

Rich Taste CATERING MENU



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Beef

Malbec Braised Beef

Tender Beef Braised in Red Wine with Seasonal Root Vegetables, Garlic & Herbs

Pan seared Filet Mignon

Seasoned Hand Cut 6 oz Filet, Seared and Topped with Portobello Mushroom Demi Glacé

Sticky Beef Short Ribs

Bone In Short Rib, Slow Cooked to Perfection in our House Made Sweet Soy Garlic Reduction

Beef Tenderloin

Marinated Beef Tenderloin Seared, Roasted and Slice

Chicken

Dijon Frenched Chicken

Skin-on, Boneless Chicken Breast, French Butchered In-House. Roasted and Topped with a Tangy Dijon Mustard Cream Sauce

Southern Fried Chicken

Skin-on, Boneless Chicken Breast, French Butchered In-House. Brined, Battered and Deep Fried to Golden Brown

Creamy Tuscan Chicken

Lightly Breaded Tender 6oz Breast, Topped with House Made Cream Sauce with Herbs and Sun Dried Tomatoes

Chicken Marsala

Lightly Breaded Tender 6 oz Chicken Breast, Topped with House Made Roasted Portobello Mushroom Wine Sauce



Pork

Roasted Pork Tenderloin

Marinated Pork Tenderloin Seared, Roasted and Sliced. Topped with Bright Sriracha Mango Chutney

Twin Frenched Pork Chop

Two Marinated Long Stem 4 oz Pork Chops, Grilled and Finished with Bourbon Apple Butter Glaze

Porterhouse Pork Chop

Tender Marinated 6 oz Pork Chop, Seared and Roasted. Finished with Marsala Wine, Button Mushroom Cream Sauce

Seafood

Pan Roasted Lemon Butter Salmon

Garlic Rubbed 6oz Salmon Filet, Roasted and Topped with Emulsified Herb Lemon Butter Sauce

Blackened Swai

Swai Filet, Blackened with House Made Seasoning over Dirty Rice with Seafood Étouffée

Bourbon Salmon

Island Spiced, 6oz Salmon Filet. Seared and Topped with Red Onion Bourbon Reduction

Roasted Red Pepper Cod

Lightly Breaded 6oz Cod Loin, Seared in Butter. Topped with House Made Sweet Bell Pepper Cream Sauce

Sweet Chili Jumbo Shrimp

Butterflied Jumbo Shrimp, Sautéed in Garlic Butter and Finished with House Made Sweet Chili Sauce



Pasta

Classic Meat Lasagna

Our Classic Lasagna, with Layers of Seasoned Ricotta, Ground Beef, House Made Marinara & 100% Real Mozzarella Cheese

Garlic Chicken Linguini

Al Dente Linguini, Tossed in our House Made Garlic Parmesan Cream Sauce Topped with Seasoned Grilled Chicken

Shrimp Linguini

Al Dente Linguini, Tossed in our House Made Roasted Tomato Cream Sauce with Sautéed Shrimp

Artisan Spinach & Cheese Ravioli

Handmade Spinach and Cheese Filled Pasta, Tossed in Tuscan Cream Sauce

Vegetarian & Vegan

Spicy Lentil Bolognese (Vegan)

Al Dente Linguini, Tossed in House Made Vegan Bolognese Sauce with Spicy Lentils

Quinoa Stuffed Butternut Squash (Vegan)

Half Butternut Squash, Roasted and Filled with Warm Wild Mushroom Quinoa Salad

Kale & Sweet Potato Sauté (Vegan)

Garlic Braised Kale with Shallot Sautéed with Caramelized Roasted Sweet Potato. Topped with Salted Pepitas

Sweet & Savory Tempeh Bowl (Vegan)

Grilled Tempeh & Seasonal Vegetable Blend with Sweet and Savory Soy Glaze over Jasmine Rice

Artisan Butternut Squash Ravioli (Vegan)

Handmade Butternut Squash Filled Pasta, Tossed in Vegan Roasted Red Pepper Sauce



Buffet Pairings

Explore **ENDLESS** possibilities, build your perfect menu to please every guest through our buffet pairings.

Chicken

Chicken Marsala
Chicken Florentine
Tuscan Chicken
Southern Fried Chicken w/Honey Drizzle Glaze

Pork

Roasted Pork Tenderloin
Apple Butter Glazed Pork Chop

Seafood

Lemon Butter Salmon
Oven Roasted Salmon
Roasted Red Pepper Cod

Beef

Herb Crusted Sliced Roast Beef

Meatless Pasta

Linguini with Garlic Cream Sauce
Cheese Ravioli w/Pomodoro Sauce
Cheese Manicotti w/Pomodoro Sauce

Buffet Options include 2 entrees and 1 meatless pasta, 3 accompaniments, salad, assorted dinner rolls & beverages. All accompaniments are available as part of buffet package.

