



Menu

Appetizers Platters

Pate De Champagne- A lovely country-style terrine served with Dijon mustard, cornichons & baguette toast points.

Brie Brûlée - Brie covered with caramelized apples, served warm with baguette toast points & seasonal fruit.

Country Platter- Assorted cheeses served with salami, seasonal fruit, dried fruit & nuts.

Artisan Cheeses- Assorted premium cheeses served with seasonal fruit, dried fruits & artisan breads. Check with the event coordinators for current chesses.

Mini Tartes-wild mushroom, gruyere, tomato & fresh basil

Baked Apples and Pears- Organic apples and pears tossed in a bit of aged balsamic, fresh thyme and olive oil, baked with Vermont Chevre on top & served warm with baguette toast points

Smoked Salmon – Smoked salmon sliced into bite size pieces and fanned out onto a large platter. Marinated in cilantro, scallions, jalapeño & lime juice. Served with baguette toast points.

Tomato Mozzarella Bruschetta Platter– Baguette toast points with fresh mozzarella and locally-grown tomatoes drizzled with homemade pesto, aged balsamic & a sprinkling of sea salt

Mini Chicken & Roasted Pepper Sandwiches – Roasted chicken breast, Taleggio cheese, roasted red pepper & pesto mayo served warm on a mini croissant.

Mini Filet Mignon Sandwiches – Roasted filet mignon, caramelized onions, balsamic glaze & horseradish mayo on a mini croissant with fresh spinach.

All food and beverage is subject to a 20% event charge plus 8.3% sales tax. Menus subject to change.



Passed Appetizers-we have an extensive list of passed appetizers, but here are a few to peruse.

Cold

- Tomato mozzarella kabob
- Prosciutto wrapped sausages
- Miniature endive salad with caramelized apples, blue cheese, & toasted pecans
- Prosciutto wrapped Vermont white cheddar
- Tuna tartar, avocado on a tortilla chip
- Tequila lime shrimp shooters with chipotle sauce
- White truffle pancake with filet
- Seared ahi tuna on a wonton
- Blue cheese stuffed fig wrapped in prosciutto
- Chilled ceviche martini style
- Smoked salmon

- Feta, cucumber, kalamata olive & tomato kabob

Hot

- Mini meatballs
- Scallops wrapped with bacon
- Seared baby scallops with risotto in an edible spoon
- Buffalo chicken wings with dipping sauce
- Chicken fajita quesadilla with chipotle dipping sauce
- Mini savory tartlets
- Soup shooters
- Mini lump crab cakes

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Action Stations

Action stations are event options with chefs cooking on-site and made-to-order.

Slider Station

Tenderloin sliders on a dinner roll with béarnaise or horseradish sauce
Crab cake sliders with roasted pepper aioli
Kobe beef sliders with caramelized onions
Lobster sliders on brioche with béarnaise & micro greens
Moroccan Lamb Slider

Grilled Cheese & Tomato Soup Station

Gruyere & fontina with black forest ham
Brie with caramelized onions & apples
Havarti with crisp bacon slices
Pastrami & swiss with thousand island dressing (sauerkraut as an option)
Create-your-own

Pasta Station- Fresh Pasta fired on the spot!

Penne pasta in a sun dried tomato pesto
Bowtie Pasta with garlic butter, fresh vegetables & capers
Pasta Portobello - pasta tossed lightly with tomatoes, onions, garlic, herbs & fresh portobello mushrooms) *Fuseli*
with artichoke hearts & tomato cream sauce

Quesadilla Station

Chicken, cheese & vegetarian with cilantro
Served with chips and salsa ~ sour cream & guacamole
(Add \$1.95 per person by dropping chicken & substituting crab)

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Action Stations Continued

Mashed Potato Station

Served in martini glasses with our famous mashed potatoes. This station features: your choice of, diced bacon, cheddar cheese, sautéed mushrooms, black olives, plum tomatoes, chives, butter & sour cream.

Parmigianino reggiano mashed potatoes

Roasted garlic mashed potatoes

Basil infused mashed potatoes

Lobster infused mashed potatoes

Seared Ahi Tuna Station

Marinated ahi tuna seared table side with wasabi cream and soy sauces. Served with rice & sesame long beans

Seared Sea Scallops Station

Scallops seared table side

Served on a bed of field greens with tangerine vinaigrette dressing

Hot Entrees

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Chicken

Herb-encrusted natural chicken served with a rustic mushroom sauce.

