



RHONDA'S

CATERING

Casual · Complete · Classic

Hors d'oeuvres

Our hors d'oeuvres can be simple and light for appetizers or heavier and more filling for a full meal.

Mexican Fiesta

Heavy enough to serve as dinner

Sliced Melons
Jalepeno Fudge
Mexican Layer Dip
Cheese & Veggie Quesadillas
Fresh Salsa and Queso & Chips
Hot Corn Dip with Jalepeno Cheese
Chicken & Beef Fajitas with Trimmings

After 5 Cocktail Party

Heavy enough to serve as dinner

Avondale Vegetable Dip
Grilled Chicken with Dipping Sauce
Assorted Cheese Tray with Crackers
Fresh Fruit Platter with Chocolate Dip
Peppered Beef with Rolls & Horseradish
Tortilla Rollups with Salsa Mexican Layer Dip

Cowboy Delight

Heavy enough for even the biggest appetite

Deviled Eggs
Cheddar Biscuits
Fresh Fruit Display
BBQ Brisket with Rolls
Crunchy Veggies & Dip
Olive & Cream Cheese Squares
Toasted Pecan & Pimento Squares
Fried Chicken Strips with Comeback Sauce

Finger Food Lunch

Ideal for a Buffet Lunch

Pizzarustica
Bread Pot Fondue
Fruit with Cream Dip
Peppered Ham with Rolls
Antipasta Tray with Olives
Focaccia with Pesto & Cheese
Fresh Veggies with Peppercorn Ranch
Caesar Wraps with Smoked Turkey & Parmesan

Elegant Evening

Perfect for an elegant affair

Sliced Fresh Fruit
Sun Dried Tomato Torte
New Potatoes with Caviar
Mushroom Pate with Crackers
Peppered Tenderloin with Rolls
Shrimp Platter (Rosemary, Avocado or Cocktail)
Asparagus, Sugar Snaps & Broccoli with Blue Cheese

Perfect Picnic

Ideal for gathering with friends

Swiss Corn Dip
Fresh Fruit Display
Stuffed Mushrooms
Chicken Phyllo Squares
Parmesan Cheese Rounds
Spinach Dip with Crackers & Carrots
Pork Tenderloin with Chutney & Rolls

Light Hors d'oeuvres

Preceding an elegant dinner

Artichoke Cheese Dip with Veggies Kaluha Pecan Brie with Apple Wedges
Crab Dip with Cocktail Sauce & Crackers Sugared Grapes with Blackberry Brandy