



R & Y Catering

Bride's Choice Menu

Station & Butler Passed Hors d'Oeuvres

Our Signature Hot Crab Dip with Pita Chips

Tuscan Pesto Spread with Homemade Italian Toast

*Seasonal Fresh Fruit artistically displayed on silver trays
with Dark Chocolate Fondue*

Dinner

*Chef Carved, Herb Crusted Top Sirloin Roast
served with Horseradish Cream Sauce and Au Jus
(can be cooked to order)*

*Stuffed Chicken Marsala with a Rich Marsala Wine Sauce
and sauteed with Mushrooms*

*Raspberry Glazed Pork Loin
rubbed with Olive Oil & Herbs with a Savory Raspberry Glaze on the side*

Sour Cream Dill Potatoes

Roasted Vegetables

*Baby Mixed Green Salad
with Zinfandel Vinaigrette*

Bakery Fresh Dinner Rolls and Breads with Butter

All Served on Upgraded Plastic Ware

Iced Tea with Lemon

Fresh Brewed Coffee with all the Condiments

Wedding Punch

This Menu Requires One Additional Server

\$25.95 per person for 100 or more people

\$26.95 per person for 75 to 99 people

\$27.95 per person for 50 to 74 people

\$28.95 per person for 25 to 49 people

*Menu includes buffet tables, skirting, equipment, and decor for R&Y Catering buffet.
Prices do not include sales tax, servers or gratuity. Servers are \$100.00 for a four (4) hour
event.*

"Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness"

*Let us Cater for You ♥ (407) 399-7811
info@mycatering.com ♥ www.mycatering.com*

We Accept All Major Credit Cards

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*Effective 3/1/16
25 person minimum*



R & Y Catering

Chef's Preferred Wedding Menu

HORS D'OEUVRES

*Seasonal Fresh Fruit Artistically Displayed
on Silver Trays with Dark Chocolate Fondue*

*Assorted Cheese Tray with a Carved Melon
Berries & Bunches of Grapes, served with Crackers*

DINNER

*Chef Carved, Herb Crusted Top Sirloin Roast
with Horseradish Cream Sauce and Au Jus
(can be cooked to order)*

*Smothered Chicken Breast
(Boneless Chicken Breast smothered with Mushrooms, Sauteed Onions & Green Peppers
then topped with Melted Provolone Cheese)*

*Green Bean Amandine
(Whole Tender Green Beans with Toasted Almonds)*

Wild & White Rice Pilaf

*Baby Mixed Green Salad
with Zinfandel Vinaigrette*

Bakery Fresh Dinner Rolls with Butter

All Served on Upgraded Plastic Ware

Iced Tea with Lemon

Fresh Brewed Coffee with all the Condiments

Wedding Punch

This Menu Requires One Additional Server

\$22.95 per person for 100 or more people

\$23.95 per person for 75 to 99 people

\$24.95 per person for 50 to 74 people

\$25.95 per person for 25 to 49 people

Menu includes buffet tables, skirting, equipment, and decor for R&Y Catering buffet. Prices do not include sales tax, servers or gratuity. Servers are \$100.00 for a four hour event.

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The Grande Event

BUTLER PASSED HORS D'OEUVRES

Crab Stuffed Mushroom Caps
Antipasto Skewers (Salami, Provolone & Olives on bamboo skewers)
Goat Cheese Stuffed Cherry Tomatoes
Asiago Cheese Spread with Homemade Italian Toast

DINNER STATION

Chef Carved, Herb Crusted Prime Rib Roast
with Horseradish Cream Sauce & Au Jus
(can be cooked to order)

Chicken Keesee (boneless Chicken Breast topped with Asparagus, Smoked Bacon Morsels & a Triple Cream Brie Sauce)
Grilled Salmon Steaks (with Fresh Lemon Dill Sauce)