Herb & parmesan-encrusted chicken topped with an arugula cream sauce.

Herb-encrusted chicken stuffed with prosciutto & provolone.

Chicken served capers style- topped with melted mozzarella & sliced tomatoes.

Chicken cordon-bleu style with a stuffing of black forest ham & Gruyère.
Finished with a dijon cream sauce.

Pesto drizzled chicken stuffed with a medley of summer vegetables.

Beef

Grass-fed Australian filet mignon topped with horseradish crème fraîche.

Grass-fed Australian filet mignon marinated overnight in fresh herbs & garlic.

Grass-fed Australian filet mignon finished with Roquefort cheese & balsamic glaze.

Grass-fed Australian filet mignon topped with sweet caramelized onions.

Grass-fed Australian filet mignon served with a black pepper horseradish crème fraîche,

Lamb

Grass-fed Australian lamb shank coated in warm spices and served Moroccan style atop couscous with a harissa spiced vegetable ragout studded with dried fruits.

Lamb Chops-Pan seared Australian lamb chops served with a fiery honey fig glaze.

Veal

Osso Buco- An Italian ragout of braised veal shank, onions & tomatoes, spiked with garlic and lemon zest.

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Fish

Buttery Chilean sea bass encrusted with Arizona pistachios served atop curried Dungeness crab salad with sea beans in a light coconut sauce. (Seasonal)

Halibut drizzled with fresh lemon butter and served atop couscous with a fresh tomato/basil salsa. (Seasonal)

Sashimi-grade Ahi tuna seared to perfection, finished with a soy balsamic glaze.

Ahi Tuna- A tower of layered sashimi Ahi tuna, avocado & cucumber finished with a soy sauce infused mango chutney.

Jumbo lump crab cakes finished with a roasted red pepper aioli.

Salmon oven roasted and finished with a chardonnay cream sauce.

Salmon oven roasted served with bourbon–mustard glaze.

Pork

Pork Tenderloin marinated in mustard and finished with a smoky molasses sauce.

Pork Tenderloin peppered and finished with tart cherry salsa.

Pork Tenderloin herb encrusted and drizzled with a roasted pear brandy cream sauce and sprinkles of crisp bacon.

Pork Tenderloin herb rubbed pork tenderloin with a balsamic cranberry sauce.

Pasta

Create your Own Pasta (for a side or an entrée)_Choose pasta, sauce, and your extras!

Pastas: cheese tortellini, fettuccini & mostacoli

Sauces: marinara, alfredo & bolognese

Extras: Chopped tomatoes, parmesan, parsley, artichokes, mushrooms, sautéed clams, sautéed shrimp & pancetta – or make a special request!

Sides

Roasted tricolor potatoes with pesto & parmesan

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Roasted Haystack Potatoes

Roasted potatoes with lime & basil

Roasted fingerling potatoes with chives & tarragon

Parmesan pomme frites

Seasonal homemade risotto

Roasted garlic rice with fresh herbs & lime

Chèvre mashed Yukon gold potatoes

Lobster mashed Yukon gold potatoes

Mashed sweet potatoes with toasted pecans

Grilled Summer Vegetables with lemon, thyme & pesto

Haricot verts in lime shallot butter

Chardonnay sautéed spinach with shallots

Chardonnay sautéed asparagus with shallots

Soups

Roasted tomato with basmati rice

Chicken tortilla soup with crispy tortilla

Butternut squash soup with roasted pumpkin seeds

Creamy roasted red pepper

Tuscan white bean with vegetables

French Onion

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Salads

Arugula - Organic baby arugula tossed with pears, feta, walnuts, cucumbers and onions in an aged balsamic & date vinaigrette.

Taleggio – Organic mixed greens tossed with fresh raspberries, apples, red onions, sugared pecans & prickly pear vinaigrette. Topped with warm Italian Taleggio cheese on toast points.

Parmagiano salad – Crunchy romaine tossed with homemade croutons in a creamy parmigiano-reggiano & garlic dressing.

Roquefort – Organic mixed greens tossed with roasted apples, toasted hazelnuts, dried figs & Premier Cru Roquefort.

Harvest- Mixed greens with organic apple, red onion, dried cranberries, chèvre & candied walnuts tossed in apple cider vinaigrette.

Mixte- Organic mixed greens tossed in our classic dijon/shallot vinaigrette.

Caprese- Locally grown tomatoes served with creamy fresh mozzarella drizzled with aged balsamic vinegar & our homemade basil pesto.

