



RA
CATERS

CATERING &
EVENTS MENU

CoStar
2025

Restaurant Associates Policies

Customer orders are accepted from 7 am to 4 pm Monday through Friday.

Orders need to be placed at a minimum of 72 hours prior to the event date. Orders placed within 24 hours of the event date will be subject to a 20% surcharge and may be subject to chef's choice of specific menu.

Should customer cancel the order less than 24 hours from the function, restaurant associates will bill the client 100% of the order.

Reasonable menu substitutions will be made if necessary for orders placed within 24 hours of the event. customer will be notified as soon as a substitution is required.

Orders placed after 4 pm for next day service must be called in before input in catertrax and confirmed by email between Restaurant Associates and CoStar.

Any event requesting full china/glassware will incur a minimum attendant fee of \$200, depending on the length of event and number of people.

Any orders that are delivered to or remain in meeting space past 4pm will incur a late pick-up fee of \$50

CoStar will provide a final guaranteed count at least three (3) business days prior to each function. the customer will be charged for number guaranteed or served, if greater, than the guarantee.

For events with beer, wine or alcohol:
Product must remain on premises
Participants must be served by a bartender
All unopened/unused product will remain with the vendor and will not be refunded

Allergen

Please be aware that we handle pork, egg, dairy, wheat, shellfish, fish, soy, peanut, and tree nut products and other potential allergens in the food production and service areas. Please contact your or event manager to discuss made-without-gluten menu options. Pre-packaged gluten-free items are available from outside sources by special order and served wrapped in original packaging.

Information– Charges in Addition to Food & Beverage

service & labor charges

all receptions or special events will require customized service –bartenders, butlers, and station attendants.

labor costs will be included with all catering documentation for client approval.

staffing cost are provided below and are based on event size & type.

bartenders *\$45 per hour*

bar service must be attended by tips certified personnel at all times, one bartender per 50 guests

butlers *\$45 per hour*

One butler per 50 guests for disposable events

One butler per 30 guests for china events.

there is a four-hour minimum for all staffing. all catering services are based on two hours for set up, the time to service the event and one hour for break down, unless otherwise noted.

staff must be secured 2 business days prior to the event. Day before or last-minute requests needing staff may incur a late fee of \$100 per event.

equipment

Any equipment that needs to be rented will be handled by restaurant associates. the cost of equipment is determined by final selection and charges will be outlined in catering proposal

tax

menu pricing does not include 13.5% food and beverage tax.

if these menus do not meet your requirements, we are happy to provide customized catering to suit your needs.



BREAKFAST

/BREAKFAST/

Big Hot Breakfast minimum of 12 guests \$12.00 per guest

Baked frittatas with broccoli/onion/farmhouse cheddar, egg white frittatas with spinach/mushrooms, rustic breakfast potatoes, smoked bacon, turkey sausage, fresh fruit & berries, Danish & muffins, preserves & whipped butter, orange juice, & coffee service.

Conference Breakfast minimum of 12 guests \$9.00 per guest

Toasted bagels with whipped butter, cream cheese, & preserves with broccoli, onion, and farmhouse cheddar frittatas, fresh fruit & berries, orange juice, and coffee service.

Continental Breakfast minimum 8 guests \$7.50 per guest

Fresh-baked Danish, scones, & muffins with preserves & whipped butter. Served with orange juice & coffee service.

Oatmeal Bar minimum 8 guests \$8.00

Hot oatmeal, assorted toppings, fresh fruit & berries, cinnamon buns, orange juice, & coffee service

Quick Breakfast Bar minimum 8 guests \$8.00

Attractive individual bags with assorted breakfast sandwiches on English muffins with a fresh fruit cup and a protein bar. Served with orange juice & coffee service.

Quick Hot Breakfast minimum 12 guests \$9.50

Scrambled eggs, turkey sausage, smoked bacon, fresh fruit & berries, orange juice, & coffee service

Egg Whites available as an alternative all of the above options.

A wooden crate filled with a variety of sandwiches and burritos. On the left, there are several round sandwiches on whole-grain bread. In the center, there are long sandwiches on a soft roll, filled with chicken, lettuce, and other ingredients. On the right, there are more round sandwiches, some with chicken and tomatoes. In the middle of the crate, there are several burritos wrapped in a light-colored tortilla, filled with shredded orange carrots, green lettuce, purple onions, and yellow cheese. The word "LUNCH" is written in large, white, bold, sans-serif capital letters across the center of the image, with a white square outline behind the letter 'L'.

LUNCH

/LUNCH/

Sandwich Luncheons minimum 8 guests

In order to provide built-in variety, RA Caters offers a seasonal cycle menu of featured sandwiches and chef's choice salad changing daily.

Featured Sandwich Selections

- Smoked Turkey, Provolone, Lettuce & Tomato
- Black Forest Ham, Swiss Cheese, Dijon Mustard Lettuce & Tomato
- Genoa Salami, Ham, Provolone, Lettuce, Black Olives, Tomatoes, Oli & Vinegar
- Roast Beef, Swiss Cheese, Mustard & Horseradish Aioli Chicken Caesar Wrap
- Rosemary Grilled Chicken Breast, Parmesan, Basil Aioli Chicken Salad, Lettuce & Tomato
- Traditional Albacore Tuna Salad, Lettuce & Tomato
- Vegetable Wrap: Kale, Red Cabbage, Avocado, Tomato, Hummus

Conference Lunch \$15.00 per guest

Your Choice of four of our featured sandwiches, our signature chopped salad with dressings, desserts, sodas, & waters.