BAKED POTATO BAR

(seasoned with Olive Oil, Kosher Salt & Rosemary)
Served with
Real Butter, Sour Cream
Shredded Cheddar, Crumbled Bacon
Fresh Chives and Shredded Monterey Jack

Your Choice of Vegetable

The Grande Event Salad

Mixed Green Salad with Roasted Pecans,
Red Onions & Pears with a Wild Raspberry Walnut Vinaigrette
Baguettes & Mini French Croissants with Butter
All Served on Contemporary Dinnerware

Iced Tea with Lemon

Fresh Brewed Coffee with all the Condiments
Sparkling Punch

This Menu Requires Two Additional Servers

\$34.95 per person for 100 or more people
\$35.95 per person for 75 to 99 people
\$36.95 per person for 50 to 74 people
\$37.95 per person for 25 to 49 people

Menu includes buffet tables, skirting, equipment, and decor for R&Y Catering buffet. Prices do not include sales tax, servers or gratuity. Servers are \$100.00 for a four hour event.

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R & Y Catering

The Formal Inclusive Wedding Menu

HORS D'OEUVRES

(choose three)

Vine-ripened Tomato and Mozzarella Caprese Salad Display
Assorted Cheese Display with a Carved Melon, Bunches of Grapes and Berries. Served with Crackers
Garden Vegetable and Relish Tray with a Southern Ranch Dip
(Crispy Veggies, Olives, Pepperoncini and Gherkin Pickles)
Seasonal Fresh Fruit Artistically displayed on Silver Trays with a Dark Chocolate Fondue

SALAD

(choose one)

California Salad with Zinfandel Vinaigrette, Garden Salad with Creamy Balsamic,
Bleu Cheese and Walnut Salad with Balsamic Vinaigrette,
Spinach Salad with Honey Dijon, Caesar Salad with Creamy Caesar Dressing
Baby Mixed Green Salad with Zinfandel Vinaigrette

STARCH

(choose one)

Sour Cream Dill Potatoes, Garlic New Potatoes, Au Gratin Potatoes w/Imported Swiss,
Pan Roasted Baby Potatoes with Rosemary, Vidalia Onion Scalloped Potatoes
Parmesan Pasta, Tri-Color Cheese Tortellini with Creamy Alfredo Sauce, Wild and White Rice Pilaf

VEGETABLE

(choose one)

Roasted Vegetables, Glazed Baby Carrots, Sauteed Broccoli with Toasted Sesame Seeds,
Green Bean Amandine, French Green Beans with Caramelized Shallots and Dijon, Grilled Asparagus with Herb Garlic Butter

FIRST ENTREE

(choose one)

Chicken Portobello - Portobello Mushrooms, Caramelized Onions, and topped with Provolone Cheese
Chicken Francese - Stuffed with Italian Sausage, Mozzarella Cheese, and Spinach then covered with a Pink Sauce
Smothered Chicken - Topped with Mushrooms, Sauteed Onions, Green Peppers and topped with Provolone Cheese
Blackberry Key Lime Chicken - Lightly dusted with Flour, sauteed in Olive Oil with a Blackberry Key Lime Sauce on the side
Stuffed Chicken Marsala - Stuffed with Mushrooms and Mozzarella Cheese and topped with a Marsala Wine Sauce

SECOND ENTREE

(choose one)

Chef Carved, Herb Crusted Top Sirloin Roast served with Horseradish Cream Sauce & Au Jus; Roasted Cornish Hens with an Herb Butter
Seafood Pasta Primavera with Shrimp, Crab and Scallops; Herb Crusted Raspberry Glazed Pork Loin
(can be cooked to order)

Dinner Rolls and Bakery Fresh Breads with Butter

Gourmet Coffee Station with Whipped Cream, Chocolate Shavings, Cocoa and Cinnamon
Wedding Punch with Fountain