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Deserts

Miniature Dessert Display

Includes but is not limited to the following seasonal items:

Edible chocolate cups filled with various homemade butter creams- vanilla, chocolate, peanut butter & raspberry cream

Mini Cheesecake including plain, lemon, raspberry, espresso, & chocolate chip

Cannoli

Home made assorted mini cannolis

Molten chocolate cake with fresh berries

Assorted Mini Tartes

Homemade petite indulgences with a variety of fillings. Our creative Pastry Chef can help you create a fabulous custom tarte too!.

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Tartes

Banana Brûlée

A chocolate crust filled with bananas and coconut pastry cream. Served with spears of bananas and brûléed to perfection. *Only for parties of 20 or less.*

Four Berry Tarte

Luscious strawberries, blueberries, blackberries and raspberries baked in a vanilla crust & topped with a brown sugar crumble. Served warm with vanilla bean ice cream.

Apple Crumble Tarte

Cinnamon spiced apples tucked into a vanilla crust & topped with a buttery walnut crumble. Served warm with vanilla bean ice cream.

Brown Butter Pear Tarte

Tender pears baked in a vanilla crust with a browned butter & vanilla bean custard. Served warm with vanilla crème anglaise.

Chocolate Caramel Fleur del Sel Tarte-

Chocolate Lovers Tarte

A warm pecan and chocolate chip tarte shell filled with our homemade Belgian chocolate pudding & topped with a dollop of fresh whipped cream.

Grand Canyon Tarte

A deep-dish chocolate crust filled with layers of Belgian chocolate & peanut butter mousse. Pure decadence.

S'More Tarte

A graham cracker crust filled with Belgian semi-sweet chocolate mousse & topped with toasted marshmallows.

Mocha Pecan Tarte

A twist on a classic pecan tarte with the added fun of chocolate and Kahlua. Served warm with vanilla ice cream.

Pumpkin Tarte-

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Roasted pumpkin purée with rich cream cheese, nutmeg, cinnamon and allspice in a pecan crust. Finished with whipped cream & candied pecans.

Chocolate Hazelnut Tower-

Handmade hazelnut wafer, topped with frangelico spiked chocolate ganache and dark chocolate mousse, finished with hazelnut brittle & whipped cream.

Beverages

Coffee Bar

Illy French roast coffee, served with chocolate mint sticks, chocolate covered espresso beans, raw sugar cubes, cinnamon & creamer

Hot Tea Bar

Assorted herbal teas, served with raw sugar cubes, orange blossom honey & lemon

Homemade rosewater lemonade

Fresh brewed minted iced tea

Sprite, Diet Coke & Coke in the can

Hildon premium bottled water- sparkling & still

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Dinner Packages

Our dinner packages are designed for easy use. We would be happy to interchange Items. There may be additional fees for some substituted items. Please consult your event coordinator with questions. Pricing based on a minimum of 75 guests.

Sample Dinners Plated

=Roma

Brie Brûlée Platter

Brie covered with caramelized apples, served warm with baguette toast points & seasonal fruit.

Taleggio Salad

Organic mixed greens tossed with fresh raspberries, apples, red onions, sugared pecans & prickly pear vinaigrette. Topped with warm Italian Taleggio cheese on toast points.

Herb Roasted Chicken or Salmon

Yukon Gold Mashed Potatoes

Haricot verts

Artisan Bread & Herb Butter

Homemade Tartes

Illy coffee

\$50.00 per person

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Sweet 100

Pate De Champagne- A lovely country-style terrine served with Dijon mustard, cognitions & baguette toast points.

Mini onion tartes- Sweet tarte crust filled with caramelized shallots, leeks, onions, fresh herbs, a bit of bacon & Gruyere custard.

Shrimp shooters

Parmagiano salad

Filet or Halibut

Tri-color basil roasted potatoes

Sautéed spinach -

Artisan bread & herb butter

Choice of homemade tarte

Illy coffee
\$75.00 per person

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Sample Dinner Buffet

Sun Sugar
\$50.00 per person

Brie Brûlée Platter

Brie covered with caramelized apples, served warm with baguette toast points & seasonal fruit.

Yukon Gold Mashed Potatoes

Harvest Salad

Mixed Greens with organic apple, red onion, dried cranberries, chèvre & candied walnut, tossed in apple vinaigrette.

Oven Roasted Vegetable Melody

A seasonal melody of roasted vegetables

Artisan Bread & Herb Butter

Herbed Encrusted Chicken

Herb-encrusted natural chicken served with a rustic mushroom sauce.

