

Robert's

CATERING, INC.



Continental Buffet For All Occasions

Two Entrée Buffet:

Choice of (2) main courses, (1) side dish, (1) vegetable, (1) salad, (2) beverages

Three Entrée Buffet:

Choice of (3) main courses, (2) side dish, (1) vegetable, (1) salad, (2) beverages

Main Course

Slow Roasted Whole New York Strip Loin

Carved Tableside and Served with Au Jus and Horseradish Sauce

Slow Roasted Prime Rib of Beef

Carved Tableside and Served with Au Jus and Horseradish Sauce

Roasted Loin of Pork

with Onion and Garlic served with a Demi Glace Porcini Mushroom/Green Peppercorn Sauce

Roasted Loin of Pork Onion and Garlic

Glazed with Clover Honey and Two Mustard Blends (Honey Mustard Glaze)

Slow Baked Smoked Honey Pit Ham

Carved Tableside with Mango Chutney Glaze

Roasted Atlantic Salmon

Prepared with Teriyaki Miso Glaze, Sesame Seeds and Orange Zest, Garnished with Green Onion Slices

Roasted Atlantic Salmon

Prepared with Fresh Dill and Lemon Served with Hollandaise Sauce

Roasted Atlantic Salmon

Prepared with Pecans, Butter and Brown Sugar

Boneless Leg of Lamb

with Rosemary, Onion, Garlic, Au Jus and Mint Jelly

Chicken

with Fresh Sautéed Mushrooms and Cream with Shallots, Salt and Pepper, and Port Wine

Chicken Marsala

with Mushroom and Green onion with Garlic and Marsala Wine

Chicken Piccata

with Butter, White Wine, Sherry with Lemon and Capers

Chicken Hunter Style

with Mushroom, Onion, Bacon in Brown Demi Glace with Sherry Wine (Cream Optional)

Chicken Parmesan

Breaded in Seasoned Bread Crumbs and Sautéed in Olive Oil, Marinara Sauce, Italian Herbs with 5 Cheeses

French Chicken

with Dijon Mustard and Cream with Shallots

Chicken

with Porcini Mushroom and Green Pepper Corn Sauce with Garlic and Green Onion Sauce with Sherry and Marsala Wine

Side Pairings

Crushed Red Potatoes with Butter, Salt, Pepper and Garlic, Finished with Fresh Julienne Basil, Dill and Chives

Red Potatoes Anna with Garlic, Seasoning Salts, and Parmesan Cheese

Rosemary and Garlic Roasted Potatoes with Spanish Olive Oil and Seasoning Salt

Roasted Garlic Mashed Potatoes with Basil

Minnesota Wild Rice Pilaf with Butter and Seasonings

Basmati Rice with Saffron Butter and Spring Vegetables

Basmati Rice with Saffron Butter with Pine Nuts, Dried Cranberries and Butter

Chipotle Macaroni and Cheese

Rigatoni Alfredo with Wild Mushrooms, Basil, White Onion and Garlic

Robert's Alfredo Sauce with Fettuccine or Bow Tie Pasta

Baked Cheese Tortellini with Marinara Sauce with Italian Cheeses

Stuffed Shells Marinara with Italian Cheeses

Stuffed Shells Florentine with Alfredo and Italian Cheeses

Fresh Vegetables

Assorted Fresh Sautéed Vegetables Custom Choices:

Zucchini, Sliced Carrot, Broccoli, Cauliflower, Yellow Squash, Mushrooms, Red Onion, White Onion, Green Beans, Sugar Snap Peas. Sautee'd With Butter and Olive Oil, Salt and Pepper with Choice of Herbs

Green Beans:

*Basil, Garlic with Butter and Olive Oil | Tarragon with Butter and Olive Oil
Almonds with Butter and Olive Oil | Smoked Bacon and Onion with Butter and Olive Oil*

Creamed Spinach with Roasted Garlic

Fresh Baby Carrots with Dilled Butter, Sea Salt and Black Pepper

Salad Choices

All salads come with assorted rolls and whipped butter.

Included Salad Choices:

Robert's Classic Caesar Salad

Italian Tossed Salad with Tomatoes, Cucumbers, Pepperoncini, Black Olives with Balsamic Dressing

Greek Salad with Tomatoes, Cucumbers, Pepperoncini, Pitted Greek Olives and Feta Cheese with Mediterranean Oregano with Olive Oil Lemon Dressing

Spring Greens and Romaine with French Red Wine Vinaigrette with Bleu Cheese Crumbles

Upgraded Salads at an Additional Cost:

Kale and Quinoa Salad with Match Stick Carrots, Green Grapes with Dried Cranberries and Julienne Red Onion with Raspberry Balsamic Vinaigrette

Three Lettuce salad with Roma Tomatoes, Julienne Red Onion, Pecans and Mandarin Orange Segments with Honey Mustard Dressing

Baby Spinach Salad with Quarter Strawberries, Julienne Red Onion, Candied Pecans with Poppy Seed Lime Honey Dressing

