

# APPETIZERS

All Bites are 2 per person except where noted



405-534-8838

catering@loverococo.com

cateringbyrococo.com



## STAPLES

Seasonal Fruit and Cheese	\$3
Artisan Cheese Board	\$7
Charcuterie	\$7
Smoked Salmon Platter	\$7
Crudite- Assorted raw and grilled veggies served with onion dip	\$2

## CHIPS AND DIPS

Spinach and Artichoke with Pita	\$2.25
Roasted Red Pepper Hummus with Pita	\$1.50
Classic Bruschetta with Crostinis	\$2
Roasted Onion Dip with Rococo Crispies	\$ 1.50
Buffalo Chicken Dip with Tortilla Chips	\$3
Jalapeno Popper Dip with Tortilla Chips	\$3
Rosemary White Bean Dip with Pita	\$3

## MINI STUFFED POTATOES

Cheddar, Bacon, and Green Onion	\$3.50
Bleu Cheese Alouette with Caramelized Onion	\$3.50
BBQ Chicken with Smoked Gouda	\$3.50
Chive Cream Cheese with Chili Crunch	\$3.50

## SLIDERS AND SANDWICHES

1.5 Per Person

BBQ Beef with Slaw and Gherkin	\$5.25	Cubano	\$5
Bánh mì with Pulled Pork	\$4.50	Pimento Cheese Tea Sandwich	\$2
Chicken Saltimbocca with sage, ham, provolone and sundried tomato aioli	\$4.50	Cucumber and Dill Tea Sandwich	\$2
Chicken Salad Slider- Classic or Pesto	\$4.50	Smoked Chicken with roasted red pepper cream cheese pinwheel	\$3

# APPETIZERS

Cont'd



## SAVORY BITES

Baked Brie with fig jam topped with bacon	\$4	Deviled eggs with truffle oil and crispy prosciutto	\$4
Blue Cheese Allouette and crushed pistachio in phyllo cup with grape half	\$4	Figs in a Blanket with goat cheese	\$3
Salami Cup with pepperoncini cream cheese and green olive	\$2	Pizza Pinwheels with marinara	\$3
Kielbasa and Pineapple pick	\$3	Cocktail Meatballs Choice of Sauce- Jerk BBQ, Asian Glazed, or Apricot Chipotle	\$2
Pesto Chicken Salad with sundried tomato in wonton cup	\$4	Stuffed Mushrooms Choice of- Spicy Italian, Herb Cream Cheese and Panko, or Spinach and Mozzarella	\$3
Caprese Shooters tossed in Pesto	\$3		

## CANAPES

Smoked Salmon	\$4	Smoked Turkey with avocado bacon mousse topped with tomato relish	\$3.5
Shredded Chicken with jalapeno cream cheese, red peppers, and chimichurri	\$3.50	Bleu Cheese Allouette with sliced pear and balsamic drizzle	\$3
Roasted Pork Tenderloin with mascarpone and red pepper jelly	\$3.50	Prosciutto and Brie with Chili Crunch	\$3

## SHRIMP

Shrimp Cocktail	\$6
Shrimp Ceviche	\$3.50
Shrimp, Andouille, and Pepper Skewer	\$3.50
Asian Shrimp Salad topped with celophane noodles	\$3.50

## DESSERTS

Assorted Mini Desserts	\$ 5
Seasonal Dessert Dip	\$5



# DINNER

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## SALADS

Garden Salad	\$3
Caesar Salad	\$4
Grilled Pear Salad with mixed greens, bacon, bleu cheese, and walnuts served with balsamic vinaigrette	\$5
Strawberry Salad with mixed greens, feta, shredded carrots, and walnuts with a strawberry balsamic vinaigrette	\$5
Savory Salad with mixed greens, butternut squash, barley, feta, red onion, red peppers, and pepitas served with honey dijon vinaigrette	\$5

## STARCHES

Mashed Potatoes- Classic, Rosemary and Garlic, Smoked Gouda, Or Loaded	\$4
Rustic Au Gratin	\$5
Fancy Mac N Cheese	\$5
Wild Rice	\$3
Orzo with spinach and parmesan	\$3

## VEGETABLES

Seasonal Vegetables tossed in herb butter	\$2.50
Green Beans with grape tomatoes	\$2.50
Southern Green Beans with bacon and onion	\$2.50
Glazed Carrots	\$2.50
Grilled Asparagus	\$6
Prosciutto wrapped asparagus	\$7

## VEGAN ENTREES

Sliced Portobello with peppers, penne pasta, and chimichurri sauce	\$12
Chef Zach's Chickpea Curry served over cilantro jasmine rice	\$12
Grilled Eggplant with sundried tomato pesto with roasted veggies over wild rice	\$12

# DINNER

Cont'd



## CHICKEN/ TURKEY

Grilled Chicken Breast: Apricot Riesling Creamy mushroom and onion Smoked Gouda and Bacon Bechamel Lemon Basil Cream Honey Dijon Garlic	\$8
Stuffed Chicken Roulade with ham, sage, and provolone, topped with red wine demi-glace	\$10
Herb Roasted Turkey with your choice of sauce: Turkey gravy Cranberry chutney	\$8