Choice of Tarte (see tartes)

Cabernet
\$70.00

Premium Artisan Cheese Station

Assorted premium cheeses served with seasonal fruit, dried fruits & artisan bread

Mini Savory Tartes

Assorted mix of tartes

Roquefort Salad

Organic mixed greens tossed with roasted apples, toasted hazelnuts, dried figs & Premier Cru Roquefort

Filet & Chicken Sampler

(Please refer to your event coordinator for choices of preparations)

Roasted Fingerling Potatoes

Sautéed Seasonal Vegetables

Artisan Bread & Herb Butter

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Choice of Tarte

"A little of this & that" Heavy Hors d'oeuvres Menu

Cherry

\$40.00 per person

Premium cheese platter, seasonally selected premium chesses, apples, dried fruits & nuts.

Mini croissants sandwiches of chicken, roasted red peppers, and Taleggio Cheese

Fresh mozzarella & tomato kabobs with prosciutto

House made mini three onion tartlets with apple wood bacon

Brie Brûlée with seasonal fruit & baguette toast points

Grape

\$45.00 per person

Mini croissants of pork tenderloin & cranberry chutney

Fresh mozzarella & tomato kabobs with prosciutto

House made mini three onion tartlets with apple wood bacon

Brie Brûlée with seasonal fruit & baguette toast points

Country platter with assorted cheeses, salami, dried fruit, & nuts

Plum

\$60.00 per person

Brie Brûlée with seasonal fruit & baguette toast points

Cheese platter, seasonally selected premium chesses, apples, dried fruits & nuts.

Mini three onion tarte

Antipasto

Smoked salmon

Prosciutto wrapped stuffed dates with roquefort cheese & walnuts

Cilantro lime shrimp with chipotle sauce

Mini lump crab cakes

Filet slider station

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2010 Wedding Packages

We would love to help create your once in a lifetime memories. Our wedding packages are designed to take the stress out of your planning. All of our wedding packages include hors d'oeuvres, salad course, plated dinner, classic wedding cake, and non-alcoholic beverages. . Wedding prices are based on a minimum of 75 guests.

Costo Luto Package

Cocktail Reception

Choice of two tray passed Hors d'oeuvres

(see hors d'oeuvres attachment)

Two Course Plated Dinner

Mixte Salad

Organic mixed greens tossed in our classic dijon/shallot vinaigrette.

Herb & Parmesan-Encrusted Chicken

All natural chicken breast topped with an arugula cream sauce. Served with yukon gold mashed potatoes & sautéed spinach

Artisan bread & herb butter

Minted Ice Tea

Regular & Decaf Illy Coffee

Classic Wedding Cake

*A personally designed wedding cake by Chef Ella with Classic Cakes and Confections
(See cake sheet)*

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\$65.00 per guest

Matina Package **Cocktail Reception**

*Choice of four passed Hors d'oeuvres
(see Hors d'oeuvres attachment)*

Two Course Plated Dinner

Taleggio Salad

Organic mixed greens tossed with fresh raspberries, apples, red onions, sugared pecans & prickly pear vinaigrette. Topped with warm Italian Taleggio cheese on toast points.

Pre-Determined Choice of Entrée

Filet Mignon

Locally raised, free range filet mignon topped with horseradish crème fraîche. Served with roasted garlic yukon gold mashed potatoes & sautéed seasonal vegetables.

OR

Herb-encrusted Chicken

All natural chicken breast stuffed with prosciutto & provolone. Served with roasted garlic yukon gold mashed potatoes & sautéed seasonal vegetables.

Artisan bread with herb butter

Minted ice tea

Regular & Decaf Illy Coffee

Classic Wedding Cake

*A personally designed wedding cake by Chef Ella with Classic Cakes and Confections
(see cake sheet)*

Custom Candy Station

We can design your station with your favorite candies; make it fun or design around

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the theme of your wedding.

\$75.00 per guest

San Morzano Package

Cocktail Reception

*Choice of six passed Hors d'oeuvres
(see Hors d'oeuvres attachment)*

Three Course Combination Entree Plated Dinner

Caprese Salad

Locally grown organic tomatoes served with creamy fresh mozzarella drizzled with aged balsamic vinegar & our homemade basil pesto.

