



Rosemary's Full Service, Off-Site Catering

Contact

Jennifer J. Hollifield, Sales & Catering Director

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www.rosemarysrestaurant.com

ROSEMARY'S CATERING

FUNCTIONS OFF SITE

We can cater at any location you choose!

There is no function too small or too large

Competitive Pricing / Highest Quality

Major Holidays

Full Thanksgiving or Christmas Dinners, Holiday Pies, Weddings, Office Parties, Bridal or Baby Showers, Or anything you can dream of!

SPECIAL ARRANGEMENTS

To beautify your event, floral arrangements can be provided, or if you require special services such as audio/visual equipment please contact:

**Jennifer J. Hollifield, at 702-365-6962 or
Email at rosemarysevents@yahoo.com**

These items will be charged separately.

FEES / PAYMENT TERMS

A deposit is required to reserve and confirm your event date.

A credit card authorization form and contract will be created for the event.

No date is confirmed until the deposit and signed contract is received.

Cancellation policy.

All cancellations must be made with Jennifer J. Hollifield. We require a one-week advance notice for all cancellations. In the event of a cancellation made after the required one-week advance notice, the deposit will be forfeited.

The balance is due in full 5 days prior to the event date. All payments are to be made by cash or approved credit card.

ROSEMARY'S CATERING

PRICES AND DETAILS FOR AN EVENT

Enclosed are sample menu items to review.
These suggestions are only the beginning in planning a menu for your event.
Our goal is to assist you in creating a truly exceptional menu and memorable
event for you and your guests.

We are happy to customize a menu for your particular group.

If you have special menu requests please contact:

Jennifer J. Hollifield at 702-365-6962.

BEVERAGES

Beverages can be provided and will be charged separately,
depending on what is provided.

Wine is charged based on consumption (per bottle)

Service (20%) and tax (7.75%) will be added.

PRICES FOR A COCKTAIL PARTY

Selection of hot and cold Hors d'oeuvres

We have listed some sample items to review.

We are happy to provide these hors d'oeuvres butler passed
or arranged for self-service.

Cost per person: Dependent on selections made

ROSEMARY'S CATERING

SAMPLE COLD HORS D' OEUVRES

Fresh Mozzarella with Tomato & Basil Relish on Crouton
Asparagus & Herb Goat Cheese Crepe with Red Pepper Cream
Pepper Seared New York Strip on Crouton with Horseradish Cream
Preserved Lemon Shrimp Salad on Cucumber with Herb Cream
Camembert on Rosemary Cracker with Apricot Chutney
Creole Boiled Shrimp with Remoulade or Cocktail Sauce
New Potatoes with Chive Cream & Caviar
Peppered Ahi Tuna with Wasabi Cream
Crab Cheesecake with Mango Sauce
Eggplant Caviar on Crouton with Basil Cream
Fresh Cucumber with Feta & Pine Nuts
Waldorf Salad on Endive
Blue Cheese Mousse on Endive with Raspberry Vinaigrette
Chicken & Olive Salad on Endive
Asian Steak Salad on Crispy Wonton with Sweet Soy
Salmon Tartar on Crouton with Saffron Aioli

SAMPLE HOT HORS D'OEUVRES

Prosciutto Wrapped Shrimp with Tomato Cream
Lamb Chops with Lemon-Mint Cream or Rosemary Lamb Jus
Chicken Satay with Peanut Sauce
Mushroom & Andouille Strudel with Black Pepper Cream
Asian Meatballs with Snow peas and Sweet Soy
BBQ Shrimp on Skewers
Grilled Salmon Skewers with Citrus Sauce
Grilled Shrimp & Goat Cheese Quiche*
Moroccan Beef Kabobs
Assorted Vegetarian Quiche*

* Items will require an oven

"Thoroughly cooking food of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked."

