

RUSTLE + ROUX



ELEVATED CUISINE

FALL/WINTER CATERING MENU

BREAKFAST

(10 guest minimum)

~ a \$3.00 per guest surcharge will apply for any orders under 10 guests ~

CONTINENTAL BREAKFAST

R+R Elevated Continental

Collection of Miniature Breakfast Pastries including Bagels, Croissants, Scones, Coffee Cakes, Muffins + Cinnamon Rolls. Served with Whipped Butter + Preserves. Includes Coffee & Tea Service
\$7.49/guest

The Gourmet Bagel Assortment

Bagel Assortment Served with Three Housemade Cream Cheese Schmears
\$4.99/guest

Yogurt Parfait + Fruit Salad Bar

Create Your Own Parfaits or Fruit Salad with Low-Fat Vanilla + Strawberry Yogurt, Seasonal Berries, Strawberries, Pineapple, Grapes, Melon, Honey + House-made Granola
\$7.99/guest

Add Greek Yogurt for \$1.00/guest

Seasonal Fruit Platter

Artful Display of Sliced Seasonal Fruit
\$5.99/guest

BREAKFAST BOXES

R+R Continental Box

Your Choice of Bagel, Scone or Muffin Served with Individual Yogurt Parfait, Bottled Juice, Whipped Butter + Preserves.
\$6.49/guest

Lox + Bagel Box

Sliced Nova Lox with Bagel, Cream Cheese, Red Onion, Cucumber, Capers, Lemon + Bottled Juice
\$8.49/guest

HOT BREAKFAST

Classic American

Scrambled Cage Free Eggs, Savory Breakfast Potatoes, Applewood Smoked Bacon, Turkey Sausage Links, Miniature Pastries + Seasonal Fruit Salad
\$14.99/guest

Build Your Own Breakfast Taco Bar

Scrambled Cage Free Eggs, Savory Breakfast Potatoes, Chorizo, Applewood Smoked Bacon, or Turkey Sausage, Sautéed Peppers, Cheddar or Queso Fresco, Scallions, Sour Cream, House-made Salsa + Flour Tortillas
\$11.99/guest

Egg Frittatas

Choice of Two Varieties

Greek- Sun-Dried Tomatoes, Arugula, Mozzarella + Basil

Mexican- Chorizo, Poblano Pepper + Chihuahua Cheese

R+R- Caramelized Onion, Ham + Fontina

Cajun- Andouille Sausage, Bell Pepper, Scallion + Cheddar Cheese

\$4.99/each

Bagel Sandwiches

Choice of Two Varieties

Steak- Egg, Provolone Cheese + Caramelized Onion

Italian- Egg, Spicy Ham, Sun-Dried Tomato, Fontina, Spinach + Pesto

Turkey- Egg White, Smoked Turkey + Havarti Cheese

Veggie- Egg, Scallion Cream Cheese, Tomato, Cucumber + Red Onion

\$5.99/each

Substitute Egg Whites to any Item for \$1.00 per guest

ALA CARTE ITEMS

Applewood Smoked Bacon (2pp) \$2.49

Pork Sausage Links (2pp) \$2.49

Turkey Bacon or Sausage (2pp) \$2.49

Savory Breakfast Potatoes \$2.49

Individual Yogurt Parfaits \$3.99/ea

BOXED LUNCHES

(10 guest minimum)

~ a \$3.00 per guest surcharge will apply for any orders under 10 guests ~

R+R Salad Box

Choice of Two

Caesar Salad with Garlic Croutons
Classic Greek Salad with Lemon Oregano Vinaigrette
Farmer's Garden Salad with Balsamic Vinaigrette
Roasted Seasonal Vegetable Chopped Salad with Balsamic Vinaigrette

Includes

Artisan Rolls + Cookies
\$9.49/box

Add Grilled Chicken or Tofu to Any Salad for \$2.99/box

R+R Avoiding Gluten Box

None of the products produced in our kitchen are completely "gluten-free" as defined by the FDA. Since we do not have a gluten-free facility, there is always the possibility of cross-contamination from trace amounts of gluten

Choice of

Grilled Chicken Breast or Grilled Tofu with
Classic Greek Salad with Lemon Oregano Vinaigrette or
Farmer's Garden Salad with Balsamic Vinaigrette or
Roasted Seasonal Vegetable Chopped Salad with Balsamic Vinaigrette