PACKAGE INCLUDES

China Package including Silverware, Water Goblets, Champagne Flutes, and Linen Napkins on Guest Tables ·
Standard Floor Length Linens for Guest, Food, Drink, Head, and Wedding Cake Tables ·
Centerpiece for Buffet · Catering Coordinator · Banquet Captain · Service Staff · Gratuity · Facility Fee Not Included

\$43.99 per person for 200 or more people · \$44.99 per person for 100 or more people

\$48.99 per person for 75 or more people · \$52.99 per person for 50 or more people

\$64.99 per person for 25 or more people

Price Doesn't Include 6.5% Sales Tax & Delivery

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R & Y Catering

The Royal Inclusive Wedding Menu

TABLE DISPLAYED HORS D'OEUVRES

(choose two)

Vine-ripened Tomato and Mozzarella Caprese Salad Display
Assorted Cheese Display with a Carved Melon, Bunches of Grapes and Berries served with Crackers Garden
Vegetable and Relish Tray with a Southern Ranch Dip
(Crisp Veggies, Olives, Pepperoncini, and Gherkin Pickles)
Seasonal Fresh Fruit Artistically Displayed on Silver Trays with a Dark Chocolate Fondue

PASSED HORS D'OEUVRES

(choose two)

Sausage or Crab Stuffed Mushrooms, Goat Cheese Stuffed Cherry Tomatoes
Antipasto Skewers (Salami, Olives and Provolone Cheese), or Shrimp and Crab Seafood Spread

SALAD

(choose one)

California Salad with Zinfandel Vinaigrette, Garden Salad with Creamy Balsamic,
Bleu Cheese and Walnut Salad with Balsamic Vinaigrette, Spinach Salad with Honey Dijon,
Caesar Salad with Creamy Caesar Dressing, Baby Mixed Green Salad with Zinfandel Vinaigrette

STARCH

(choose one)

Sour Cream Dill Potatoes, Garlic New Potatoes, Au Gratin Potatoes w/ Imported Swiss, Pan Roasted Baby Potatoes with Rosemary,
Vidalia Onion Scalloped Potatoes, Parmesan Pasta, Tri-Color Cheese Tortellini with Creamy Alfredo Sauce, Wild and White Rice Pilaf

VEGETABLE

(choose one)

Roasted Vegetables, Glazed Baby Carrots, Sauteed Broccoli with Toasted Sesame Seeds, Green Bean Amandine,
French Green Beans with Caramelized Shallots and Dijon, Grilled Asparagus with a Herb Garlic Butter

FIRST ENTREE

(choose one)

Chicken Portobello - Portobello Mushrooms, Caramelized Onions, and topped with Provolone Cheese
Chicken Frances, Stuffed with Italian Sausage, Mozzarella Cheese, and Spinach then covered with a Pink Sauce
Smothered Chicken - Topped with Mushrooms, Sauteed Onions, Green Peppers and topped with Provolone Cheese
Blackberry Key Lime Chicken - Lightly dusted with Flour, sauteed in Olive Oil with a Blackberry Key Lime Sauce on the side
Stuffed Chicken Marsala - Stuffed with Mushrooms and Mozzarella Cheese and topped with a Marsala Wine Sauce

SECOND ENTREE

(choose one)

Chef Carved, Herb Crusted Prime Rib Roast with Horseradish Cream Sauce & Au Jus, Honey Baked Ham, Herb Crusted Pork Loin, Roasted Cornish Hens with an Herb Butter,
Raspberry Glazed Pork Loin, Chef Carved, Herb Crusted Top Sirloin Roast with Horseradish Cream Sauce & Au Jus
(can be cooked to order)

THIRD ENTREE

(choose one)

Seafood Pasta Primavera with Shrimp, Crab, and Scallops, Grilled Salmon with Lemon Dill Sauce, Roasted Vegetable Lasagna
Pecan Crusted Mahi Mahi, Grouper Provencal, Lemon Garlic Shrimp Skewers, Lasagna with Italian Meat Sauce

