



Robinette & Company Caterers

CATERING TO-GO

HORS D'OEUVRES MENU

SPREADS / DIPS

(Minimum Order of 12 Servings)

Crab & Artichoke Dip Served with Sliced Baguettes	\$3. ⁰⁰ / serving	
Gulf Coast Shrimp Dip Served with Assorted Breadsticks	\$3. ⁰⁰ / serving	
Aztec Pie Served with Tortilla Chips (V)		
• SM (serves 12 – 18) \$25. ⁰⁰	• LG (serves 25 – 40) \$55. ⁰⁰	
Basil Pesto Spread with Fresh French Bread (V)		
• SM (serves 10 – 15) \$15. ⁰⁰	• MD (serves 20 – 35) \$25. ⁰⁰	• LG (45 – 65) \$40. ⁰⁰
Cheddar Raspberry Torte with Assorted Crackers (V)		
• SM (serves 10 – 15) \$30. ⁰⁰	• MD (serves 20 – 35) \$55. ⁰⁰	• LG (45 – 65) \$80. ⁰⁰
Spinach Dip presented in Bread Bowl with Brown Bread Cubes (V)		
• SM (serves 12 – 18) \$25. ⁰⁰	• MD (serves 25 – 40) \$45. ⁰⁰	• LG (50 – 70) \$75. ⁰⁰
Sundried Tomato Spread in Pumpernickel Bread Bowl with Cayenne Pepper Toast (V)		
• SM (serves 12 – 18) \$25. ⁰⁰	• MD (serves 25 – 40) \$45. ⁰⁰	• LG (50 – 70) \$75. ⁰⁰

BY THE POUND

Chicken Salad	\$7. ⁵⁰ / pint container
Cranberry Pecan Chicken Salad	\$8. ⁵⁰ / pint container
Parmesan Basil Chicken Salad	\$9. ⁵⁰ / pint container
Curry Chicken Salad	\$9. ⁵⁰ / pint container
Sundried Tomato Spread	\$8. ⁰⁰ / pint container
Cayenne Pepper Toast	\$8. ⁰⁰ / gallon bag
Spinach Dip	\$8. ⁰⁰ / pint container
Pumpernickel Bread Cubes	\$8. ⁰⁰ / gallon bag
Assorted Crackers	\$1. ⁷⁵ / sleeve

PETITE SANDWICHES / SLIDERS

(Minimum Order of 15 per each item)

Beef Tenderloin with Bleu Cheese Slider	\$3. ⁵⁰ / each
Chicken Salad served on Mini Croissant	\$1. ⁶⁵ / each
Hawaiian Roast Pork served on Mini Croissant	\$1. ⁷⁵ / each
Petite Roll Sandwich Assortment	\$1. ⁵⁰ / each

(Ham/Cheese, Turkey, Roast Beef, Chicken Salad or Pimento Cheese (V) – upon request)

CANAPÉS

A canapé is a type of hors d'oeuvre, or a small, single bite food.

(Minimum Order of 24 per Item)



Bacon Wrapped Chicken Jalapeno Skewers (served warm)	\$1. ⁵⁰ / each
Beef Tenderloin Peppered Bacon Bites with Horseradish Crème (served warm)	\$2. ⁰⁰ / each
Beef Wellington Bites with Horseradish Crème (served warm)	\$2. ²⁵ / each
Caprese Skewer (V) (Cherry Tomato, Mozzarella Cheese Ball & Basil Leaf Drizzled with Balsamic Vinegar)	\$1. ⁶⁰ / each
Chipotle Steak Churasco (served warm) (Chipotle marinated beef, onions, and peppers on a skewer seasoned with Brazilian spices)	\$1. ⁹⁵ / each
Crab Stuffed Mushrooms (served warm)	\$1. ⁷⁵ / each
Cucumber Feta Roll-up (V) (A feta & Kalamata olive mixture rolled up in a thinly sliced cucumber)	\$1. ⁶⁰ / each
Dressed Up Tiny New Potato Filled with Sour Cream and Bacon	\$1. ⁵⁰ / each
English Cucumber with Salmon Mousse	\$1. ²⁰ / each
Gulf Coast Shrimp Boat	\$1. ²⁵ / each
Melon & Prosciutto Skewers (Cubed cantaloupe, thinly sliced prosciutto & mozzarella cheese ball on a skewer drizzled with a balsamic glaze)	\$1. ⁸⁵ / each
Pedro's Shrimp Bombs (served warm)	\$1. ⁶⁰ / each
Petite Blue Crab Cake with Chipotle Crème (served warm)	\$1. ⁶⁰ / each
Raspberry Brie Puff in Filo (V) (served warm)	\$1. ⁷⁵ / each
Seasonal Fruit Kabob (V)	\$1. ²⁵ / each
Spinach Parmesan Stuffed Mushrooms (V) (served warm)	\$1. ⁵⁰ / each
Smoked Salmon Pastry (served warm)	\$1. ⁶⁰ / each
Smoked Salmon Pinwheel	\$1. ²⁵ / each
Texas Style Tiny New Potatoes Filled with Chopped BBQ (served warm)	\$1. ⁷⁵ / each
Tiny New Potato Filled with Sour Cream and Chives (V)	\$1. ³⁰ / each
Tiny New Potato Filled with Spinach Artichoke Dip (V)	\$1. ⁴⁰ / each