Includes

Quinoa Salad du Jour + Fresh Fruit Salad
\$12.49/box

R+R Classic Box

Choice of Three

Pesto Grilled Chicken with Fontina, Balsamic Tomatoes, Arugula + Roasted Garlic Aioli on Tomato Focaccia
Grilled Sirloin with Roasted Red Peppers, Spinach, Queso Fresco + Chipotle Aioli on Telera Roll
Smoked Turkey with Bacon, Avocado, Tomato, Bibb Lettuce + Jalapeno Aioli on a Demi Baguette
Chicken Caesar Sandwich with Romaine, Roasted Tomatoes, Asiago + Caesar Dressing on Brioche Roll
Fresh Mozzarella with Roma Tomatoes, Baby Arugula + Balsamic Reduction on Demi Baguette
Shrimp Louis Salad with Bibb Lettuce + Tomato on Croissant
Tuna + Dill Salad with Capers, Roma Tomato, Bibb Lettuce + Lemon Aioli in a Spinach Tortilla

Includes

House-made Chips + Cookies
\$10.99/box

Add a Side Fruit, Pasta, Caesar or Farmer's Garden Salad to any Box Lunch for \$2.99/box

R+R Entrée Box

Requires 48 Hours Notice – Choice of Two Varieties

Tuna Nicoise Seared Tuna served over Baby Spinach, Green Beans, Hard Boiled Egg, Tomatoes, Roasted Potatoes + Kalamata Olives with Lemon Oregano Vinaigrette, Roll + Dessert Bar

Herbed Steak Grilled Skirt Steak served over Grilled Vegetables, Grain Salad du Jour, Side Market Salad + Dessert Bar

Italian Chicken Herb Grilled Chicken served over Balsamic Vegetables, Pasta Salad du Jour, Side Caesar Salad + Dessert Bar

Thai Noodle Marinated Beef with Rice Noodles, Soy Ginger Grilled Vegetables, Market Salad + Dessert Bar

\$20.49/box

SANDWICH + WRAP DISPLAYS

(10 guest minimum)

~ a \$3.00 per guest surcharge will apply for any orders under 10 guests ~

DIY Sandwich Display

Customize Your Own Gourmet Sandwich

Meats- Choice of Three

Smoked Pit Ham
Grilled Chicken
Smoked Turkey Breast
Spiced Roast Beef
Classic Tuna Salad

Cheeses

Cheddar
Baby Swiss
Provolone

Breads

Artisan Rolls + Breads

Garnishes

Bibb Lettuce, Roma Tomatoes, Red Onions,
Horseradish Cream Sauce, Chipotle Aioli +
Pesto Aioli

Each Buffet to Include

Seasonal Grain Salad,
House-made Chips + Assorted Cookies
\$12.99/guest

Signature Display

Choice of Three

House Smoked Turkey + ColbyJack on a
Demi Baguette

Smoked Ham + Swiss on a
Pretzel Roll

Roast Beef + Cheddar on Kaiser Roll

Southwestern Chicken Wrap with
Corn Pico de Gallo + Black Beans

Grilled Vegetable + Freekah Wrap with
Baby Greens, Tomatoes + Herb Vinaigrette

Choice of One

Roasted Potato Salad with
Lemon Oregano Vinaigrette

Seasonal Pasta Salad with
Vegetables

Farmer's Market Greens Salad with
Balsamic + Ranch Dressing

Seasonal Fruit Salad

Classic Caesar Salad

Each Buffet to Include

House-made Chips + Assorted Cookies
\$14.49/guest

Executive Display

Choice of Three

Pesto Grilled Chicken with Fontina, Balsamic Tomatoes, Arugula + Roasted Garlic Aioli on Tomato Focaccia

Grilled Sirloin with Roasted Red Peppers, Spinach, Queso Fresco + Chipotle Aioli on Telera Roll

Smoked Turkey with Bacon, Avocado, Tomato, Bibb Lettuce + Jalapeno Aioli on a Demi Baguette

Chicken Caesar Sandwich with Romaine, Roasted Tomatoes, Asiago + Caesar Dressing on Brioche Roll

Fresh Mozzarella with Roma Tomatoes, Baby Arugula + Balsamic Reduction on Demi Baguette

Shrimp Louis Salad with Bibb Lettuce + Tomato on Croissant

Tuna + Dill Salad with Capers, Roma Tomato, Bibb Lettuce + Lemon Aioli in a Spinach Tortilla

Choice of Two

Honey Mustard Quinoa + Potato Salad

Mediterranean Pasta Salad with Sun-Dried Tomatoes, Artichoke Hearts, Kalamata Olives + Lemon Oregano Vinaigrette

Kale Salad with Roasted Beets, Fennel, Farro + Citrus Vinaigrette

Chick Pea + Arugula Salad with Roasted Carrots, Caramelized Onions + Balsamic Vinaigrette

Seasonal Fruit Platter

Each Buffet to Include

House-made Chips, Cookie + Dessert Bar Assortment
\$18.49/guest

HOT BUFFETS

(15 guest minimum)