Broccoli Salad with Crisp Bacon, Red and Green Grapes, Toasted Whole Almonds, Chopped Scallions with Sweet Mayo and White Vinegar Dressing

Beverages

Coffee

Decaf Coffee

Hot Tea Box

Iced Tea

Lemonade

Raspberry Lemonade

Infused water: Thai Basil with Lemon or Mint with Cucumber

One entrée buffet available upon request | All Prices subject to change

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Hot Hors D Oeuvres

Sautee'd Steak Sandwiches

On Freshly Baked Egg Knot Roll with Portobello Mushrooms and Horseradish Sauce

Baked Brie

With Artichokes, Pesto, Pine Nuts, and Sun Dried Tomatoes Served with Sliced Baguette

Spinach and Artichoke Dip

With Sliced Baguette

Fried Chicken Tenders

(Pick 2 Sauces) Sweet and Sour, BBQ, Honey Maple Hot or Ranch

Meatballs

BBQ, Italian Marinara, or Swedish

Chicken Satays

With Peanut Sauce, Green Onion Garnish and Chopped Peanuts

Egg Rolls

With Plum Sauce and Chinese Hot Mustard

Avocado Egg Rolls

With Chutney Rice Wine Vinegar and Cilantro Sauce

Pot Stickers

With Dipping Sauce. Choose One of Pork, Chicken, or Vegetable

Smoked Polish Sausage

With Bavarian Mustard

German Bratwurst

With Bavarian Mustard

Italian Sausage

With Mushrooms and Herbs

Mushroom Stuffed Caps

Italian Sausage, Maryland Crab Cake, or Vegetarian

Mushrooms Stuffed

Baked with Herbs and Cream Cheese

Chicken Liver Rumaki

Wrapped in Bacon with Water Chestnut

Scallop Rumaki

Wrapped in Bacon with Water Chestnut and Old Bay Style Seasoning

Shrimp Rumaki

Wrapped in Bacon with Water Chestnut and Old Bay Style Seasoning

Shrimp Rumaki

Wrapped in Bacon with Water Chestnut and Oriental Style Ginger

Date and Peanut Rumaki

Wrapped in Bacon with Water Chestnut

Beef Taquitos

With Chili Con Queso

Chicken Flautas

With Chili Con Queso

Mexican Seven Layer Dip

With Chips

Puff Pastry Tart Selections

French Onion Tart w/ Swiss Cheese

Ruben Tart with Russian Dressing

Goat Cheese Tart with Portobello Mushrooms

Escargot with Goat Cheese

Cold Hors D Oeuvres

Marinated Mozzarella Balls

With Sun Dried Tomato Stuffed Olives and Herbs

Caviar Pie 10"

Made with Flying Fish Eggs
(serves between 50-70 guest)

Imported and Domestic Cheese

With Fresh Fruit Garnish and Baguette

Fresh Vegetables

With various Dips

Spanakopita

Stuffed Filo Dough with Spinach and Feta Cheese

Green Asparagus

With Prosciutto Ham

Grilled Zucchini

With Roasted Red Peppers and Herb Goat Cheese

Salami Horns

With Herb Cream Cheese

Bruschetta

With Garlic Crostini

Stuffed Lavosh Rolls

With Ham or Turkey and Herb Cheese and Green Onions

Deviled Eggs

Baked Smoked Salmon

With Petite Rye and Dilled Mayo Dip

Bleu Cheese Pate

With Pecans, Green Onions, Black Olives and Baguette

Chopped Chicken Liver

(NY Deli style)

Smoked Salmon Spread

With Bagel Chips

Stuffed Grape Leaves

With Rice, Herbs and Lemon

Jumbo U16 Shrimp Cocktail

Snow Crab Claws

Assorted Tea Sandwiches

Petite Croissant Sandwiches

Sliced Ham and Cheese

Sliced Turkey and Cheese

Chicken Salad

Curry Chicken Salad

Seafood Salad

Ham Salad

Turkey Salad

Tuna Salad

Egg Salad

Grand Italian Buffet

Cesar Salad or Italian Tossed Vinaigrette and Bread Sticks Stuffed with Mozzarella Cheese.

Choose 1:

Four Cheese Lasagna, Italian Sausage
Lasagna, Eggplant Parmesan, Spinach
Ravioli, Manicotti Crepes, or Stuffed Shells
Marinara

Fettuccine Alfredo

(Optional Chicken Breast, Optional
Broccoli)

Pasta (Choose 1):

Penne, Bow Tie, Mostaccioli, Linguini
Sauce (Choose 1): Marinara, Bolognese,
White Garlic Clam, Vodka Sauce

Italian Sausage with Peppers and Onions

Dinner Meatballs Marinara

Italian Chicken Dinner

Choose 1:

Chicken Cutlet Parmesan
Chicken Cutlet Marsala
Chicken Cutlet Piccata

Fettuccini Alfredo

Penne Marinara

Robert's Caesar Salad

Mozzarella Cheese Stuffed Bread Sticks

Upgrade your Penne with Bolognese or Vodka Sauce.