Sandwich Tray \$8.50 per guest

A selection of three of our signature sandwiches served with chips, pretzels, sodas, & waters.

Lunch Bags \$10.50 per guest

Individually bagged lunches with an assortment of our signature sandwiches. Each bag includes fresh fruit cups, chips or pretzels, & a cookie. Served with sodas & waters.

/LUNCH/

Room Temperature Lunch Buffets

Minimum 12 guests

Country Club Luncheon \$31.00 per guest

Pick two entre selections: Chimichurri Flank Steak, Seared Gulf Shrimp Salad, or Chickpea Crabcakes with Tangy Green Beans & Tomatoes. **Pick Two Side Items:** Corn & Soy Bean Succotash, Tomato Basil Watermelon Salad, Broccoli Slaw, Gem Lettuce Bleu Cheese Salad, or Fresh Fruit Salad. Includes artisan rolls, desserts, sodas, & waters.

Far East Lunch \$35.00 per guest

Pick two entre selections: Mango Chili Five-spice Pork Tenderloin, Seared Salmon with Artichokes, Tomatoes, Olives, & Herb Vinaigrette, or Rice Noodle Salad. **Pick Two Side Items:** Hoisin Green Beans & tofu, Korean Pancakes, or Multi-green Salad with Papaya, Shiitakes, Ginger, & carrot. Includes artisan rolls, desserts, sodas, & waters.

Mediterranean Fare \$26.50 per guest

Pick two entre selections: Roasted Plum Tomatoes over Parmesan Pasta, Seared

Salmon with Artichokes, Tomatoes, Olives, & Herb Vinaigrette, or Lemon Herb Chicken. **Pick Two Side Items:** Roasted Orange Sherry Asparagus, Greek-style Cous Cous, Watercress Salad, or Fresh Fruit Salad. Includes artisan rolls, desserts, sodas, & waters.

Asian Express \$17.00 per guest

Includes Vegetable Spring Rolls with Sweet chili Sauce, Thai Noodle Salad, Steamed Pork Buns, Desserts, Sodas, & Waters.

/LUNCH/

Hot Lunch Buffets

Minimum 12 guests

American Sit-Down Dinner \$20.00 per guest

Your choice of two entrees: Meatloaf with Gravy, Roast Beef au Jus, Rosemary Citrus Chicken, or Seared Salmon over Succotash. **Your choice of two side items:** Creamy Mashed Potatoes, Green Beans with Onions & Garlic, or Roasted Potatoes. Includes Artisan Rolls, Desserts, Sodas, & Waters.

The Indoor Cookout \$21.00 per guest

Includes Hamburgers, Cheeseburgers, Hot Dogs, Veggie Burgers, Pasta Salad, Rolls, Desserts, Sodas, & Waters.

The Italian \$26.00 per guest

Includes Chicken Arrabiata, Grilled Eggplant Rollotini, Artisan Rolls, Desserts, Sodas, & Waters. You also choose two Side Salads: Thyme Roasted Plum Tomatoes, Penne with Zucchini, Basil, & Peas, Marinated Artichokes, or Arugula, Radicchio & Endive Salad.

The Taqueria \$25.00 per guest

Your choice of two entrees: Chicken Birria, Braised Pork Carnitas, Beef Sirloin Bistek, Chili & Lime Sofrito Tofu. **Your choice of beans:** Pinto or Black Beans. Includes Cilantro Lime Rice, Flour Tortillas, a Huge Vairety of Sauces & Toppings, Artisan Rolls, Desserts, Sodas, & Waters.

A top-down view of a wooden box filled with various baked goods. On the left, there are several dark brown, rectangular brownies studded with chocolate chips. In the center and right, there are several round, golden-brown cookies, some of which are also studded with chocolate chips. The box is lined with light-colored paper.

AFTERNOON SNACKS

/AFTERNOON SNACKS/

Snack Breaks

Minimum 8 guests

Anytime Beverages

Coffee & Tea Service - \$4.25 per person

Seltzers & Energy Drinks - \$3.95 per person

Sodas & Waters - \$2.50 per person

Assorted Dessert Display - \$4.25 per person

Banana Chocolate Energy Bites - \$3.00 per person

Build-Your-Own Trail Mix - \$3.00 per person

Chips & Dips - \$5.00 per person

Served with Queso Fundido, Salsa, & Guacamole

Classic Hummus & Crudite - \$5.00 per person

Crunch Bar Energy Bites - \$3.00 per person

Flavored Chips - \$4.50 per person

Fresh crispy tortillas dusted with a variety of flavors. Served with Salsa &

Ranch Dressing for dipping.

The Cookie Jar - \$2.00 per person

Sweet & Salty Snacks - \$5.50 per person

Cheese Board - \$6.95



RECEPTIONS

/RECEPTIONS/

CONTACT ROB STEVENS TO PLAN EVERY DETAIL! WE CAN HANDLE ANY EVENT AT ANY TIME, FROM BURGERS & FRIES TO THE HIGHEST QUALITY FINE DINING SERVICE & CUISINE. WE HAVE A FULL ABC BEVERAGE LICENSE AS WELL AS ACCESS TO ANY RENTALS YOU MAY NEED TO MAKE YOUR EVENT EXACTLY WHAT YOU ARE LOOKING FOR!

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Beer, Wine, & Seltzer Bar - \$10 per person for up to two hours

Afterhours Bartender labor - \$45 per hour