~ a \$3.00 per guest surcharge will apply for any orders under 15 guests ~

Custom Salad Station

Mixed Greens and
Your Choice of Arugula or Baby Spinach

Choose 5 Toppings

Veggies- Grape Tomatoes, Red Onions, Broccoli, Cucumber, Kalamata Olives, Roasted Carrots, Roasted Beets, Grilled Zucchini

Cheeses- Feta, Cheddar, Blue Cheese

Choose 2 Dressings

Balsamic Vinaigrette, Ranch Dressing, Lemon Oregano Vinaigrette, Honey Mustard Dressing

Served with Assorted Rolls, Butter + Assorted Cookies

\$18.49/guest with Grilled Steak + Chicken

\$22.49/guest with Grilled Shrimp + Chicken

Taste of Asia

Wok Seared Sweet + Sour Chicken

Vegetable Stir-Fry

Steamed Jasmine Rice

Dragon Noodle Salad

Sliced Fruit + Berry Platter

\$18.49/guest

\$22.49/guest Substitute Seared Shrimp

Slider Bar

Served with Housemade Potato Chips, Potato Salad, Coleslaw + Assorted Cookies

Choose 2 Sliders

Beef Slider, Turkey Slider, Veggie Slider or Pulled Buffalo Chicken

Choose 2 Cheeses

Blue Cheese, Swiss, American or Cheddar

Choose 5 Condiments

Bibb Lettuce, Tomato, B+B Pickles, Balsamic Onions, Olive Tapenade, Bacon Onion Jam, Pesto Aioli, Chipotle Aioli, Dijon Mustard, Ketchup + BBQ Sauce

\$18.49/guest

Taste of Tuscany

Pan Roasted Salmon or Chicken with Grape Tomatoes, Kale + Crazy Water (chile, garlic, lemon)

Cavatappi with Extra Virgin Olive Oil, Lemon + Garlic

Roasted Zucchini + Yellow Squash with EVOO + Thyme

Kale Salad with Oven Dried Tomatoes, Parmesan + Balsamic Vinaigrette

Garlic Focaccia Bread

Seasonal Fruit Platter

\$20.49/guest

American Classics

Classic Meatloaf or Citrus Roasted Turkey Breast

Baked 3 Cheese Mac + Cheese with Aged Cheddar, Fontina + Asiago

Roasted Garlic Mushrooms

Gourmet Garden Salad with Grape Tomatoes, Red Onion, Cucumber + Balsamic Vinaigrette

Assorted Cookies

\$18.49/guest

DIY Tostada Bar

Carne Asada **OR** Chicken Tinga

Crispy Corn Tostadas

Toppings Include

Tomatillo Salsa, Habanero Cream Salsa, Avocado Cream, Queso Fresco, Pico de Gallo + Shredded Lettuce

Southwest Tortilla Salad with Cilantro Vinaigrette

Vegetarian Black Beans

Mexican Chocolate Brownies

Add Guacamole **\$3.29/guest**

\$16.49/guest

SNACK PLATTERS

(10 guest minimum)

~ a \$3.00 per guest surcharge will apply for any orders under 10 guests ~

In Season

Seasonal Hummus
Olive Tapenade
Pita Chips
Seasonal Raw Vegetables

\$6.49/guest

Chips + Salsa

Salsa Roja, Habanero Cream Salsa +
Salsa Verde with House-made Tortilla Chips

\$4.49/guest

Bruschetta

Classic Tomato Bruschetta
Roasted Pepper Bruschetta
Yellow Beet + Goat Cheese Bruschetta
with Grilled Crostini

\$5.49/guest

Seasonal Sliced Fruit Platter

\$5.49/guest

Vegetable Crudit 

Served with a Herb Buttermilk Dressing

\$3.49/guest

Sweet + Salty Delights

An Assortment of M&M Trail Mix,
Gourmet Popcorn + Assorted Cookies

\$6.49/guest

Cheese + Antipasto Assortment

Genoa Salami, Prosciutto, Capicola with
Roasted Red Peppers, Marinated Olives +
Domestic Cheeses with Sliced Baguette + Crackers

\$11.49/guest

Gourmet Cheese Board

Assortment of Cheeses with Crackers,
Fresh + Dried Fruit

Domestic Cheeses \$6.49/guest

Artisan Cheeses \$9.49/guest

Charcuterie Display

Assortment of Gourmet Sausages with
Seasonal Accoutrements, Mustard +
Sliced Baguette

\$7.99/guest

R+R Satisfier

House-made Chips, Mixed Nuts, Assorted Cookies +
Dessert Bars

\$5.49/guest

DIY S'mores Bar

Assorted Cookies + Graham Crackers with Toasted
Marshmallows, Nutella, Peanut Butter, Hershey's
Chocolate Bars, Snickers, Toasted Coconut, Bacon
Crumbles + Chopped Pecans

