
RICHARDSON'S

A Family Affair Catering

HORS D'OEUVRES SELECTIONS

(Cold and Hot Hors d'oeuvres are priced per minimum of 50 Guests)

Cold Hors d'oeuvres

Tomato Roasted Bruschetta
Spinach Pesto Flatbread
Potato Chip Ala Carr' (Smoked Salmon topped on Gourmet chips with
Wasabi drizzle)
Vegetable Shooters
Grilled Beef Tenderloin on toast points
Jumbo Shrimp Cocktail
Mexican Shrimp Cocktail with Mango Salsa
Mini overstuffed Chicken Salad bites Assorted Canapés (Sundried Tomato
Tartlet, Ham & Olive Brochette, Smoked Salmon Ribbon, Pistachio &
Apricot, Shrimp & Andouille Brochette, Lobster Medallion w/Caviar, Brie
w/Pear & Almond, Roast Beef Horseradish Brochette, Jalapeno Pecan Date
and Kalamata & Artichoke Brochette)

Hot Hors d'oeuvres

Sweet Potato Fritters
Zucchini Boats
Teriyaki Chicken Kabobs with Peppers
Portabella Puff
Bacon Wrapped Scallops
Richardson's Meatballs
Vegetable Spring Rolls
Mini Stuffed Chicken Breast (Sundried Tomato and Basil topped with Goat
Cheese Sauce)

Applicable service charge & sales tax will be added to all catered food & beverage.

18% Gratuity will be added to all orders.

(Selections and/or prices are subject to change without notice)

HORS D'OEUVRES SELECTIONS

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Chile-Lime Salmon Satay
Cumin Lamb Skewers
Beef and Sweet Potato Skewers
Petite Gorgonzola Cranberry Puff
Petite Fig & Caramelized Onion Puff
Steak Tataki w/Three Pepper Soy Sauce
Maryland Style Crab Cakes
Salmon & Cheese Grit Shooters

SPECIALTY STATIONS

(All Specialty Stations require a uniformed chef attendant at \$50.00 per attendant)

Mashed Potato Martini Station

Creamy mashed potatoes served in martini glasses topped with your choice of Meatballs, Cheese, Scallions, and Roasted Garlic

Small (Serves 100)

Large (Serves 250)

Pasta Station

Your choice of Bowtie, Ziti or Angel Hair Pasta

*Topped with your choice of Homemade Sauce, Marinara, Alfredo or Pesto
Meatballs, Sausage or Char grilled Chicken Strips and Sautéed Shrimp*

Small (Serves 100)

Large (Serves 250)

Hand Held Caesar Salad Station

*Romaine Lettuce topped with Romano Parmesan Cheese, Garlic Butter
Croutons and Smoked Salmon*

Small (Serves 100)

Large (Serves 250)

Dessert & Coffee Station

An Assortment of Petite Pastries, Regular & Premium Deep Roasted Coffees to include Vanilla, Hazelnut, Irish crème, and Amaretto flavored syrups

DISPLAY SELECTIONS

Assorted Fresh Fruit Display

Small (Serves 100)

Large (Serves 250)

Assorted Vegetable Platter

Small (Serves 100)

Large (Serves 250)

Assorted Gourmet Cheese / Crackers / Breads & Dips Display

Small (Serves 100)

Large (Serves 250)

Assorted Angel Egg Platter

Classic Egg / Salmon & Dill / Roasted Red Pepper & Fresh Herbs

Small (Serves 100)

Large (Serves 250)

Grilled Beef Tenderloin Platter

Grilled Tenderloin of Beef w/Toast Points, Capers, Horseradish Sauce, Spicy Mustard

Small (Serves 100)

Large (Serves 250)

Smoked Salmon Display

Served with Black Bread, Capers, Onion, Black Olives, Diced Eggs, Lemons & Dill Butter

(Serves 50)

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DIPS

(Minimum of 25 Guests)

(Each dip is served with assorted toast points or tortilla chips)

Spinach and Artichoke Dip

Fresh spinach tossed with Artichokes in a creamy cheese sauce

Crab Dip

Fresh Lump Crabmeat tossed with onions and special seasonings

Hummus Dip

Fresh Herbs w/Garlic

Onion Dip

Pureed Onions with special seasonings

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DINNER ENTREES

(All Dinner Entrees served with Salad, Two Side Items, Rolls with Butter, Dessert, Freshly Brewed Regular & Decaf Coffee, and Sweet Iced Tea or Peach Tea)

POULTRY

Marinated Chicken Breast with Mushroom Sauce

Southern Deep Fried Chicken

Lemon Pepper Roasted chicken with Salsa Verde

Citrus Turkey Tenderloin

SEAFOOD

Seafood Stuffed Trout with Hollandaise

Grilled Wild Salmon with Honey Chili Sauce

Pan Seared Cajun Tilapia

Barbeque Shrimp w/ Low country Grits

PORK

Peppered Seared Pork Tenderloin with Orange Sauce

Honey Glazed Baked Ham

Grilled Glazed Jalapeno-Chili Pork Chops w/Three Bean relish

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DINNER ENTREES

*(All Dinner Entrees served with Salad, Two Side Items, Rolls with Butter, Dessert,
Freshly Brewed Regular & Decaf Coffee, and Sweet Iced Tea or Peach Tea)*

BEEF & LAMB

Sliced Roast Beef with Au Jus

Peppered Seared Flank Steak

Prime Rib of Beef with Cherry Bourbon Demi

Filet Mignon with Porcini Mushroom Demi

Grilled Lamb Chop with Morocco Barbecue Sauce

VEGETARIAN ENTREES

Sun Dried Tomato-Artichoke Ravioli

Wilted Baby Spinach and Tomato-Olive Compote

The Tuscan Vegetable Plate

*Herb Grilled Portobello Mushroom, Oven Roasted Peppers and Zucchini, Steamed Asparagus,
Broiled Tomatoes, Cauliflower and Broccoli, Garlic Roasted Potatoes drizzled with
Balsamic Reduction and Basil Oil*

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SALADS

-Choice of One-

*Caesar Salad
Mixed Field Greens
Garden Salad*

SIDE ITEMS

-Choice of Two-

*Grilled Asparagus with Hollandaise Sauce
Steamed Broccoli
Sautéed Spinach
Collard Greens
Green Beans Almondine
Vegetable Medley (Broccoli, Cauliflower, Yellow Squash, Carrots)
Macaroni & Cheese
Cornbread Dressing with Cranberry Sauce
Garlic Mashed Potatoes
Roasted New Potatoes
Candied Yams
Glazed Carrots
Rice Pilaf
Yellow Rice
Corn Soufflé
Jalapeno Grits*

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DESSERT SELECTION

-Choice of One-

Sweet Potato Cheesecake
Key Lime Pie
Old Fashion Southern Peach Cobbler
Deep South Pecan Pie
Chocolate Lava Cake
Assorted Fresh Fruit Tart
Mini Signature Petit Fours

Wedding Cakes are available upon request! Please inquire about pricing.

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HOLIDAY BUFFET MENU

(Minimum of 50 Guests)

-Choice of Two Meats-

*Maple Roasted Turkey Breast
Brown Sugar Roasted Fresh Ham
Southern Fried Chicken*

-Served with the following side items-

*Southern Dressing
Yellow Squash Casserole
Sweet Potato Casserole
Green Bean and Mushroom Casserole with Fried Onions
Macaroni Cheese
Southern Style Collard Greens
Southern Gravy
Cranberry Chutney
Buttered Yeast Rolls*

-Choice of One Dessert-

*Carrot Cake
Sweet Potato Pie
Crème Brulèe*

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