Hawaiian Luau Buffet

Spring Greens with Romaine Ginger Miso Dressing

Roasted Pulled Pork Served with Small
Egg Bread Rolls or Hawaiian Dinner
Rolls, Honey Hot Maple Sauce and Hoi
Sin Sauce

Grilled Teriyaki Chicken Boneless
Breast and Thigh with Toasted Sesame
Seeds and Chive Garnish

Island Rice Pilaf with Sliced Macadamia
Nuts, Dried Cranberries and Pineapple
with Saffron Butter

Fresh Tropical Fruit Display. Pineapple,
Yellow Papaya, Honey Dew, Orange,
Cantaloupe, Grapes, Strawberry

Enhance your menu by adding:

Coconut Shrimp
Coconut Cod

Italian Pasta Buffet

Caesar salad

Mozzarella Cheese Stuffed Breadsticks

Rigatoni Bolognese

Crushed Peppers

Bow Tie Alfredo

Iced Tea or Lemon Limeade

BBQ Sandwich Luncheon

Shredded B.B.Q. Beef or Roasted Pulled Pork with BBQ Sauce and Honey Hot Maple

Served on Kaiser Rolls with (Choose 2) Red Skin Potato Salad, Cole Slaw Vinaigrette, Broccoli Salad, Fresh Seasonal Fruit Salad

Iced Tea or Lemon Limeade

Cold Cut Buffet

Includes: Assorted Breads and Rolls, Lettuce, Sliced Tomatoes, Sliced Onions, Pickles, Mustard, and Mayo

MEAT (Choose 3):

Slow Roasted Baron of Beef, Roasted Turkey Breast, Genoa Salami, Smoked Ham, Sliced Roasted Pork, Pastrami, Corned Beef

CHEESE (Choose 3):

Swiss, Cheddar, Provolone, Smoked Gouda

SIDES (Choose 2):

Red Skin Potato Salad, Traditional Mustard and Mayo Potato Salad, Robert's Creamy Cole Slaw, Cole Slaw Vinaigrette, Macaroni Salad, Macaroni Cheddar Cheese Salad, Ranch Salad (Broccoli, Cauliflower, Mushrooms, Red Onions, Peppercorn Dressing). Fresh Vegetable Pasta Salad, Broccoli Salad

Desserts

Wedding Cakes

Cake and Buffet Assortment

Petite Assorted Finger Pastries

White Chocolate Macadamia
Nut Cookies

Cheesecake

Bavarian Cream Horns

Chocolate Eclair

Brownies

*Choice of: Chocolate Frosted with
Walnuts, German Chocolate, or
Raspberry*

Apple Tartan
With Butterscotch Sauce
and Whipped Cream

Large Cannoli

Small Cannoli

China Service

Salad plate, dinner plate, knife, spoon,
salad fork, dinner fork, wine glass,
champagne glass, water goblet, and
coffee cup. Salt and pepper.

Cloth napkins

90 x 90 table cloths

Plastic Service

Hard plastic 10" dinner plate

Hard plastic coffee cups

Fork, knife, and spoon

Cloth napkins

Dessert plate and dessert fork

90 x 90 table cloths



Robert's Catering cares about the environment. We urge you to choose a reusable service rather than plastic if possible.



CATERING, INC.

Wedding cake sampling
by appointment only.

Wednesday 2:00 PM to 6:30 PM

Thursday 9:00 AM to 4:00 PM



46 E Galveston St, Chandler, AZ 85225
480-963-4040 | www.robertscatering.net

Chiffon Cakes

Vanilla Almond, Chocolate, Poppy Seed, Spice and Champagne



Bavarian & Mousse Fillings

Rum

Strawberry Rum or Cream
Banana Rum or Cream
Cherry Rum, Almond or Cream
Peaches and Cream or Rum
Apricot Cream
Praline's and Cream
Raspberry Cream or Rum
Cannoli Cream
Cinnamon Butter Cream
Pineapple Rum or Cream
Cookies N' Cream
Chocolate Mousse
Chocolate Mousse w/ Raspberry

Vanilla Cream

Blueberry Rum or Cream
Cherry Rum or Cream
Mandarin Orange Cream
Apple Rum or Cream
Coconut Rum or Cream
Butter Pecan Walnut
Lemon Cream
Lemon Cream w/ Strawberry
Lemon Cream w/ Raspberry
Peanut Butter Cream
Chocolate Mocha Mousse
Chocolate Mousse Butter Cream
Chocolate Almond Mousse

Shaved Chocolate, Caramel, Pecan or Walnuts may be added to fillings.



Our Famous Carrot Cakes

With Cream Cheese Filling



All Time Favorite Cakes

German Chocolate, Heath Bar Bavarian Crunch, Bananas Foster