



Robinette & Company Caterers

Dinner Menu

Due to the pandemic effecting the supply chain, some menu items are subject to availability. Please contact an event coordinator with any questions.

DINNER SELECTION MENU

ENTRÉE SELECTION:

(Minimum 12 servings on menu items below)

- **Beef Burgundy** \$7.00 / guest
Julia Child's famous recipe! Cubed sirloin braised in a burgundy wine sauce and flavored with garlic, pearl onions and sliced mushrooms.
- **Beef Kabobs** \$8.00 / guest
Tender cuts of beef skewered with onions and bell peppers. Grilled to perfection! (two skewers per guest).
- **Chicken Piccata** \$6.00 / guest
Perfectly pan-seared, golden brown chicken breast, simmered in a fresh lemon caper sundried tomato cream sauce.
- **Caprese Portobello Mushroom (V)** \$7.00 / guest
Large Portobello mushroom stuffed with mozzarella cheese, diced tomatoes, fresh garlic and basil, topped with a balsamic glaze.
- **Champagne Chicken** \$7.00 / guest
Pan-seared chicken breast and sliced mushrooms simmered in a delicate champagne cream sauce.
- **Pecan Chicken** \$7.00 / guest
Seasoned chicken breast gently cooked in a rich white wine cream sauce and generously topped with toasted pecans.
- **Chicken Parmesan** \$6.00 / guest
A parmesan breaded chicken breast topped with marinara sauce and parmesan cheese.
- **Chicken Florentine** \$7.00 / guest
Italian seasoned chicken breast topped with a creamy spinach mushroom sauce, finished with mozzarella cheese.
- **Crab Stuffed Portobello Mushroom** \$8.00 / guest
Portobello mushroom stuffed with a lump crab meat stuffing, lightly topped with toasted bread crumbs.
- **Eggplant Parmesan (V)** \$6.00 / guest
Thinly sliced breaded eggplant, topped with marinara sauce and parmesan cheese.
- **Grilled Chicken with Mushrooms** \$6.00 / guest
Seasoned grilled chicken breast generously topped with roasted garlic mushrooms.
- **Grilled Garlic Shrimp Skewers** \$8.00 / guest
Grilled jumbo shrimp marinated in a lemon-garlic sauce (two skewers per guest).
- **Lemon Dill Salmon** \$8.00 / guest
Baked salmon drizzled in a creamy lemon-dill butter sauce.
- **Roasted Pork Loin** \$6.00 / guest
Choose One: Herb Crusted, Raspberry Chipotle Glazed or Cranberry Glazed
- **Stuffed Flounder** \$8.00 / guest
Flounder fillet stuffed with a crab stuffing, topped with a rich crab & shrimp mornet sauce.
- **Triple Cheese Manicotti (V)** \$6.00 / guest
Manicotti pasta shell filled with ricotta and mozzarella cheese, topped with spinach, parmesan cheese and your choice of marinara OR alfredo sauce (*choose one*).
- **Roast Beef with Rosemary Demi-Glace** \$7.00 / guest
Slow cooked roast beef topped with a rosemary demi-glace.
- **Champagne Shrimp** \$8.00 / guest
Pan-seared shrimp and sliced mushrooms simmered in a delicate champagne cream sauce.
- **Salmon Piccata** \$8.00 / guest
Perfectly pan-seared salmon, simmered in a fresh lemon caper sundried tomato cream sauce.
- **Shrimp OR Crawfish Etouffee** \$7.00 / guest
A rich Cajun stew seasoned to perfection and full of crawfish OR shrimp!

CARVED MEATS ENTRÉE SELECTION:

(Minimum 12 servings on menu items below)

- **Baron of Roast Beef, Served w/ Au Jus & Horseradish Crème** \$8.00/ guest
- **Boneless Turkey Breast** \$7.00/ guest
Choose One: Apricot Glaze, Cranberry Chutney or Turkey Gravy
- **Beef Tenderloin, Served w/ Au Jus & Horseradish Crème** Market Price
- **Prime Rib, Served w/ Au Jus & Horseradish Crème** Market Price

SALAD SELECTION:

(Minimum 12 servings on menu items below)

- **Garden Salad** \$3.00/ guest
Mixed greens, crisp cucumbers, vine ripened tomatoes, served with Northern Italian and ranch dressing.
- **Classic Caesar Salad** \$4.00/ guest
Chopped romaine lettuce with freshly grated parmesan cheese and garlic toasted croutons, served with Caesar dressing.
- **Strawberry Spinach Salad** \$5.00/ guest
Baby spinach leaves with strawberries, cinnful pecans, water chestnuts and red onions, served with our famous strawberry vinaigrette dressing.
- **Greek Salad** \$5.00/ guest
Mixed greens, crumbled feta cheese, olives, red onions, cherry tomatoes and cucumbers, served with a vinaigrette dressing.

