



RA
CATERS
MENU



BREAKFAST

/BREAKFAST/

Continental Breakfast <i>minimum 8 guests</i>	\$8.55 per guest	Hot Breakfast <i>minimum 10 guest</i>	\$16.65 per guest
Breakfast Basket: Bagels, Danish, Scones, Muffins, Preserves, Cream Cheese, Peanut Butter		Scrambled Eggs	
Coffee & Tea Service		Rustic Potatoes	
Conference Breakfast <i>minimum 8 guests</i>	\$13.95 per guest	Smoked Bacon & Turkey Sausage	
Breakfast Basket: Bagels, Danish, Scone, Muffin, Preserves, Cream Cheese, Peanut Butter		Fresh Fruit & Berries	
Fresh Fruit & Berries		Breakfast Basket: Bagels, Danish, Scone, Muffin, Preserves, Cream Cheese, Peanut Butter	
Yogurt Cups		Coffee & Tea Service	
Coffee & Tea Service		Add:	
Better For You Breakfast <i>minimum 8 guests</i>	\$13.95 per guest	Brioche French Toast, Maple Syrup	\$2.45 per guest
Artisan Whole Grain Bread, Peanut Butter		Whole Wheat Pancakes	\$2.45 per guest
Egg White Frittata with Spinach & Mushroom		Baked Frittata with Broccoli, Onion & Farmhouse Cheddar	\$2.45 per guest
Yogurt & Granola		<i>Egg Whites available upon request.</i>	
Fresh Fruit & Berries		Breakfast Sandwiches <i>minimum 10 guest</i>	\$9.45 per guest
Dasani Sparkling Water		Ham, Egg & Swiss Cheese on Croissant	
Coffee & Tea Service		Egg, Sausage Patty & Cheese on English Muffins	
		Scrambled Egg Burrito with Peppers, Onion, Jack Cheese & Salsa	
		Coffee & Tea Service	
		<i>Egg Whites available as an alternative for the above options.</i>	

Kosher options are available upon request with 72-hour notice.

/BREAKFAST/

Avocado Toast Box *minimum 10 guest* \$16.10 per guest

Choose up to 2 Selections

7 Grain Toast, Hard Boiled Egg Cup, Orange Juice Box

Choices:

- Citrus Avocado Smash, Orange Segments, Radish, Arugula,
- Avocado Smash, Everything Spice Smoked Salmon, Capers, Onions
- Avocado Smash, Roasted Peppers, Pickled Red Onions, Micro Cilantro
- Avocado Smash, Spice Roasted Chickpeas, Toasted Almonds, Micro Greens
- Avocado Smash, Roasted Tomato, Micro Basil, Marinated Artichoke Hearts

BOXED BREAKFAST \$14.95 per guest

- Greek Yogurt
- Blueberry Muffin
- Hard Boiled Egg
- Seasonal Whole Fruit
- Granola Bar
- Orange Juice

**Avocado Toast Box selections available upon request with 72-hour notice*

Add-ons *minimum 10 guests*

Build Your Own Yogurt Parfait Bar

\$7.00 per guest

Selection of Plain & Greek Yogurts

Toppings: Granola, Honey, Pineapple,
Strawberries, Blueberries

Smoked Salmon, Tomato, Onion,
Capers, Bagels & Artisan Bread

\$10.00 per guest

A la Carte *minimum 8 guests*

Whole Fresh Fruit	\$1.60 per guest
Hard Boiled Eggs	\$1.35 per guest
Individual Yogurt Cups	\$2.85 per guest
Individual Yogurt Granola Parfaits	\$4.60 per guest
Individual Fresh Fruit Smoothies	\$5.40 per guest
Individual Fresh Fruit Cups	\$4.60 per guest
Individual Cereal Cups & Milk	\$2.70 per guest
Fresh Fruit & Berries Tray	\$4.25 per guest
Yogurt Loaves	\$3.20 per guest
Breakfast Basket: Bagels, Danish, Scone, Muffin, Preserves, Cream Cheese, Peanut Butter	\$5.50 per guest
Muffins, Danish & Croissants	\$4.50 per guest
Hot Oatmeal, Brown Sugar, Raisins Fresh	\$3.95 per guest
Orange Juice	\$2.70 per guest
Coffee & Tea Service	\$3.20 per guest
Starbucks Coffee Service	\$4.60 per guest