Surf & Turf

Locally raised, free range filet mignon & colossal garlic prawn, Served with roasted tomato risotto & sautéed seasonal vegetables

Four Berry Sorbet

A homemade mix of fresh seasonal berries into a light sorbet

Artisan bread with herb butter

Minted Ice Tea

Regular & Decafe Illy Coffee

Classic Wedding Cake

*A personally designed wedding cake by Chef Ella with Classic Cakes and Confections
(See cake sheet)*

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\$85.00 per guest

Wedding Cakes

We work with only the best vendors in the wedding business and this includes our recommended cake baker, Chef Ella with Classic Cakes and Confections, a family owned and operated bakery. Just as we produce one of a kind events, Chef Ella's specializes in custom one of a kind cakes. After meeting with her and discussing your preferences, your wedding cake will surely be the talk of the town!

Most Popular Cake choices

Pure White: Deliciously light in texture and not too sweet, a perfect choice for any wedding cake. - *Lemon - Vanilla -*

Red Velvet Just as the name suggests, sweet, sexy and yum.
Buttercream, Italian Cream Cheese

Divinity: Simple white cake with delicious hints of caramel and brown sugar to add depth to this wonderfully rich yet light recipe.
- Lemon - Mocha - Almond - Hazelnut - Coconut -

Chocolate Decadence: The ultimate chocolate lover's cake is rich and moist with hints of mocha undertones. A chocolate favorite.

Chocolate Bourbon Cake: Moist and chocolaty with velvet caramel undertones. We use only the finest "small batch" bourbons. Very complex in flavor even the kids will love.

Orange Chocolate Cake: A Grand Marnier lover's dream.

Chocolate Coconut Dream: We take our Chocolate Bourbon Cake and add coconut to the recipe.

Carrot Cake: Loaded with freshly grated carrots, ground cinnamon, vanilla and roasted nuts. Moist, firm cake is perfect for multi-tier.

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Fillings

Lemon buttercream - Raspberry buttercream - Mocha buttercream - Chocolate truffle - Chocolate ganache - Italian Cream Cheese - and so many more!

CATERING TERMS AND POLICIES you may see when planning a catered event. Not all events will require one or more of these services.

Catering Cost

Per person food cost associated with ordering, preparing, transporting and presenting your menu items

Professional Server/ Labor Fee

Cost of Rendezvous Caterings Professional Servers to set up, tear down and remain for the duration of your event, if applicable. This charge also includes all in house labor needed to execute your event.

Event Planning/Coordinating fee

Costs associated with the planning, coordination, and onsite management of your event.

Rental Charges

Rental cost of banquet tables, seating tables and chairs, cocktail tables and decorative linens. Rental costs may also include charges for materials rented by Rendezvous Catering & Events on behalf of the client.

Design Fee

Cost of design purchases and labor to build/set up props and decorations not included in the catering charges.

Floral Charges

Cost of floral arrangements (rented or purchased) that are not included in the catering charges above (i.e. seating table centerpieces).

Venue Rental Fees

Fee(s) charged to Rendezvous Catering by the venue for use of their facilities.

Minimum Guaranteed and Final Counts

A minimum guaranteed count is due no later than 7 days prior to the event. The client is responsible for notifying Rendezvous Catering of the guaranteed count. If the client doesn't confirm a minimum guaranteed count, then the estimated count provided within the latest proposal will be considered the guaranteed count for billing purposes. Increases to the guaranteed count may be taken up to 72 hours prior to the event but may be subject to menu restrictions.

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Deposits and Financial Terms

A confirmation deposit of \$500 is required at contract signing. This will hold your event date. This deposit is non refundable. For larger events a second deposit of 50% of the total event cost is due no later than 15 days prior to your event. This deposit is also non-refundable. The remaining balance is due two days prior to the event. Acceptable payment terms include: Cash, Check, Money Order, Visa, MC, AMEX, and Discover. Credit cards are accepted. The final bill may be adjusted depending upon changes in the menu, the number of attending guests (if greater than the number given by the client) service overtime, miscellaneous charges and credits, if any. Please see you event coordinator for questions.

Cancellations

In the event of cancellation, the client will be liable for any costs that have been incurred by Rendezvous relative to this event. If cancellation is within 15 days prior to the event, the client will be liable for any costs that have been incurred over and above the monies received as part of the confirmation and second deposit.

Guests with Food Restrictions

Rendezvous Catering & Events strives to accommodate each and every need of our client and their guests. If a client has a guest with special needs, Rendezvous' Culinary and Bakery Staff will attempt to accommodate their needs. However, if a guest has severe allergies to certain and specific food ingredients, Rendezvous Catering & Events reserves the right to not provide special service to this guest.

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