MEATS

(Minimum Order of 12 Servings)

Beef Tenderloin Tray served with Condiments & Assorted Breads (Meat is Medium Rare to Well Done & Thinly Sliced w/ 2 oz. of tenderloin per serving)	\$8. ⁹⁵ / serving
Chicken and Pineapple Brochettes	\$1. ⁵⁰ / each
Merlot Glazed Meatballs (4 per serving)	\$2. ⁵⁰ / serving
Sliced Ham Tray with Spicy Mustard & Assorted Rolls (Ham is Thinly Sliced w/ 3 oz. of ham per serving)	\$3. ⁹⁵ / serving

SEAFOOD

Alderwood Smoked Salmon with Lemon Garlic Toast <i>(serves 35 – 50)</i>	\$80. ⁰⁰ / each
Shrimp Cocktail Platter with Spicy Cocktail Sauce <i>(5 shrimp / serving, minimum 15 servings)</i>	\$6. ⁹⁵ / serving
Smoked Salmon Lox with Mini Bagels & Condiments <i>(minimum 24 servings)</i>	\$7. ⁰⁰ / serving

PLATTERS

Antipasto Platter

(Includes: Salami, Turkey, Ham, Pepperoni, Olives, Pepperoncini, Marinated Mushrooms and Artisan Breads)

- SM (serves 10 – 15) \$40.⁰⁰
- MD (serves 20 – 35) \$75.⁰⁰
- LG (45 – 65) \$100.⁰⁰

Antipasto & Imported Cheese Platter

(Includes: Imported Cheeses, Assorted Crackers, Dried Fruit, Nuts, Salami, Turkey, Ham, Pepperoni, Olives, Pepperoncini, Marinated Mushrooms & Artisan Breads)

- SM (serves 10 – 15) \$40.⁰⁰
- MD (serves 20 – 35) \$75.⁰⁰
- LG (45 – 65) \$100.⁰⁰

Domestic Cubed Cheese Platter with Assorted Crackers

- SM (serves 10 – 15) \$30.⁰⁰
- MD (serves 20 – 35) \$55.⁰⁰
- LG (45 – 65) \$90.⁰⁰

Imported Cheese Board

(Displayed on an Herb Infused Pastry Board Served with Dried Fruit, Nuts & Assorted Crackers)

- SM (serves 10 – 15) \$50.⁰⁰
- MD (serves 20 – 35) \$95.⁰⁰
- LG (45 – 65) \$150.⁰⁰

Seasonal Fresh Fruit Platter

- SM (serves 10 – 15) \$35.⁰⁰
- MD (serves 20 – 35) \$50.⁰⁰
- LG (45 – 65) \$65.⁰⁰

Grilled Vegetable Platter *(served chilled)*

(Includes: Grilled Eggplant, Asparagus, Mushrooms, Zucchini, Squash & Red Bell Pepper, Served cold, Tossed in a garlic, rosemary olive oil)

- SM (serves 10 – 15) \$50.⁰⁰
- MD (serves 20 – 35) \$60.⁰⁰
- LG (45 – 65) \$70.⁰⁰

Mediterranean Vegetable Platter

(Includes: Sliced Pita Bread, Greek Olives, Cubed Feta Cheese, Pepperoncini, Sliced Cucumber, Cherry Tomatoes, Yellow Bell Pepper Strips, served with Hummus)

- SM (serves 10 – 15) \$45.⁰⁰
- MD (serves 20 – 35) \$55.⁰⁰
- LG (45 – 65) \$65.⁰⁰

Vegetable Relish Platter

(Includes: Carrots, Cauliflower, Cherry Tomatoes, Petite Corn, Broccoli, Marinated Tortellini, Mushrooms & Garlic Ripe Olives served with Parmesan Peppercorn Dip)