\$8.49/guest

Build Your Own Trail Mix

A Selection of Seeds, Nuts, Dried Fruits + Chocolate
to Customize Your Trail Mix

\$7.99/guest

ALA CARTE SNACKS

Cookies (1.5pp)	\$2.49/guest
Brownies or Dessert Bars (1.5pp)	\$2.99/guest
Dessert Assortment (2pp)	\$3.49/guest
Whole Fruit	\$1.59/guest

CAKES, CUPCAKES + MORE

(10 guest minimum)

~ a \$3.00 per guest surcharge will apply for any orders under 10 guests ~

Cakes please contact catering department for quote - requires 48 hours notice

10" Round Cake serves approximately 10-12 guests

12" Round Cake serves approximately 14-16 guests

Quarter Sheet Cake serves approximately 22-26 guests

Half Sheet Cake serves approximately 40-45 guests

Full Sheet Cake serves approximately 85-100 guests

Gourmet Cupcakes must be ordered by the dozen **\$3.99/each**

Cake Flavors

Yellow, Chocolate, Red Velvet, Banana or Carrot

Frosting + Fillings

Chocolate Mousse, Chocolate Buttercream, Vanilla Buttercream, Lemon Curd, Cream Cheese, Custard, Strawberries with Custard, Strawberries with Whipped Cream, Banana with Custard and Bananas with Whipped Cream

A Personalized Message & Color Preferences are Included with Every Cake Order

All cake/cupcake orders must be placed 48 hours prior to delivery date

Gourmet + Custom flavors are also available, please call Rustle+Roux for customized cake quote. Customized cakes require a minimum of 72 hours notice.

Miniature Pastries 2 pieces per person **\$5.49/guest**

Tarts Fresh Fruit, Chocolate Mousse, Turtle, Lemon Curd, Cheesecake, Apple Crumb, Key Lime, Banana Cream, Coconut Mousse, Pecan + Pumpkin

Additional Pastries Almond Macaroons, Éclairs, Cream Puffs, Cannolis, Opera Torte, Tiramisu Square, Chocolate Dipped Strawberry (Tuxedo, White or Milk Chocolate), Tiramisu Mousse Cup, Cappuccino Mousse Cup, Strawberry Mousse Cup, Fresh Fruit Mousse Cup, Vanilla or Chocolate Petit Fours

BEVERAGES

Beverage Service can not be sold separately, deliveries must accompany food orders

INDIVIDUAL BEVERAGES

Assorted Soda, Bottled Water or Iced Tea	\$1.99
Assorted Tropicana Juices	\$2.39
Smart Water .5L	\$2.49
Fiji Water .5L	\$2.79

SEASONAL FAVORITES

(serves approximately 10 guests)

Hot Mulled Apple Cider	\$29.99
Hot Cocoa	\$29.99
Cucumber-Mint Spa Water	\$19.99
Strawberry-Lemon Spa Water	\$19.99

BEVERAGE SERVICE

Coffee + Tea Service	\$3.99/guest
Hot Tea, Regular + Decaf Coffee with cream + selection of sugars	
\$3.99 per serving	

Morning Beverage Service	\$5.49/guest
(includes one bottled beverage per person)	

Coffee + Tea Service with Bottled Juice, Soda + Bottled Water

Afternoon Beverage Service	\$5.49/guest
(includes one bottled beverage per person)	

Coffee + Tea Service with Assorted Soda, Iced Tea + Bottled Water

Upgrade to Illy coffee for \$.50/guest

ADDITIONAL INFORMATION

All catering orders must be placed by 12:00 PM the day prior to your event + include disposable plates, utensils, napkins + condiments appropriate for your guest count.

How to Order Online

Order online in minutes at our CaterTrax website:

<http://www.rustleandroux.catertrax.com/>

Off-Site Deliveries

Our catering attendants will deliver + setup all off-site deliveries disposable platters, bowls + chafers, additional fee for chafers + \$10 delivery fee apply. Melamine Platters + Bowls are available for and elevated buffet display, a \$25 pickup fee will also apply to these orders

Payment

We gladly accept all types of credit cards. All services will be charged 11.5% sales tax. All payment information must be arranged prior to placing the order. Prices are subject to change based on product pricing.

Cancellations

Our orders are made just for you, therefore cancellations must be made by 12:00 PM the business day prior to your order. If the cancellation is not made by the given time frame you will be subject to a percentage or full cost of your order.

Rustle + Roux offers full-service catering + event planning.

We can provide professional staff, bar services, customize menus, facilitate rental + décor needs allowing you to effortlessly shine at your next event!

Please contact the Catering Manager at 312-285-2330 to start on your personalized quote today!