VEGETABLE SELECTION:

(Minimum 12 servings on menu items below)

- **Buttered Corn** \$2.50/ guest
- **Fresh Sliced Buttered Carrots** \$2.50/ guest
- **Robinette Famous Green Beans** \$2.50/ guest
- **Broccoli Florets in a Browned Butter Sauce** \$3.00/ guest
- **Apricot Glazed Baby Carrots** \$3.00/ guest
- **Green Beans Almondine** \$3.00/ guest
- **Fire Grilled Vegetables** \$3.00/ guest
- **Parmesan Squash Casserole** \$3.00/ guest
- **Roasted Brussel Sprouts** \$3.00/ guest
- **Southern Style Turnip Greens** \$3.00/ guest
- **Sautéed Zucchini & Squash** \$3.00/ guest
- **Savory Parmesan Baked Tomatoes** \$3.050/ guest
- **Spinach Madeline** \$3.50/ guest
- **Spinach Mushroom & Brie Dressing** \$4.50/ guest
Baked with fresh spinach, sliced mushrooms and bread cubes to form a savory dressing.

STARCH SELECTION:

(Minimum 12 servings on menu items below)

- **Rice Pilaf** **\$2.50/ guest**
- **Parslied Long Grain Rice** **\$2.50/ guest**
- **Potatoes Au Gratin** **\$3.00/ guest**
- **Roasted Garlic Penne Pasta** **\$2.50/ guest**
- **Yukon Gold Mashed Potatoes** **\$3.00/ guest**
- **Rosemary Roasted New Potatoes** **\$3.00/ guest**
- **Sea-Salted Cubed Sweet Potatoes** **\$3.50/ guest**
- **Stuffed Pasta Shells Topped with Marinara or Alfredo Sauce** **\$3.50/ guest**
- **Twice Baked Potato Casserole** **\$3.50/ guest**
- **Walnut Wild Rice Blend** **\$3.50/ guest**
- **Triple Cheese Macaroni** **\$4.00/ guest**

SOUP SELECTION:

(8oz servings – Minimum 12 servings on menu items below)

- **Tomato Basil Soup** **\$4.00/ guest**
- **Baked Potato Soup** **\$4.00/ guest**
- **Crab & Squash Bisque** **\$6.00/ guest**
- **Butternut Squash Soup** **\$5.00/ guest**
- **Seafood Gumbo w/ a Side of Rice** **\$6.00/ guest**
- **Chicken & Sausage Gumbo w/ a Side of Rice** **\$5.00/ guest**

BREAD SELECTION:

(Minimum 12 servings on menu items below)

- **Sliced Garlic Bread** **\$1.50/ guest**
- **Yeast Rolls** **\$1.50/ guest**
- **Assorted Artisan Rolls** **\$1.50/ guest**
- **Cornbread Muffins** **\$1.50/ guest**



DINNER MENU PACKAGES

(Minimum 12 servings on menu items below)

- **Beef Lasagna** **\$10.⁵⁰/ guest**
Choose ONE: Garden Salad or Robinette Famous Green Beans
Choose ONE: Yeast Rolls or Sliced Garlic Bread
- **Chicken Alfredo** **\$10.⁵⁰/ guest**
Choose ONE: Garden Salad or Robinette Famous Green Beans
Choose ONE: Yeast Rolls or Sliced Garlic Bread
- **Chicken Tetrazzini** **\$10.⁵⁰/ guest**
Choose ONE: Garden Salad or Robinette Famous Green Beans
Choose ONE: Yeast Rolls or Sliced Garlic Bread
- **Spaghetti with Meat Sauce** **\$10.⁵⁰/ guest**
Choose ONE: Garden Salad or Robinette Famous Green Beans
Choose ONE: Yeast Rolls or Sliced Garlic Bread
- **Vegetable Lasagna (V)** **\$10.⁵⁰/ guest**
Choose ONE: Garden Salad or Robinette Famous Green Beans
Choose ONE: Yeast Rolls or Sliced Garlic Bread
- **King Ranch Chicken Casserole** **\$11.⁵⁰/ guest**
Choose ONE: Garden Salad or Robinette Famous Green Beans
Choose ONE: Yeast Rolls or Sliced Garlic Bread