Morning Breaks *minimum 8 guests*

Beverage & Snack Morning Break

\$8.55 per guest

Coffee & Decaffeinated Coffee & Selection of Teas

Sparkling Water, Smart Water

Granola Bars

Seasonal Whole Fruit

Nut & Fruit Bazaar

\$7.50 per guest

Cashews, Almonds, Dried Fruit Selection

A wooden crate filled with a variety of sandwiches and burritos. On the left, there are several round sandwiches on crusty bread, some with visible fillings like tomatoes and meats. In the center, there are several burritos wrapped in flour tortillas, filled with shredded orange carrots, green lettuce, purple onions, and yellow cheese. On the right, there are more sandwiches, some on long rolls, filled with chicken, lettuce, and tomatoes. The word "LUNCH" is written in large, white, bold letters across the center of the image, with a white square frame around the letter 'L'.

LUNCH

/LUNCH/

Sandwich Luncheons *minimum 8 guests*

In order to provide built-in variety, RA Caters offers a seasonal cycle menu of featured sandwiches & salad changing daily. Please refer to the Featured Sandwiches & Salads Menu for details. Classic sandwiches are available as a substitution.

Classics - available as a substitution to the Featured Sandwiches.

Signature House Roasted Turkey, Smashed Avocado,
Tomato, Lime Mojo Mayonnaise

Ham, Swiss, Grain Mustard, Lettuce & Tomato

Buffalo Chicken Wrap

Beefsteak Tomato, Fresh Mozzarella, Basil Pesto, Arugula

Traditional Albacore Tuna Salad, Lettuce & Tomato

Smoked Turkey, Provolone, Lettuce & Tomato

Classic Chicken Salad, Lettuce & Tomato

Roasted Vegetables, Roasted Red Pepper Hummus

Conference Lunch \$18.60 per guest

3 Daily Selections of *Featured Sandwiches*, Signature Chopped Salad, Chips & Pretzels, Dessert Tray, Soft Drinks.

Executive Lunch \$21.50 per guest

3 Daily Selections of *Featured Sandwiches*, Signature Chopped Salad, Additional *Featured Side Salad*, Fresh Fruit Salad, Chips & Pretzels, Dessert Tray, Soft Drinks.

Sandwich Tray \$11.85 per guest

3 Daily Selections of *Classic Sandwiches*, Chips & Pretzels.

Boxed Lunch \$16.60 per guest

Sandwich Selection from *Featured Sandwiches* or *Classics*

Bag of Potato Chips

Chocolate Chip Cookie

Whole Seasonal Fruit

Condiments

Bottled Water

+Soup \$4.60 per guest

Add daily soup or chili with accompaniments to any luncheon

Kosher options are available upon request with 72-hour notice.

Room Temperature Lunch Buffets

minimum 10 guests

Includes: Rolls, Dessert Tray,
Fresh Fruit Salad, Soft Drinks.

***Selections available upon request with 72-hour notice, subject to availability, substitutions may apply.**

Mediterranean

\$32.50 per guest

Lemon & Herb Roasted All-Natural Chicken Breast,
Green Beans, Romesco Sauce, Almonds
Seared Salmon, Artichokes, Tomato, Olives, Herb Vinaigrette
Roasted Plum Tomato, Garlic, Thyme & Parmesan
Roasted Asparagus, Pickled Red Onion, Orange Sherry Dressing
Pearl Couscous, Chopped Kale, Chickpeas,
Red Bell Pepper, Preserved Lemons
Watercress, Arugula, Cucumber, Tomato, Mint, Balsamic

Americas

\$35.50 per guest

Peppercorn Crusted Flank Steak, Chimichurri Sauce
Seared Gulf Shrimp Salad, Zucchini Ribbons, Peppers, Black
Eye Peas, Crispy Onions
Corn & Soybean Succotash Salad Watermelon
Salad, Tomato, Basil
Broccoli Slaw, Parsley, Apple Cider Dressing
Gem Lettuce Salad, Shaved Carrots, Radish, Cucumber,
Celery, Blue Cheese Dressing

Better For You Lunch

\$32.50 per guest

Herb Crusted Salmon Filet
Mango Glazed Boneless Chicken Thighs
Toasted Barley Pilaf
Green Bean, Fingerling Potato Salad, Miso Dressing
Kale Salad with Cranberries, Feta, Beans
Fresh Fruit Salad
Sparkling Water & Unsweetened Iced Tea

Market Salads

\$30.25 per guest

Lemon & Herb Chicken
Arugula & Chopped Romaine
Chef Selection of 4 Composed Market Salads
Marinated Olives

Room Temperature Lunch Buffets *minimum 10 guests*

Includes: Rolls, Dessert Tray,
Fresh Fruit Salad, Soft Drinks.