Dinner Rolls and Bakery Fresh Breads with Butter
Gourmet Coffee Station with Whipped Cream,
Chocolate Shavings, Cocoa and Cinnamon
Wedding Punch with Fountain

Package Includes

China Package including Silverware, Water Goblets, Champagne Flutes, and Linen Napkins on Guest Tables
Standard Floor Length Linens for: Guest, Food, Drink, Head, Wedding Cake, and Guest Register Tables · Chair Covers and Sashes
Centerpiece for Buffet · Catering Coordinator · Banquet Captain · Service Staff · Gratuity · Facility Fee Not Included

\$57.99 per person for 200 or more people · \$60.99 per person for 100 or more people

\$64.99 per person for 75 or more people · \$70.99 per person for 50 or more people

\$77.99 per person for 25 or more people

Price doesn't include 6.5% Sales Tax

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Lange Farm Exclusive Wedding Menu

HORS D'OEUVRES

(choose two)

- Vine-ripened Tomato and Mozzarella Caprese Salad Display*
- Assorted Cheese Display with Carved Melon Bunches of Grapes and Berries, with Crackers*
- Garden Vegetable and Relish Tray with a Southern Ranch Dip*
- Seasonal Fresh Fruit Artistically Displayed on Silver Trays with a Dark Chocolate Fondue*

SALAD

(choose one)

- Bleu Cheese and Walnut Salad with Balsamic Vinaigrette*
- Baby Mixed Green Salad with Zinfandel Vinaigrette*
- Spinach Salad with Honey Dijon Dressing*
- Caesar Salad with Authentic Creamy Caesar Dressing*

STARCH

(choose one)

- Sour Cream Dill Potatoes, Garlic New Potatoes, Wild Rice Pilaf*
- Mashed Potatoes with a Homemade Gravy, Au Gratin Potatoes w/ Imported Swiss*
- Parmesan Pasta, Rosemary Roasted Potatoes, Vidalia Onion Scalloped Potatoes*

VEGETABLE

(choose one)

- French Green Beans w/ Caramelized Shallots and Dijon,*
- Sauteed Broccoli with Brown Butter Crumbs*
- Green Bean Almandine, Asparagus with Toasted Walnuts and Feta,*
- or Assorted Roasted Vegetables*

FIRST ENTREE

(choose one)

- CHICKEN PORTOBELLO**
Portobello Mushrooms, Caramelized Onions, and topped with Provolone Cheese
- CHICKEN FRANCES**
Stuffed with Italian Sausage, Mozzarella Cheese, and Spinach then covered with a Pink Sauce
- SMOTHERED CHICKEN**
with Mushrooms, Sauteed Onions, Green Peppers and topped with Provolone Cheese
- CHICKEN CORDON BLEU**
Stuffed with Ham, Swiss Cheese, and Dijon Mustard
- STUFFED CHICKEN MARSALA**
with Mushrooms and Mozzarella Cheese and topped with a Marsala Wine Sauce

SECOND ENTREE

(choose one)

- Carved Top Sirloin Roast with Au Jus and Horseradish Sauce*
- Roasted Cornish Hens with an Herb Butter*
- Seafood Pasta Primavera with Shrimp, Crab, and Scallops*
- Herb Crusted Raspberry Glazed Pork Loin*
- Gourmet Coffee Bar with Whipped Cream,*
- Chocolate Shavings and Cinnamon Sticks*
- Wedding Punch with Fountain*

Package Includes

Upgraded Plasticware Package including Silverware and Water Goblets on Guest Tables · Banquet Captain · Service Staff · Gratuity
All tables, linen, skirting, equipment, and decor for food and drink table included.

\$31.95 per person for 200 or more people

\$33.95 per person for 100 or more people

\$35.95 per person for 75 or more people

\$37.95 per person for 50 or more people

Price does not include 6.5% Sales Tax

Effective 3/1/16