Accompaniments

Baked Cavatappi Mac & Cheese, Fresh Balsamic Glazed Green Beans, Roasted Garlic Broccolini, Glazed Brussel Sprouts, Fresh Roasted Vegetable Medley, Lemon Pepper Asparagus, Roasted Red Potatoes, Garlic Truffle Mashed Potatoes, Creamy Parmesan Polenta, Parmesan Mushroom Risotto, Sweet Potato Risotto, Herb Rice Pilaf, Jasmine Rice Pilaf, Creamy Mushroom Orzo, Mediterranean Couscous, Fried Sweet Corn Cake, Sweet Potato Soufflé, Quinoa Salad

LUNCH MENU | RICH TASTE CATERING

Packages include:

Disposable/China Plates, Utensils, Napkins, Cups & Beverages Buffet Style Service. Plated Option Available

+ All Packages are priced per person

Platters & Boxed Lunches:

*DROP OFF ONLY

INCLUDES - CHIPS, FRESH FRUIT OR COLD SALAD, COOKIES & ASSORTED SODA OR WATER

Boxed Sandwiches & Salads

Minimum 20 people

Sandwich Platters and Salad Bowls

Minimum 20 people

Soup, Salad & Sandwich Platters

Minimum 20 people

Casual Lunch

Pulled Pork or Pulled Chicken Sandwiches

Served w/ Bun, Cole Slaw & Chips.

Toppings: BBQ Sauce, Pickles & Red Onions

Pasta Lunch - Pick Two

Vegetarian Lasagna, Lasagna w/ Meat Sauce, Garlic Fettuccini Alfredo, Rotini Alfredo Bake, Italian Sausage & Peppers Penne, Spaghetti w/ Meatsauce).

+ Includes Garden Salad & Garlic Bread.

Speak with Staff about dietary restrictions.

Mexican Bar

Marinated Chicken or Ground Beef, Cilantro Lime Rice, Black or Pinto Beans, Fajita Veggies, Sour Cream, Shredded Cheese, Corn Salsa, Pico De Gallo, Mild Salsa & Hot Salsa.

+ Served as Rice Bowl, Lettuce Bowl, Soft Tacos or Nachos

Kabob Rice Bowl

Grilled Marinated or Grilled Marinated Pork. Herbed Rice Pilaf & Pita Bread.

+ Toppings include: Tomatoes, Cucumber, Red Onion, Feta Cheese.



Formal Lunch

All Formal Lunch Packages include Fresh Garden Salad and Rolls

+ Pricing reflects Disposable Price vs China with attendant

Pork Medallions

Herbed Rice Pilaf & Roasted Veggie Medley

+ Green Beans may be substituted for Roasted Veggie Medley

Oven Roasted Salmon

Served with Herbed Rice Pilaf & Green Beans

Premium Pasta

Choose 2: Cajun Chicken Linguini, Chicken Florentine Ziti, Beef Lasagna or Veggie Lasagna

+ Includes Fresh Garden Salad & Garlic Bread

Chicken Marsala or

Chicken Florentine

Herbed Rice Pilaf & Green Beans

+ Garlic Mashed Potatoes may be substituted for Herbed Rice Pilaf



Breakfast

Packages include:

Disposable/China Plates, Utensils, Napkins, Cups & Beverages Buffet Style Service. Plated Option Available
+ All Packages are priced per person

Continental Breakfast

Continental Lite

Fresh Seasonal Fruit, Assorted Breakfast Breads, Fruit Juice & Coffee.
+ Includes Butter, Fruit Preserves & Cream Cheese

Continental Plus

Yogurt, Fresh Seasonal Fruit, Assorted Breakfast Breads, Fruit Juice & Coffee. Pick 1: Boiled Eggs or Cereal
+ Includes Butter, Fruit Preserves & Cream Cheese, Milk (w/Cereal)

Continental Premium

Yogurt, Fresh Seasonal Fruit, Assorted Breakfast Breads, Fruit Juice & Coffee. Pick 1: Boiled Eggs or Cold Cereal. Pick 1: Cheese Grits or Oatmeal
+ Includes Butter, Fruit Preserves & Cream Cheese. Milk w/ Cereal. Brown Sugar, Raisins & Cream w/ Oatmeal

Continental Lite + Smoothie Bar

Fresh Seasonal Fruit, Assorted Breakfast Breads, Fruit Juice & Coffee. Choice of 2 Smoothies.
+ Green Smoothie, Mixed Berry Banana & Peach. Dairy and Non Dairy Available