KIDS MENUS

(Minimum 5 servings on menu items below; Ages 10 & Under)

- **Option #1** **\$6.⁵⁰/ child**
Includes: Chicken Strips (2 per serving), Macaroni & Cheese, Robinette Famous Green Beans and Rolls
- **Option #2** **\$6.⁵⁰/ child**
Includes: Spaghetti Marinara, Robinette Famous Green Beans, Garlic Bread

DINNER STATIONS

(Minimum 12 servings on menu items below)

• Pasta Station **\$8.00 / guest**

Choose Two Pastas: Bowtie, Penne, Rotini or Fettuccini
 Choose Two Sauces: Alfredo, Garlic Butter, Marinara or Vodka
 Includes: Parmesan Cheese & Garlic Bread

Additional Add-ons:

Grilled Shrimp	\$3.50	Baked Salmon	\$6.95	Sautéed Spinach	\$1.50
Sliced Italian Sausage	\$2.75	Homemade Meatballs	\$3.00	Steamed Broccoli	\$1.50
Sliced Grilled Chicken	\$3.00	Sautéed Mushrooms	\$1.50		

• Potato Bar **\$7.00 / guest**

Includes: Yukon Gold Mashed Potatoes, Sour Cream, Butter, Cheddar Cheese, Bacon & Green Onions

Additional Add-ons:

Sriracha Sauce	\$0.25	Crumbled Bleu Cheese	\$1.75	Chopped BBQ	\$3.25
Sautéed Mushrooms	\$1.50	Lobster Bisque	\$3.50	Chili Con Queso	\$3.50
Grilled Vegetables	\$1.50	Sliced Grilled Chicken	\$3.00		

• Macaroni & Cheese Bar **\$8.00 / guest**

Includes: Triple Cheese Mac & Cheese, Cheddar Cheese, Bacon, Green Onions, Buttermilk Ranch, Crushed Lays Potato Chips

Additional Add-ons:

Sour Cream	\$0.75	Sliced Grilled Chicken	\$3.00	French Fried Onions	\$1.25
Sriracha Sauce	\$0.25	Diced Jalapenos	\$0.75	Crushed Spicy Cheetos	\$1.25
Crumbled Bleu Cheese	\$1.75	Chopped Tomatoes	\$1.00	Cubed Ham	\$1.50
Lobster Bisque	\$3.50	Parmesan Cheese	\$1.00	Chopped BBQ	\$3.25

• Chicken & Waffle Station **\$7.00 / guest**

Includes: Buttermilk Chicken Strips, Belgian Waffles, Maple Syrup, Whipped Butter and Peppered Gravy

Additional Add-ons:

Honey	\$0.50	Diced Jalapenos	\$0.75	Sliced Strawberries	\$1.25
Sriracha Sauce	\$0.25	Crumbled Breakfast Sausage	\$1.00	Candied Bacon Bits	\$3.25
Crumbled Bacon	\$1.00	Ketchup	\$0.25	Honey Butter	\$3.25
Toasted Pecans	\$0.75	Chopped Green Onion	\$0.25		

• Fajita Station **\$20.00 / guest**

Includes: Chicken & Beef Fajita Meat w/ Sautéed Onion & Bell Peppers Mixed w/ Our Special Blend of Mexican Spices. Includes Refried Beans, Mexican Rice, Flour Tortillas, Shredded Cheese, Red Salsa, Creamy Jalapeno Cilantro Salsa & Tortilla Chips

Additional Add-ons:

Guacamole	\$4.00	Queso	\$3.50
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• Bar-b-Que Station **\$20.00 / guest**

Includes: Smoked Sausage, Sliced Brisket, Ranch Style Beans, Homemade Potato Salad, Sliced White Bread, BBQ Sauce, Sliced Onion, Sliced Jalapenos, Sliced Pickles & Sliced White Bread

Additional Add-ons:

Roasted Chicken	\$4.50	Pulled Pork	\$5.00	Cole Slaw	\$2.50
Triple Cheese Mac & Cheese	\$4.00	Kickin' Corn	\$3.50		

PASSED HORS D'OEUVRES PACKAGE

(Minimum 24 servings on menu items below.)