## BEEF

Herb roasted Prime Rib carved to order Serves 20-25 ppl, about 8 oz per person	\$Market
Beef Tenderloin Serves up to 10 ppl, about 6 oz. per person	\$Market
Baseball Sirloin Steak 8oz	\$Market
Red wine braised beef	\$11
Seared Tri Tip	\$12
Braised Brisket with Pan Jus	\$12

## PORK

Glazed Ham	\$6
Grilled Pork Tenderloin Choice of Jerk BBQ, Apricot Riesling, Maple Dijon, Chimichurri, or Pan Jus (Natural Sauce)	\$8
Pork Tenderloin with mascarpone, toasted pine nuts, and a red wine demi-glace	\$10

## SEAFOOD

Grilled Salmon (6oz) Coriander ginger sauce, Grilled with lemon and olive oil, Herb crusted	\$16
Blackened shrimp skewers 3 shrimp to a skewer (2 per person)	\$12
Rococo Crab cake 5.5 ounces jumbo lump crab	\$Market

## DESSERTS

Chocolate Mousse Cake	\$5
Carrot Cake	\$5
New York Cheese Cake with choice of sauce	\$4
Rice Pudding with cinnamon	\$4
Chocolate Kahlua Cake with whipped cream	\$4

Chocolate Trifle with Oreo Crumbs, chocolate mousse, and whipped cream	\$5
Strawberry Swirl Cheesecake	\$5
Gazillionaire Cake- chocolate and peanut butter ganache (GF)	\$5
Custom Desserts	\$Market



# BAR

FOR UP TO 4 HOURS

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## BEER AND WINE

2 RED WINES \$16

2 WHITE WINES

IMPORT AND LOCAL BEER

## BEER, WINE, & SIGNATURE COCKTAIL

2 RED WINES \$18

2 WHITE WINES

IMPORT AND LOCAL BEER

SIGNATURE COCKTAIL OF YOUR CHOICE

## FULL BAR

2 RED WINES \$20

2 WHITE WINES

IMPORT AND LOCAL BEER

CLASSIC AND LOCAL SPIRITS TO INCLUDE:

WHISKEY

GIN

RUM

VODKA

## PREMIUM FULL BAR

RED WINES \$25

2 WHITE WINES

IMPORT AND LOCAL BEER

WHISKEY-MAKERS MARK

GIN-TANQUERAY

RUM-BACARDI SILVER

VODKA-KETEL ONE

## CASH BAR

IMPORT AND LOCAL BEER

WINE

COCKTAILS

SODA

\$150 CASH BAR SET UP FEE

# Policies

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## Proposals

Thank you for inquiring about the wide array of great services we offer at Rococo Catering. Pricing and budget are affected by multiple factors. We feel it is important that we treat each client individually to accommodate your needs. We appreciate having the opportunity to talk over the phone or meet in person to go over options that can best serve your budget and expectations. Event pricing depends on several determinants often including (but not limited to):

- Type of Event
- Menu
- Length of Event
- Rentals vs. Disposables
- Guest Count
- Bar service
- Service requirement

## Staff

We pride ourselves on our well-trained, professional staff to help take care of your special event. Levels of service are based upon our guests needs, whether it be a seated dinner, or a lunch drop off at the office.

For breakfast or lunch services, Labor Fees are as follows:

Drop off \$75

Drop off/return for pick up \$100

*\*We do not do buffet drop offs for over 40ppl. Over 40ppl will require a staff member to set up, manage buffet, and breakdown*

Stay and serve/Clean up \$150

For evening events, there is a staff fee of \$150 per staff member, and \$200 for the event captain. These fees include up to 4 hours of the scheduled event time. Additional hours incur a charge of \$20 per hour for each staff member required to stay.

At the client's discretion, any extra gratuity will go directly to the staff.

## Rentals

Whether you prefer disposables or real china, we can accommodate your needs for dish ware and linens.

We are happy to provide rental items for your event to include plates, glasses, flatware, napkins, and linens. Pricing is as follows:

- 120" Round Cloths \$18
- 90x156" Rectangle Cloths \$22
- 85" x 85" Square Cloths \$5
- China, flatware, glassware, and napkins \$10 per person
- Disposable plates, cups, flatware, and napkins \$2 per person

## Guest Count

We require having a final guest count 1 week before the event. We can try our best to accommodate and increase in numbers. In order to serve your needs to the best of our ability, we must know at least 1 week in advance due to product availability and ordering. Once the guest count has been submitted, that will be the count we charge for the final invoice.

## Deposit and Cancellation

Rococo requires a 25% deposit due at the time of booking as well as a signed contract. To hold your event date; payable by check or credit card.

Final Payment for your event is due the week of your event date. If the event is canceled within 2 weeks (of scheduled event date), there will be a cancellation fee of 25% of the total bill. If invoice is not paid by the date of the event, 5% of the total will be added. If invoice is not paid two or more weeks past the due date, 10% of the total will be added.

An administrative fee is applied to every bill. The administrative fee referenced herein is for administrative overhead; licensing, insurance, fuel, and commission.

This fee is variable depending on venue.