Hot Breakfast

Hot Breakfast Lite

Fresh Seasonal Fruit, Freshly Cracked Scrambled Eggs, Assorted Breakfast Breads. Pick 1: Home Fries or Grits (Plain, Cheese or Dirty).
Pick 1: Bacon or Sausage. Coffee, Fruit Juice & Water
+ Includes Butter, Preserves & Cream Cheese. Bacon & Sausage Available in Pork or Turkey

Hot Breakfast Plus

Fresh Seasonal Fruit, Freshly Cracked Scrambled Eggs, Assorted Breakfast Breads. Pick 1: Home Fries or Grits (Plain, Cheese or Dirty).
Pick 2: Bacon or Sausage. Coffee, Fruit Juice & Water
+ Includes Butter, Preserves & Cream Cheese. Bacon & Sausage available in Pork or Turkey.

Hot Breakfast Premium

Fresh Seasonal Fruit, Freshly Cracked Scrambled Eggs, Assorted Breakfast Breads. Pick 1: Waffles or Pancakes.
Pick 1: Home Fries or Grits (Plain, Cheese or Dirty).
Pick 2: Bacon or Sausage. Coffee, Fruit Juice & Water
+ Includes: Butter, Preserves, Cream Cheese & Syrup. Bacon & Sausage available in Pork or Turkey.

Additional Breakfast Items & Custom Menus

Available. *Please Contact for Pricing*

Breakfast Casseroles
Breakfast Sandwiches
Pancake, Waffle or French Toast Bar
Breakfast Taco Bar
Brunch Buffet
Shrimp & Grits, Salmon Croquettes & More

APPETIZERS / AFTER TASTE |

Packages include:

Items with the following markings can be made traditional or using Gluten Free, Vegetarian or Vegan Substitutes.

GF: Gluten Free **V:** Vegetarian **VE:** Vegan

Fresh Fruit Tray (V/VE/GF)
Fresh Veggie Tray w/Spinach or Roasted Red Pepped Hummus (V/VE/GF)
Cheese Assortment w/Crackers (V/GF)
Vegetable Crudités Cups w/Spinach Dip (V/GF)
Charcuterie Board (GF)
Pasta Salad (V)
Watermelon Feta Martini Salad (V/GF)
Mini Caesar Salad Cups
Arugula Blackberry Feta Salad w/Vinaigrette (V/GF)
Pretzel Bites w/Beer Cheese
Buffalo Chicken Dip w/Chips
Jalapeno Popper Dip w/Chips (V)
Spinach Artichoke Dip w/Chips (V)
Stuffed Veggie Shells w/White Sauce (V)
Stuffed Veggie Shells w/Red Sauce (V)
Avocado Crostini Bites (V)
Salmon Crostini Bites
Beef Tenderloin Crostini Bites
Zucchini Corn Fritters (V)
BBQ Hand Rolled Meatballs (GF)
Sweet Thai Chili Chicken Skewers (GF)
Chicken Teriyaki Skewers (GF)



Veggie Spring Rolls (V)
Veggie Southwestern Eggroll (V)
Buffalo Chicken Egg Rolls
Chicken Philly Eggrolls
Philly Cheesesteak Egg Rolls
Chicken Philly Sliders
Buffalo Chicken Sliders
Philly Cheesesteak Sliders
Pulled BBQ Brisket Sliders w/Jalapeno Slaw
Pulled BBQ Chicken Sliders w/Jalapeno Slaw
Pork Medallions w/Pita Bread
Sticky Lamb Lollipops
Sauced Boneless Wings(Buffalo, BBQ, Sweet Chili)
Traditional Wings(Buffalo, BBQ, Sweet Chili)
Steak & Veggie Kabobs
Braised Beef & Polenta Cups
Mozzarella Arancini (V/GF)
Mini Maryland Crab Cakes w/Chipotle Aioli (GF)
Lemon Butter Salmon Skewers (GF)
Shrimp & Grit Cups (GF)
Grilled Shrimp Cocktail Shooters (GF)
Assorted Sushi Cups (V/VE/GF)



WHERE TRADITIONS *meets elegance*

Celebrate every occasion with a delectable catering experience. Our twist on traditional classic plates provides the remarkable memory your event deserves.

Rich Taste Catering is a full service caterer, prepared to handle all things food including tableware and more. RTC is veteran owned and operated and a Dayton Business Journal 2021 Business of the Year award recipient.

Our plates contribute to an amazing dining experience prepared and served by staff dedicated to high quality service.

We are forever grateful for our clients for trusting us to make their events a tasty success. We look forward to creating that same invaluable experience for you.



READY TO DISCUSS YOUR EVENT?

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