Please Note: Not Sold Separately, To Be Accompanied w/ an Hors D'oeuvres OR Dinner Menu,
ONE Passed Hors D'oeuvres Package Per Event.

CHOOSE FOUR:

(NO Substitutions)

- Korean Meatballs
- Beef Tenderloin Peppered Bacon Bites with Horseradish Crème
- Caprese Skewer (V)
- Dressed Up Tiny New Potatoes Filled with Sour Cream & Bacon
- English Cucumber with Salmon Mousse
- Gulf Coast Shrimp Pastry
- Antipasto Skewer
- Mini Fruit Kabobs (V)
- Mini Pineapple Chicken Brochettes
- Pedro's Shrimp Bombs
- Coconut Chicken w/ Creole Marmalade
- Tiny New Potatoes Filled with Sour Cream & Chives (V)

\$3.50 / per serving

DESSERTS

(Minimum 12 Servings on Menu Items Below)

- **7-Layered Bars** **\$2.50 / each**
- **Apple Walnut Bread Pudding with Brandy Sauce** **\$4.00 / serving**
- **Assorted Cheesecake Slices** **\$4.00 / slice**
- **Assorted Chocolate Covered Cake Balls** **\$1.75 / each**
- **Assorted Homemade Cookies** **\$1.00 / each**
- **Double Chocolate Brownies** **\$2.00 / each**
- **Cheesecake Bites** **\$1.50 / each**
- **Chocolate Chip Bread Pudding with Kahlua Sauce** **\$4.00 / serving**
- **Chocolate Dipped Strawberries** **\$2.00 / each**
- **Cinnful Pecans** **\$2.50 / serving**
- **Lemon Bars** **\$2.00 / each**
- **Old Fashioned Bread Pudding with Brandy Sauce** **\$3.50 / serving**
- **Peach Cobbler** **\$3.00 / serving**
- **Pecan Cobbler** **\$4.00 / serving**
- **Hand-decorated Shortbread Cookies** ***Call for price**
- **Southern Style Banana Pudding** **\$4.00 / serving**
- **Turtle Brownies** **\$2.50 / each**
- **Raspberry Thumbprint Cookies** **\$1.50 / each**
- **Chocolate Thumbprint Cookies** **\$1.50 / each**



DESSERTS

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(Minimum 12 Servings on Menu Items Below)

- **Angel Food Cake** **\$4.⁵⁰/ serving**
Includes: Served w/ Fresh Berries & Whipped Topping
- **Specialty Sheet Cakes** (Size Varies; 72hrs Advance Notice Required) ***Call for price**
- **Seasonal Desserts Available Upon Request** ***Call for price**
- **Assorted Mini Sweets** ***Call for price**

BEVERAGES

(Minimum 12 servings on menu items below)

- **Iced Tea** (Sweet OR Unsweet) **\$1.⁵⁰/ serving**
Includes: Sweeteners
- **Freshly Brewed Regular or Decaf Coffee** **\$2.⁰⁰/ serving**
Includes: Creamer & Sweeteners
- **Old Fashioned Lemonade** **\$1.⁵⁰/ serving**
- **Assorted Soft Drinks** (12oz Cans) **\$1.²⁵/ each**
- **Bottled Water** (16oz Water Bottles) **\$1.²⁵/ each**
- **Celebration Punch** (35 Servings per Recipe) **\$30.⁰⁰/ recipe**
A Refreshing Combination of Lemon, Lime, Cranberry & Other Fruit Juices
- **Hot Chocolate Bar** **\$3.⁵⁰/ serving**
Includes: Spray Cool Whip, Mini Marshmallows, Peppermint Sticks and Cinnamon Shaker
- **40lbs of Ice** **\$12.⁰⁰/ each**