Healthy & Hearty

\$35.00 per guest

Garlic & Herb Roast Beef Tenderloin, Roasted Mushrooms & Shallots

Citrus & Herb Chicken Breast, Quinoa 'Tabbouleh', Kale Pesto

Arugula, Tomato, Parmesan, Lemon Pepper Dressing

Garbanzo Beans, Tomato, Cucumber, Olives, Red Onion

Balsamic Roasted Eggplant & Roasted Peppers

Shredded Brussel Sprouts, Apple, Dried Cranberry

Hot Lunch Buffets minimum 10 guests

Includes: Rolls & Sliced Breads, Dessert Tray,
Fresh Fruit Salad, Soft Drinks. \$29.00 per guest

Italian

Classic Chicken Parmigiana

Roasted Eggplant Rollotini with Spinach & Ricotta, Crushed Tomato

Salads:

Thyme Roasted Vegetables

Penne, Zucchini, Basil, Peas, Olive Oil

Marinated Artichokes, Capers, Onion

Arugula, Radicchio & Endive Salad, Shaved Parmesan

Super Foods

\$35.00 per guest

Roasted Salmon, Tomatillo Salsa, Cilantro, Lime

Chili Rubbed Chicken Breast, Steamed Swiss

Charred, Lemon Zest, Mint Jus

Roasted Cauliflower, Yogurt Drizzle, Toasted Almonds

Whole Grain Pilaf

Tuscan Kale Slaw, Chipotle Dressing

Lentil Salad, Dijon Herb Dressing

***Selections available upon request with 72-hour notice, subject to availability, substitutions may apply.**

Taqueria

\$30.25 per guest

Chipotle Chicken

Cumin Charred Zucchini, Mushroom

Accompaniments:

Corn Tortillas, Flour Tortillas, Tri-Color Tortilla Chips Pico de Gallo,

Salsa Verde, Guacamole

Frijoles de Olla

Cilantro Lime Rice

Sour Cream, Shredded Cheddar & Jack Cheese Shredded Lettuce,
Tomato

\$29.00 per guest

Southern

Seared Blackened Airline Chicken Breast, Grain Mustard Remoulade

Mac & Cheese, Toasted Breadcrumbs

Salads:

Grape Tomato Salad, Cucumber, Avocado, Fresh Lime

Green Beans, Yellow Wax Beans, Mushroom & Spring Onion

Chili Roasted Cauliflower, Pecan Gremolata

Southwest Cole Slaw, Cabbage, Red Pepper, Creole Dressing

House Made Corn Bread

Hot Lunch Buffets *minimum 10 guests*

Includes: Rolls & Sliced Breads, Dessert Tray, Fresh Fruit Salad,
Soft Drinks.

Tuscan \$29.00 per guest

Chicken Picatta

Roasted Eggplant, Firer Roasted Pepper, Plum Tomatoes, Fresh
Mozzarella

Salads:

Tuscan Meat & Cheese Antipasti

Marinated Olives, Sun Dried Tomatoes, Artichoke

Ditalini Pasta, Carrots, Cucumber, Heirloom Tomatoes, Banana Peppers,

Feta Cheese, Firer Roasted Pepper Pesto

Tuscan Kale, Salad, Lemon Vinaigrette



AFTERNOON
SNACKS

Snack Breaks minimum 8 guests

Beverage & Snack Afternoon Break

\$7.95 per guest

Dessert Tray, Fresh Fruit & Berries

Coffee & Tea Service

Soft Drinks

Graze

\$4.25 per guest

Kettle Potato Chips

White Cheddar Popcorn

Pretzels, Trail Mix

Sweet & Salty

\$5.30 per guest

Granola & Fruit & Nut Bars

Miniature Candies

Roasted Peanuts

Vegetable Crudités

\$4.25 per guest

Seasonal Crudités Batons

Cherry Tomato Skewers

Basil Dressing, Ranch Dip

Nut & Fruit Bazaar

\$7.50 per guest

Cashews, Almonds, Dried Fruit Selection

Hummus & Baba Ghanoush

\$6.25 per guest

with Pita Chips & Olives

Cheese Board

\$9.65 per guest

with Crackers, Flatbreads & Grapes

South of the Border

\$9.95 per guest

Tex-Mex 7 Layer Dip, Guacamole & Salsa, Tortilla Chips

Pub

\$13.95 per guest

Memphis BBQ Chicken Wings

Crisp Chicken Tenders, Spicy Ketchup

Beef Burger Sliders, Jack Cheese & Onion

A la Carte minimum 8 guests

Dessert Tray

\$3.75 per guest

Coffee & Tea Service

\$3.20 per guest

Soda Cans

\$2.95 per guest

Bottled Iced Tea

\$2.95 per guest

Energy Drink

\$4.50 per guest

Starbucks Coffee Service

\$4.60 per guest

****Selections available upon request with 72-hour notice, subject to availability, substitutions may apply.***



RECEPTIONS

Stationary Buffets minimum 10 guests

Tapas \$27.00 per guest

Chicken Pinchos with Rosemary
Garlic Shrimp Tapas on Toasted Bread, Green Sauce
Piquillo Pepper Torta Espanola
Tuna, Potato & Chickpeas, Spanish Cheeses & Chorizo Selection
Pa Amb Tomaquet – Grilled Tomato Bread
Meatballs in Spicy Tomato Sauce Roasted Almonds

Dim Sum Table \$23.75 per guest

Vegetable Spring Rolls
General Tso Chicken Wings
Steamed Pork Bun
Vegetable & Tofu Lo Mein in Asian Takeout Boxes
Asian Vegetable Crudités, Dipping Sauces

Finger Foods select 4 \$18.50 per guest

Includes crudité and two dipping sauces
Assorted Mini Quiche
Beef Empanadas
Cocktail Franks, Deli Mustard
Spanakopita, Tzatziki Sauce
Vegetable Samosas
Vegetable Spring Rolls, Sweet Chile Sauce
Mushroom, Cheddar Jack Quesadilla
Bread Ravioli

Crostini Table \$12.00 per guest

Toasted Focaccia, Toasted Baguette, Toasted Pita
Flat Bread – Asparagus, Kale, Ricotta
Carrot Hummus, Baba Ganoush, Olive Tapenade, Tomato Basil Relish
Spiced Nuts

Italian Antipasti Table \$23.75 per guest

Prosciutto, Salami, Sopressata
Fresh Mozzarella Roasted Tomato & Basil
Marinated Calamari, Fennel & Shrimp Salad, Zucchini, Parsley
Roasted Peppers, Marinated Mushrooms, Eggplant Caponata
Sliced Italian Breads, Grilled Herb Focaccia

Artisan Cheese Table \$16.00 per guest

Imported & Domestic Artisan Cheeses
Grapes, Dried Fruits, Nuts, Honey, Jams
Sliced Baguettes, Flatbreads, Lavash

****Selections available upon request with 72-hour notice, subject to availability, substitutions may apply.***

Passed Hors D'Oeuvres minimum 10 guests

Selection of 6 passed for 1 hour \$24.00 per guest
Each additional hour of service \$11.00 per guest

Seafood & Fish:

California Sushi Rolls, Soy Dipping Sauce
Jumbo Lump Crab Cakes, Lemon Chili Remoulade
Shrimp Cocktail, Lime Cocktail Sauce
Lobster & Roasted Corn Cake, Romesco Sauce
Mini New England Lobster Roll supplement add \$4.50
Seared Tuna on Rice Cracker, Cucumber & Radish Salad
Red Bliss Potato, Crème Fraîche, Caviar
Smoked Salmon, Black Bread, Fennel Salad

Vegetarian:

Potato Samosa, Mango Chutney
Vegetable Spring Rolls, Mustard Chili Sauce
Heirloom Tomato Bruschetta, Basil
Eggplant Caponata, Goat Cheese
Crisp Wild Mushroom Filo
Shaved Marinated Zucchini, Fresh Ricotta Filling

Meat & Poultry:

Beef Carpaccio on Crostini, Caramelized Onions, Red Pepper Jam
Miniature Barbequed Pulled Beef on Potato Roll with
Sweet Onion Relish
Pepper Crusted Beef Tenderloin, Brioche Crostini,
Tomato Horseradish Marmalade
Angus Beef Meatball Slider, Spicy Tomato Sauce
Almond Chicken Salad, Ruby Grapefruit, Endive
Chipotle Chicken Empanada, Avocado Relish

Celebration Cakes

Order a custom celebration cake. Please inquire about cake flavor, size & details. 72-hour notice required.

**Custom catering event menus are available.
Please consult with your event coordinator.**

****Selections available upon request with 72-hour notice, subject to availability, substitutions may apply.***