



TO PLACE AN ORDER CALL

904-387-4545 (P) / 904-387-4524 (F) / info@rsvpcaterers.com; stacy.ruff@yahoo.com

Pricing Notes

- The Minimum Guest Count of 16 is Required for any Order
- Quality Black Disposable Ware is included in the Price Per Person for Breakfast, Cold and Hot Buffets
- Additional Linen-Like or Linen is available for a Charge
- All Deliveries must meet a minimum \$100.00 Food and Beverage Total
- Prices Are Subject To Change Without Notice

Ordering/Cancellation Policy

Please do not consider your faxed or emailed 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 evenings 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.

RSVP Caterers Breakfast

CONTINENTAL

Assorted Sliced Bagels, Danish and Muffins with Individual Cream Cheese, Butter and Assorted Jams, Seasonal Fruit Tray, Fresh Orange Juice and Coffee Service

BISTRO CONTINENTAL

Mini Ham and Cheese Croissants with Dijon, Assorted Sliced Bagels with Cream Cheese and Lox Spread Sliced Tomatoes and Red Onions, Homemade Cinnamon Pecan Twirls, Fresh Seasonal Fruit Tray, Fresh Squeezed Orange Juice and Coffee Service

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

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, Salsa and Sour Cream
ADD Flaky Croissants – additional fee, Sautéed Onions and Peppers – additional fee

QUICHE and FRITTATAS

Lorraine, Spinach and Feta, Apple Smoked Bacon and Cheddar Quiche and Vegetarian Asparagus and Gruyere, Sausage and Peppers, Lox and Onions, Vegetarian Frittatas

SIDES

OATMEAL

~
FRENCH TOAST/STICKS – Served with Soft Butter and Syrup

SCRAMBLED EGGS

~
STONE GROUND GRITS – ADD CHEESE – additional fee

~
ADD BREAKFAST MEAT – Bacon (3 Slices) or Sausage Patties (2) or Ham (1)

FRESH SEASONAL FRUIT SALAD

SMOKED SALMON SIDE

~
PLAIN YOGURT with MACERATED BERRIES and VANILLA ALMOND GRANOLA

~
OMELETTE STATION - Served with Three Choice Toppings -
(Diced Tomatoes, Shredded Cheeses, Sautéed Wild Mushrooms, Sausage, Diced Ham, Red Onions, Chives, Bacon Crumbles, Sweet Peppers and Homemade Salsa) – **Additional Toppings priced per item**
Chef @ \$125.00 (per every 50 guests)



RSVP Caterers

Lunch Menu

*(All Sandwich Platters & Boxed Lunches come with our Seasoned Kettle Chips and Cookies)
(Bread Choices are Baguettes, Croissants, Focaccia, Ciabatta and Flavored Tortilla Wraps)*

“The Waller” – Sliced Roasted Beef, Caramelized Onions, Sliced Tomato,
Romaine Lettuce, American Cheese and Mustard Mayo

~

“The All American Classic Club” – Sliced Turkey, Ham, Apple Smoked Bacon, Sliced Tomato, Lettuce,
Havarti Cheese, Sprouts and Avocado Mayo Spread

~

“Gourmet Grilled Cheese” – Cotswold Cheddar, Sliced Tomato and
Apple Smoked Bacon with Dill Butter

~

“The Sloppy RSVP” – Sliced Oven Roasted Turkey Breast, Creamy Coleslaw,
Provolone Cheese and Cranberry Aioli

~

“The Veggie” – Balsamic Marinated Portabella Mushroom, Sliced Tomato,
Sliced Mozzarella and Pesto Mayo

~

“The Coyote” – Southwestern Marinated Chicken, Roasted Corn, Black Beans, Shredded Lettuce, Shredded
Cheese and Fresh Salsa Cheese Spread

~

“The Iron Man” – Sliced Flat Iron Steak, Roasted Onions, Sweet Peppers,
Pepper Jack Cheese and Horseradish Crème Fraiche

~

“B.L.T.S.” – Oven Roasted Salmon with Apple Smoked Bacon, Romaine Lettuce,
Sliced Tomato and Cucumber Lime Aioli

~

“The Southern” – Marinated Chicken Salad with Honey Roasted Pecans, Red or Green Grapes, Shredded
Lettuce, Havarti with Dill and Southern Mayo Spread

~

“The Traditional Tuna” – Shredded Albacore Tuna, Diced Celery, Shredded Lettuce, Provolone Cheese and
Lemon Aioli

*(All Platters and Boxed Lunches require the **SAME** choice of Sandwich based on a minimum of 8.)*



RSVP Caterers

Additional Lunch Items

SOUP

(1/2 Soup and 1/2 Sandwich Available Upon Request)

Tomato Bisque with Fresh Herbs, Accompanied with Herb Parmesan Crostini

~
Chicken and Wild Rice Pilaf Soup with Garden Vegetables

~
"LOADED" Potato Soup with Cheddar, Apple Smoked Bacon and Chive Crème Fraiche

SALAD

Baby Bleu Salad with Sliced Strawberries, Mandarin Oranges, Spiced Pecans,
Crumbled Gorgonzola and Honey Balsamic Vinaigrette on the side

~
RSVP Signature Caesar Salad with Parmesan Garlic Croutons, Grape Tomato Halves, Shredded
Parmesan Cheese and Caesar Salad Dressing on the side

~
Mixed House Salad with Diced Tomatoes, Sliced Cucumbers, Goat Cheese Crumbles, Shredded Carrots and
Peppercorn Ranch Dressing on the side

~
Southwestern Salad with Mixed Greens, Roasted Corn, Black Beans, Red Onions, Shredded Cheddar, Tortilla Strips and
Chipotle Ranch Dressing on the side

~
Asian Spinach Salad with Mandarin Oranges, Red Onions, Sugar Snap Peas, Edamame,
Wonton Strips and Orange Ginger Vinaigrette on the side

(ADDITIONS TO SALADS - Chicken, Portabellas, Beef and Shrimp)

SIDE ITEMS

Creamy Cole Slaw
Fresh Seasonal Fruit Salad
Pasta Salad
Artichoke Dip with Crostinis

Baby New Potato Salad
Sweet Potato Salad
Fresh Homemade Salsa with Tortilla Chips
Hummus with Sea Salted Pita Crisps

DESSERTS

Cookies
Banana Split Pie

Brownies
Chef's Trio of Gourmet Dessert Bars

DRINKS

Sweet, Unsweet Tea and Tropical
Bottled Water

Lemonade
Assorted Soda - Coke, Diet Coke and Sprite