



DROP- OFF CATERING QUOTE

EMAIL TO: INFO@RUSSIANDOLLCATERING.COM

Name _____ Phone _____ Email _____

Event Date _____ Guest Count _____ Event Address _____

Any special food services requirements, diets or allergies _____

Please check the items that you want to be included in the quote:

BREAKFAST AND BRUNCH

- Chorizo and Egg Burrito
- Scrambled Eggs
- Breakfast Potatoes
- Assorted Muffins – Banana Nut, Blueberry, Cheese Strudel, Chocolate Chunk
- Assorted Danish – Apple, Cheese, Cinnamon, Raspberry
- Sausage Links
- Assorted Bagels, Cream Cheese and Smoked Salmon
- Mini Waffles and Pancakes with Berries – Includes Butter and Syrup
- Assorted Juices and Water
- Freshly Brewed Coffee – Disposable Cups, Creams and Sugars
- Seasonal Fruit Platter
- Vanilla Yogurt and Granola Parfaits
- Petite Mini Quiches
- English Muffin with Scrambled Eggs, Sausage and Cheese

APPETIZERS

- Mini Sliders - Turkey and Provolone, Ham and Cheese, Italian Salami, Provolone and Pesto
- BBQ Beef Meat Balls
- Stuffed Mushrooms with Italian Herb Sausage or Spinach and Artichoke

- Ginger Snaps Served with Brie Cheese Topped with Banana Sliced Brûlée
- Jumbo Shrimp Cocktail Shooter
- Vegetable Shooters Served with Ranch Dressing
- Mini Fingerling Potatoes Topped with Garlic Aioli and Chives
- Fresh Fruit Bruschetta
- Russian Blini with Herbed Cheese and Smoked Salmon Topped with Dill
- Shredded BBQ Pork Sliders
- Mini Stuffed Peppers with Herbed Cream Cheese
- Antipasto Kabobs
- Sundried Tomato and Pesto Roll-Ups

SALADS

- Russian Potato Salad – Carrots, Peas and Potatoes
- Ambrosia Salad – Coconut, Orange, Pineapple, Cherries and Marshmallows
- Russian House Salad - Iceberg Lettuce, Cucumbers, Cherry Tomatoes, Pickled Purple Onion and Lemon Olive Oil Dressing
- German Potato Salad – Cucumber, Walnuts, Shallots and Dill
- Spicy Coleslaw

- Classic Caesar Salad – Romaine Lettuce, Parmesan Cheese and Croutons
- Spring Mixed Salad with Cherry Tomatoes, Carrots, Cucumber and Your Choice of Dressing
- Tortellini Pasta Salad
- Pine Nut, Arugula and Pesto Salad
- Spinach, Strawberry and Walnut Salad with Balsamic Vinaigrette

MAIN ENTREES

- Russian Chicken Zhocovia - Potatoes, Onions, Chicken Legs and Thighs (a must try!)
- Russian Lamb Kabob – Marinated with Onion, Lemon and Pepper
- 6 oz Beef Filet with your Choice of Red Wine Reduction or Mushroom Cream Sauce
- Riverside Citrus Marinated Cornish Hen
- Chicken Breast with Creamy Mushroom and Spinach Sauce Topped with Fresh Herbs
- Brined and Smoked Whole Turkey 11-20 lbs (Market Prices Vary)
- Salmon or Chicken Topped with our Delicious Tarragon Pesto Sauce

Additional items on page 2

ENTREES CONTINUED

- Baked Chicken Breast with Pecan Bacon Cream Sauce
- Prime Rib – Pre-Sliced for Serving, Includes Horseradish
- Whiskey Marinated Smoked Tri-Tip
- Easy Pasta with Italian Sausage, your Choice of Sauce and Pasta
- Braised Beef Ravioli with Classic Marinara Sauce - Grilled Onion, Chianti Reduction with Asiago Cheese
- Feta Herbed Chicken Breast with Spinach and Cherry Tomatoes

VEGETARIAN

- Jumbo Cheese Ravioli with Classic Marinara Sauce - Ricotta and Imported Pecorino Romano Cheeses
- Portobello Mushrooms Stuffed with Mashed Potato Served with Seasonal Veggies
- Stuffed Bell Peppers Served with Green Beans and Red Mashed Potatoes
- Butternut Squash Ravioli Served with Browned Butter Sage Cream Sauce
- Caprese Salad Stuffed Mushroom – Mozzarella Cheese, Herbed Creamed Spinach, Tomatoes and Seasonal Herbs

SIDES - THE SKINNY

- Honey Glazed Carrots
- Garlic Butter Green Beans
- Root Veggie Medley – Roasted Sweet Potatoes, Turnips, Gold and Purple Potatoes, Red Onion and Yellow Carrots
- Vegetable Blend – Sautéed Broccoli, Carrots, Yellow Squash, Cauliflower and Zucchini
- Cauliflower Rice

SIDES - THE LOVE HANDLES

- Red Garlic Mashed Potatoes
- Mashed Sweet Potatoes
- White Cheddar Macaroni and Cheese
- Pesto Jalapeño Mashed Potatoes
- Rice Pilaf with Pine Nuts
- Russian Rice Pilaf with Dates
- Sour Cream Mashed Potatoes

CREATE YOUR OWN DESSERT PLATTER

- 40 Cream Puffs with Bavarian Cream
- 40 Triple Berry Dessert Bars Topped with Oatmeal Crumble
- 80 Assorted Brownies: Caramel Apple, Lemon Bars, Chocolate Dream, Raspberry Tango
- 100 New York Style Mini Cheese Cake Desserts - Chocolate Cappuccino, Silk Tuxedo, New York Vanilla, Chocolate Chip, Lemon, Raspberry and Amaretto Almond.
- 80 Assorted Petit Fours: Carrot Cake, Red Velvet, Double Chocolate, Truffle Bon Bon
- 32 Slices Russian Doll Carrot Cake
- 28 Slices Crème Brûlée Cheesecake
- 28 Slices Sugar Free Cheesecake
- 24 Salted Caramel Chocolate Chunk Cookies
- 30 Dark Chocolate Molten Lava Cakes

CHARCUTERIE BOARD

- Domestic and International Cheeses, Assorted Dried Fruits, Fresh Fruit, Assorted Sliced Meats, Assorted Crackers and Mini Chocolates

BEVERAGE OPTIONS:

- Raspberry Lemonade
- Jalapeño Cucumber Lemonade
- Fruit Punch
- Cucumber Iced Water
- Peach or Unsweetened Iced Tea
- Juices
- Sodas
- Bottled Water
- Freshly Brewed Coffee

OPTIONAL

- Heavy Disposable Plates, Cups, Forks and White Napkins
- Outside Events – We Recommend Wind Guard Protectors (pictured below) for Chafers to Keep the Flames from Going Out



ADDITIONAL INFORMATION:

- All orders require at least 7 days advance notice with a minimum of 25 guests.
- We use disposable foil containers, racks and heating Sternos to keep the food warm for up to 2 hours.
- Delivery starts at \$75 and includes set up.
- FREE pick-up at our location!