- SM (serves 10 – 15) \$35.⁰⁰
- MD (serves 20 – 35) \$45.⁰⁰
- LG (45 – 65) \$55.⁰⁰

CATERING TO-GO

DINNER SELECTION MENU

CHOOSE YOUR ENTRÉE(S):

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- Brandy Flamed Chicken Breast \$4.⁹⁵ / guest
(Seared chicken breast, flamed in brandy & cooked in a burgundy wine sauce, topped with pearl onions & sliced mushrooms.)
 - Chicken Parmesan \$4.⁹⁵ / guest
(Lightly breaded chicken breast topped with marinara sauce and melted mozzarella.)
 - Chicken Piccata \$4.⁹⁵ / guest
(Seasoned, lightly dusted chicken breast, cooked in a lemon caper wine sauce.)
 - Grilled Chicken with Mushrooms \$4.⁹⁵ / guest
(A crowd favorite! Grilled Chicken breast topped with garlic roasted mushrooms.)
 - Pork Loin \$4.⁹⁵ / guest
(Choose One: Herb Crusted, Raspberry Chipotle Glazed or Cranberry Glazed)
 - Beef Burgundy \$5.⁹⁵ / guest
(Julia Child's Famous recipe! Cubed sirloin braised in a burgundy wine sauce and flavored with garlic, pearl onions and sliced mushrooms)
 - Chef Jamie's Pecan Chicken \$5.⁹⁵ / guest
(Seasoned, lightly dusted chicken breast, gently cooked in a rich white wine cream sauce and generously topped with roasted pecans.)
 - Cajun Tilapia with Cardinal Sauce \$6.⁹⁵ / guest
(A light, flakey fish baked in a flavorful crawfish etouffee sauce.)
 - Grilled Garlic Shrimp Skewers \$6.⁹⁵ / guest
(A skewer with five jumbo gulf coast shrimp marinated in a lemon-garlic sauce and then grilled.)
 - Lemon Dill Salmon \$6.⁹⁵ / guest
(Salmon planks drizzled in a creamy lemon-dill butter sauce.)
 - Stuffed Flounder \$6.⁹⁵ / guest
(Flounder fillets stuffed with a crab and shrimp dressing, topped with a rich seafood mornet sauce)

CHOOSE YOUR SALAD:

- Garden Salad \$2.⁰⁰ / guest
(Mixed greens, crisp cucumbers, vine ripened tomatoes, served with Northern Italian and ranch dressing.)
- Classic Caesar Salad \$3.⁰⁰ / guest
(Chopped romaine lettuce with freshly grated parmesan cheese and garlic toasted croutons, served with Caesar dressing.)
- Strawberry Spinach Salad (assembly required) \$4.⁰⁰ / guest
(Baby spinach leaves with strawberries, cinnful pecans, water chestnuts and red onions, served with our famous strawberry vinaigrette dressing.)
- Greek Salad (assembly required) \$4.⁰⁰ / guest
(Mixed greens, crumbled feta cheese, olives, red onions, cherry tomatoes and cucumbers, served with a vinaigrette dressing.)

CHOOSE YOUR VEGETABLE(S):

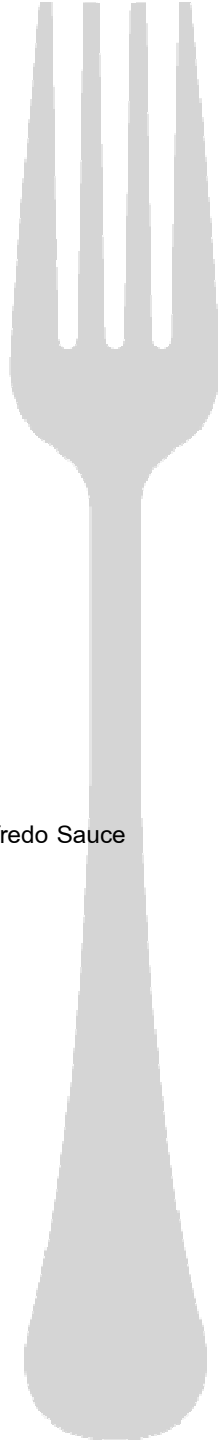
- Broccoli Florets in a Browned Butter Sauce \$2.⁰⁰ / guest
- Buttered Corn \$2.⁰⁰ / guest
- Crinkle Cut Carrots \$2.⁰⁰ / guest
- Seasoned Green Beans \$2.⁰⁰ / guest
- Apricot Glazed Carrots \$2.⁵⁰ / guest
- Robinette Famous Green Beans Almandine \$2.⁵⁰ / guest
- Fire Grilled Vegetables \$2.⁵⁰ / guest
- Southern Style Turnip Greens \$2.⁵⁰ / guest
- Sautéed Zucchini & Squash \$2.⁵⁰ / guest
- Savory Parmesan Baked Tomatoes \$3.⁰⁰ / guest
- Spinach Madeline \$3.⁰⁰ / guest

