocolate chip and chocolate
 dipped peanut butter
 \$3.00 per guest 10 guest minimum

dessert bars

caramel apple, lemonberry jazz, marble truffle
 brownie, oreo dream and chocolate frosted
 brownie
 \$2.00 each

chocolate dipped strawberries

dipped in milk chocolate
 \$19.00 a dozen

beverages

soft

fresh-brewed coffee
 \$2.50 per person

hawaiian kona coffee, regular or decaf, served from airpots with 8 oz. disposable coffee mugs and the following:

- ◆ equal
- ◆ sugar
- ◆ half and half
- ◆ flavored creamers
- ◆ splenda

canned sodas
 \$.95 per can

served chilled
 coke, sprite, diet coke, pepsi, diet pepsi, diet pepsi one, diet dr. pepper, ice tea and lemonade

bottled juices
 \$1.35 each

tropicana, orange, apple, cranberry and ruby red grape fruit

bottled waters

bottled spring flat water
 \$1.00 each

bottled spring sparkling water
 \$1.25

packages

25 guest minimum
 attendant or bartenders charged separately

beverages are unlimited during the hours of service, no beverages are left behind at end of service.

all packages come with disposable glassware, ice and napkins

soft drink bar
 \$4.50(2hr) \$5.25(3hr) \$6.00(4hr) per guest

assorted canned sodas (choose five)

bottled flat water and bottled fruit juices

attendant required

wine and soft drink bar
 \$7.50(2hr) \$8.00 (3hr) \$9.00(4hr) per guest

soft drink bar plus six wine selections from tier I wine selections

premium wine upgrade tier II wine selections for \$1.00 per guest

champagne upgrade \$2.00 per guest
 non-alcoholic sparkling grape juice \$7.00 a bottle

bartender required

eco-friendly coffee and beverage cups available

beer, wine and soft drink bar
 \$8.00(2hr) – \$9.00 (3hr) - \$9.75(4hr) per guest

soft drink bar plus three wine selections from wine list tier I

miller lite, MGD and non-alcoholic beer in bottles

premium beer upgrade heineken and amstel lite for \$1.00 per guest

premium wine upgrade tier II wine selections for \$1.00 per guest

bartender required



beverages

packages

call liquor, beer, wine and soft drink bar

12.00(2hr) \$13.00 (3hr) \$14.00(4hr) per guest

all call brands listed

soft drink bar plus three wine selections from wine list tier I

miller lite, MGD and non-alcoholic beer in bottles.

bartender required

add a cordial selection for \$2.50 per guest

premium liquor, beer, wine, soft drink bar

14.50 (2hr) – \$15.00 (3hr) - \$16.25(4hr) per guest

all call and premium brands listed

soft drink bar plus three wine selections from wine list tier II

miller lite, MGD, amstel lite, heiniken, and non-alcoholic beer in bottles

bartender required

add a cordial selection for \$2.00 per guest

soft drink selections 12oz cans

coke, sprite, diet coke, pepsi, diet pepsi, diet pepsi one, diet dr. pepper, ice tea, lemonade

selections

tier I

tisdale california white zinfandel
canyon road california chardonnay
st gabriel germany riesling
barefoot california pinot grigio
canyon road california sauvignon blanc
redwood creek france pinot noir
copper ridge california cabernet sauvignon
black swan australia shiraz

tier II

eco domaini italy pinot grigio
dancing bull california sauvignon blanc
frei brothers sonoma california chardonnay
mirassou california pinot noir
red rock california merlot
louis m martini sonoma california cabernet

champagne

charles de fere french reserve brut champagne

cordials

kahlua godiva white chocolate
bailey's, chambord, christian brothers brandy vs
and amaretto di amore

call

absolut vodka
tanqueray gin
seagrams 7 whiskey
jack daniel's bourbon
cutty sark scotch
captain morgan rum
cuervo gold tequila
sweet & dry vermouth

premium

includes all call brands

crown royal
glenlivet single malt scotch
herradura reposado tequila
sapphire gin
grey goose vodka
makers mark bourbon
mount gay eclipse rum