ROSEMARY'S CATERING

SAMPLE SALADS

Arugula & Endive

With Poached Pear, Blue Cheese and Toasted Walnut Vinaigrette

House Salad

With Roasted Onion Vinaigrette

Caesar Salad

Parmesan Croutons

Spinach Salad

With Goat Cheese, Port Wine Shallots and Sherry Mustard Vinaigrette

Iceberg Wedge

With Blue Cheese Dressing, Eggs and Apple Smoked Bacon

Waldorf Salad

With Arugula and Endive

Pesto Pasta Salad

With Oven Roasted Tomatoes

New Potato Salad

With Dijon Mustard and Fresh Herbs

Maytag Blue Cheese Coleslaw

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SAMPLE SANDWICHES

Muffaletta

Olive Salad with Provolone, Salami & Ham

Tomato & Mozzarella

With Basil Relish on Potato Roll

Turkey & White Cheddar

With Arugula & Onion Marmalade

Herbed Goat Cheese & Sliced Cucumber

Chicken Salad

Roast Beef

Smoked Ham

Roasted Vegetable

Eggplant, Zucchini, Tomato & Onion

Tuna Salad

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SAMPLE ENTREES

4oz Filet

With Bordelaise Sauce

6oz Steak Skewers

12oz Grilled Pork Chop

With Hoppin' John & Creole Mustard Reduction Sauce

Sliced Tenderloin (served cold)

With Fresh Baked Rolls and Traditional Accompaniments

Lamb Chops

With Rosemary Lamb Jus

Grilled Chicken Breast

With Penne Pasta, Caramelized Onions and Shallot Reduction Sauce

Stuffed Chicken Breast Roulade

Stuffed with Chicken Mousse, Prosciutto & Tri-Color Peppers

6oz Basil Marinated Mahi Mahi

On a Bed of Julienne Vegetables with Citrus Sauce

Shrimp Etouffe

With Rice Pilaf

Grilled Vegetable Skewers

With Couscous and a Spicy Mustard & Fresh Herb Vinaigrette

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SAMPLE STARCHES & VEGETABLES

Creamed Potatoes

(Roasted Garlic or Parmesan)

White Cheddar Grits

Mashed Sweet Potatoes

Parslied New Potatoes

Rice Pilaf

(Fresh Herbs or Lemon Pistachio)

Pine Nut Shitake Couscous

Orzo

With Butter & Green Onions or Wild Mushroom

Baby Green Beans Almandine

Sauté of Wild Mushrooms

Baby Carrots with Herb Butter

Garlic Spinach

Brown Butter Cauliflower

Chilled Asparagus with Tarragon Sauce

Snow Peas with Sesame Oil

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SAMPLE BRUNCH ITEMS

Cheese Blintzes with Fresh Fruit & Syrup

House Cured Salmon Gravlax

With Bagels, Caramelized Onions, Goat Cheese & Fresh Herbs

Waffle Station

With Fresh Fruit, Syrup & Nuts

Apple Smoked Bacon

Chicken Sausage

Cream of Tomato Soup

Cream of Asparagus Soup

Scrambled Eggs

With Fresh Herbs & Cheddar Cheese

Idaho Potato Wedges

Fresh Baked Scones With Garnishes

Fresh Melon Wrapped with Prosciutto

Fresh Fruit Plate

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SAMPLE MEXICAN ITEMS

Chips & Salsa

Tomato Salsa, Salsa Verde, Guacamole

Shrimp Ceviche

Red Snapper Vera Cruz

With Jumbo Lump Crab & Roasted Tomato Salsa

Pork Tenderloin on Mango Salad

Roasted Vegetable Enchiladas

Green Chile Chicken Enchiladas

Poblano Chile Rice or Classic Red Tomato Rice

Tacos

*Flank Steak with Caramelized Onions & Roasted Poblanos
Choriza and Potato*

Served with Green Onions, Sour Cream, Grated Machengo,
Shredded Lettuce & Diced Tomatoes

Bacon Wrapped Shrimp

Stuffed with Fresh White Cheese & Chipotle Cream

Chicken Mole

On a Bed of Red Rice

Flan with Mexican Chocolate Sorbet

Fresh Coconut Pie with Prickly Pear Sorbet

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SAMPLE DESSERTS

Lemon Bars

Lemon Ice Box Pie

Chocolate Flourless Squares

Cookies

(Sugar, Chocolate Chip, Peanut Butter)

Carrot Cake

Chocolate Cream Pie

Peanut Butter Buckeyes

Bourbon Balls

Cheesecake

Pecan Pie

Pumpkin Pie

Chocolate Nut Truffles

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