CHOOSE YOUR STARCH(ES):

- Rice Pilaf \$2.⁰⁰ / guest
- Parslied Long Grain Rice \$2.⁰⁰ / guest
- Bay Scented Wild Rice Blend \$2.⁰⁰ / guest
- Roasted Garlic Penne Pasta \$2.⁰⁰ / guest
- Yukon Gold Mashed Potatoes \$2.⁵⁰ / guest
- Rosemary Roasted New Potatoes \$2.⁵⁰ / guest
- Sea-Salted Cubed Sweet Potatoes \$3.⁰⁰ / guest
- Stuffed Pasta Shells Topped with Marinara or Alfredo Sauce \$3.⁰⁰ / guest
- Twice Baked Potato Casserole \$3.⁰⁰ / guest
- Walnut Rice Blend \$3.⁰⁰ / guest

CHOOSE YOUR BREAD:

- Sliced Garlic Bread \$1.⁰⁰ / guest
- Yeast Rolls \$1.⁰⁰ / guest
- Assorted Artesian Rolls \$1.²⁵ / guest
- Garlic Bread Sticks \$1.²⁵ / guest



MENU PACKAGES



Chicken Tetrazzini	\$9. ⁹⁵ / guest
<i>Choose ONE: Garden Salad or Seasoned Green Beans</i>	
<i>Choose ONE: Yeast Rolls or Sliced Garlic Bread</i>	
Spaghetti with Meat Sauce	\$9. ⁹⁵ / guest
<i>Choose ONE: Garden Salad or Seasoned Green Beans</i>	
<i>Choose ONE: Yeast Rolls or Sliced Garlic Bread</i>	
Beef Lasagna	\$9. ⁹⁵ / guest
<i>Choose ONE: Garden Salad or Seasoned Green Beans</i>	
<i>Choose ONE: Yeast Rolls or Sliced Garlic Bread</i>	
Vegetable Lasagna	\$9. ⁹⁵ / guest
<i>Choose ONE: Garden Salad or Seasoned Green Beans</i>	
<i>Choose ONE: Yeast Rolls or Sliced Garlic Bread</i>	
King Ranch Chicken Casserole	\$10. ⁹⁵ / guest
<i>Choose ONE: Garden Salad or Seasoned Green Beans</i>	
<i>Choose ONE: Yeast Rolls or Sliced Garlic Bread</i>	

DESSERTS

(Minimum Order of 12 Servings)

Assorted Homemade Cookies	\$0. ⁷⁵ / each
Chocolate Dipped Strawberries	\$1. ²⁵ / each
Assorted Chocolate Covered Cake Balls	\$1. ²⁵ / each
Brownies	\$1. ⁵⁰ / each
Lemon Bars	\$1. ⁵⁰ / each
Cheesecake Bites	\$1. ⁵⁰ / each
7-Layer Bar	\$2. ⁰⁰ / each
Southern Style Banana Pudding	\$3. ⁰⁰ / serving
Old Fashioned Bread Pudding with Brandy Sauce	\$3. ⁰⁰ / serving
Southern Peach Cobbler	\$3. ⁰⁰ / serving
Apple Cobbler	\$3. ⁰⁰ / serving
Chocolate Chip Bread Pudding with Kahlua Sauce	\$3. ²⁵ / serving
Apple Walnut Bread Pudding with Brandy Sauce	\$3. ⁵⁰ / serving
Pecan Cobbler	\$3. ⁵⁰ / serving
Tiramisu	\$4. ⁰⁰ / slice
Triple Chocolate Mousse Cake	\$4. ⁵⁰ / slice
Cinnful Pecans	\$18. ⁹⁵ / lb

BEVERAGES

Old Fashioned Lemonade

\$7.⁰⁰ / gallon

Iced Tea w/ Condiments

\$7.⁰⁰ / gallon

ADDITIONAL INFORMATION

All food will be in the appropriate disposable containers; hot food will be in foil pans, cold food will be on disposable platters.

Disposable dinnerware available upon request at an additional charge.

All catering to-go, pickup and delivery orders are subject to a minimal service fee to accommodate the cost of platters, pans and serving utensils.

Breakfast / Brunch menu items available upon request.