

River City *Chef Dinner Packages*

CATERING

Minimum of 25 Guests

Includes: Set-up, Disposable Wire Chafers, Black Disposable Plates, Plastic Utensils, Paper Napkins, Cups, & Ice

**Tabletop Linen (White or Black) for Food Tables & Use of Stainless-Steel Chafers (included with staffed events) **

1

Garden Salad

with toppings & dressing

Fresh Vegetable Medley

Wild Rice Pilaf

Garlic Mashed Potatoes

Chef's Choice of Chicken Breast

Oven Roasted Pork loin

with a rosemary demi glaze

Served with freshly baked Rolls & Butter

Chef Choice of Dessert

Freshly Brewed Coffee

Iced Tea & Lemonade

3

Sunshine State Salad

served with a Honey Orange Vinaigrette

Oven Roasted Red & Sweet Potatoes

Oven Roasted Herb Baby Carrots

Lemon Rosemary Roasted Bone-in Chicken

Carved Flank Steak

served with chimichurri

Served with freshly baked Rolls & Butter

Chef Choice of Dessert

Freshly Brewed Coffee

Iced Tea & Lemonade

2

Garden Salad

with toppings and dressing

Sautéed Zucchini, Summer Squash & Red Onions

Roasted Red Bliss Potatoes

Home-Style Green Beans

Seasoned Bone in Baked Chicken

Tender Roast Beef

with mushroom burgundy sauce

Served with freshly baked Rolls & Butter

Chef Choice of Dessert

Freshly Brewed Coffee

Iced Tea & Lemonade

4

Staff required for this menu

Garden Salad

with toppings & dressing

Scalloped Potatoes

Lemon Garlic Orzo

Sautéed Fresh Green beans

with fresh garlic & parmesan cheese

Baked Parmesan Crusted Salmon

Carved Top Round of Beef

Served with freshly baked Rolls & Butter

Chef Choice of Dessert

Freshly Brewed Coffee

Iced Tea & Lemonade



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5

Caesar Salad

with seasoned herb croutons, parmesan cheese, & caesar dressing

Balsamic Marinated Grilled Vegetables

Eggplant Rollatini

fried eggplant rolled with ricotta cheese topped with homemade marinara sauce

Penne Pasta Alfredo

a mixture of artichokes, sundried tomatoes & fresh spinach

Chicken Marsala

Served with Garlic Bread Sticks

Chef Choice of Dessert

Fresh Brewed Coffee

Iced Tea & Lemonade

6

Garden Salad

with toppings and dressing

Vegetable Spring Rolls

served with sweet thai chili sauce & homemade peanut sauce

Teriyaki Stir Fry

Steamed Jasmine Rice

Chicken Panang

red curry dish with green beans & bamboo shoots

Served with freshly baked Rolls & Butter

Chef Choice of Dessert

Fresh Brewed Coffee

Iced Tea & Lemonade

7

Garden Salad

with toppings & dressing

Platanos Maduro

sweet plantains

Arroz con Gandules

rice with pigeon peas

Yucca con mojito

Pollo Guisado

Pernil Asado

Served with freshly baked Rolls & Butter

Chef Choice of Dessert

Fresh Brewed Coffee

Iced Tea & Lemonade

8

Coleslaw

Corn on the Cob

BBQ Baked Beans

Baked Macaroni & Cheese

Crispy Buttermilk Fried Chicken

House Smoked Pulled Pork

Buns

Big Poppas BBQ Sauce

Cornbread

Chef Choice of Dessert

Fresh Brewed Coffee

Iced Tea & Lemonade



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9

Garden Salad

with toppings & dressing

Fresh Green Bean Amandine

Jamaican Rice & Peas

Sweet Plantains

Walkers Wood Bone-in Jerk Chicken

Oven Roasted Pork Loin

topped with a Mango Salsa

Served with freshly baked Rolls & Butter

Chef Choice of Dessert

Fresh Brewed Coffee

Iced Tea & Lemonade

10

Spinach Salad

served with a balsamic vinaigrette

Roasted Asparagus

served in a sherry shallot vinaigrette

Garlic Parmesan Fingerling Potatoes

Penne Pasta with a White Wine Pesto Butter

Boursin Chicken

boneless breast topped with sun-dried tomatoes in a boursin cream sauce

Grilled Mahi

served with a white wine butter sauce

Served with freshly baked Rolls & Butter

Chef Choice of Dessert

Fresh Brewed Coffee

Iced Tea & Lemonade

Menus Have Your Choice Of:

Delivery

OR

Staffed

Upgrade to Heavy Clear Plastic

Upgrade to China, Glassware, Flatware

Any additions or substitutions may increase your price per person.

****Menu prices subject to change based on market price.****

***** Gratuity added to invoice on staffed events*****