



Robinette
&
Company
Caterers

DINNER SELECTION MENU

The following menu can be served buffet style or plated.

CHOOSE YOUR ENTRÉE(S):

- 
- 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)

CARVED MEAT(S):

(Additional Staff Required)

- Baron of Roast Beef, Served with Au Jus Horseradish Crème \$6.⁹⁵ / guest
- Country Pit Ham, Served with Spicy Creole Mustard \$4.⁹⁵ / guest
- Turkey Breast \$5.⁹⁵ / guest
(Choose One: Apricot Glaze, Cranberry Chutney, or Turkey Gravy)
- Chateaubriand, Served with Cognac Crème Market Price
- Prime Rib, Served with Au Jus and Horseradish Crème Market Price

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 \$4.⁰⁰ / guest
(Baby spinach leaves with strawberries, cinnful pecans, water chestnuts and red onions, served with our famous strawberry vinaigrette dressing.)
- Greek Salad \$4.⁰⁰ / guest
(Mixed greens, crumbled feta cheese, olives, red onions, cherry tomatoes and cucumbers, served with a vinaigrette dressing.)
- Wedge Salad \$4.⁰⁰ / guest
(Wedge of iceberg lettuce with crumbled bacon, chopped tomatoes, chopped purple onions, crumbled bleu cheese, served with ranch 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

Robinette & Company Caterers, Inc.

• 216 Kirby Blvd • Seabrook, Texas • 77586 • TEL: (281) 326 – 3663 • robinettecaterers@yahoo.com •

MENU PACKAGES

Chicken Tetrzzini	\$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>	

KIDS MENUS

Chicken Strips Macaroni & Cheese Green Beans Rolls \$5. ⁹⁵	Spaghetti Marinara Green Beans Garlic Bread \$5. ⁹⁵
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PASSED HORS D'OEUVRES PACKAGE

(minimum 24 servings)

\$2.⁷⁵ / two hors d'oeuvres guest

CHOOSE FOUR:

(NO Substitutions)

Caprese Skewer (V)

Sesame Chicken Bites with Sweet & Sour Sauce

Pedro's Shrimp Bombs

Gulf Coast Shrimp Boats

English Cucumber with Salmon Mousse

Beef Tenderloin Peppered Bacon Bites with Horseradish Crème

Dressed Up Tiny New Potatoes Filled with Sour Cream & Bacon

Tiny New Potatoes Filled with Sour Cream & Chives (V)

Mini Pineapple Chicken Brochettes

Pork Pot Stickers with Teriyaki Sauce

Seasonal Fruit Kabobs (V)

STATIONS

(Served buffet style only)

PASTA STATION:

CHOOSE TWO PASTAS:

Bowtie, Penne, Rotini or Fettuccini

CHOOSE TWO SAUCES:

Alfredo, Marinara, Vodka Sauce, Garlic Butter Sauce

\$6.⁰⁰ / serving

ADDITIONAL TOPPINGS:

Grilled Shrimp \$3.⁵⁰

Sliced Italian Sausage \$2.⁷⁵

Sliced Grilled Chicken \$2.⁵⁰

Baked Salmon \$5.⁰⁰

Homemade Meatballs \$3.⁰⁰

Sliced Garlic Mushrooms \$1.⁵⁰

Sautéed Spinach \$1.⁵⁰

Steamed Broccoli \$1.⁵⁰

Parmesan Cheese \$1.⁰⁰

POTATO BAR:

Includes: Cream, Butter, Cheddar Cheese, Bacon, Green Onions and Cinnamon Brown Sugar (for sweet potatoes)

\$7.⁰⁰ / serving

CHOOSE YOUR SPUD:

Yukon Gold Mashed Potatoes OR Sweet Potatoes

ADDITIONAL TOPPINGS:

Cinnful Pecans \$1.⁷⁵

Mini Marshmallows \$0.⁷⁵

Sriracha Sauce \$0.⁷⁵

Sautéed Mushrooms \$1.⁵⁰

Grilled Vegetables \$1.⁵⁰

Crumbled Bleu Cheese \$2.⁰⁰

Lobster Bisque \$3.⁰⁰

Cubed Grilled Chicken Breast \$2.⁰⁰

Chopped BBQ \$2.⁵⁰

MAC & CHEESE BAR:

Creamy Macaroni and Cheese

Includes: Shredded Cheese, Green Onion, Buttermilk Ranch, Bacon, Crushed Lays Potato Chips

\$7.⁰⁰ / serving

ADDITIONAL TOPPINGS:

Sour Cream \$0.⁷⁵

Sriracha Sauce \$0.⁷⁵

Parmesan Cheese \$1.⁰⁰

Chopped Tomatoes \$1.⁰⁰

Diced Jalapenos \$0.⁷⁵

Cubed Grilled Chicken \$2.⁰⁰

Crumbled Bleu Cheese \$2.⁰⁰

French Fried Onions \$1.⁵⁰

Crushed Spicy Cheetos \$1.²⁵

Cubed Ham \$1.⁵⁰

Lobster Bisque \$3.⁰⁰

CHICKEN & WAFFLE STATION:

Buttermilk Fried Chicken Strips and Belgian Waffles

Includes: Maple Syrup and Peppered Gravy

\$5.⁹⁵ / serving

ADDITIONAL TOPPINGS:

Honey Butter \$0.⁷⁵

Crumbled Bacon \$0.⁷⁵

Finely Chopped Jalapenos \$1.⁰⁰

Crumbled Breakfast Sausage \$1.⁰⁰

Toasted Pecans \$0.⁷⁵

Chopped Boiled Eggs \$2.⁰⁰

Ketchup \$2.⁰⁰

Sriracha Sauce \$2.⁰⁰

Chopped Green Onions \$1.⁵⁰

Sliced Strawberries \$1.⁵⁰

Cubed Sweet Potatoes \$1.⁵⁰

FAJITA STATION:

\$16.⁹⁵ / serving

Chicken and Beef Fajita Meat w/ sautéed onions & peppers mixed with our special blend of Mexican spices.

Includes: refried beans, Mexican rice, flour tortillas, shredded cheese, guacamole, salsa, jalapenos, lettuce, sour cream, chips & queso

CAJUN BAR:

(10oz. Serving per Guest)

South Louisiana Seafood Gumbo, served with Rice	\$6. ⁹⁵ / serving
Chicken and Sausage Gumbo, served with Rice	\$5. ⁹⁵ / serving
Crawfish Ettouffe, served with Rice	\$7. ⁹⁵ / serving
Corn Muffins (per serving)	\$1. ⁰⁰ / serving
Garlic Bread (per serving)	\$1. ⁰⁰ / serving



DESSERTS

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
Cinnful Pecans in Bamboo Bark Cones Displayed in a Bed of Coffee Beans	\$2. ⁰⁰ / 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
Assorted Cheesecake	\$3. ⁰⁰ / slice
Triple Chocolate Mousse Cake	\$4. ⁵⁰ / slice
Individual Banana Foster Cake	\$5. ⁹⁵ / cake
Individual Keylime Cake	\$5. ⁹⁵ / cake
Individual Peanut Butter Explosion Cake	\$5. ⁹⁵ / cake
Individual Double Chocolate Baby Bundt Cake	\$4. ⁰⁰ / cake
Cinnful Pecans	\$18. ⁹⁵ / lb

BEVERAGES

Hot Chocolate Bar <i>(Includes: Spray Cool Whip, Mini Marshmallows & Cinnamon Shaker)</i>	\$2. ⁰⁰ / serving
Old Fashioned Lemonade	\$1. ²⁵ / serving
Freshly Brewed Regular or Decaf Coffee	\$1. ⁵⁰ / serving
Iced Tea w/ Condiments	\$1. ²⁵ / serving
Assorted Soft Drinks <i>(12oz cans)</i>	\$1. ²⁵ / each
Bottled Water <i>(16oz bottles)</i>	\$1. ²⁵ / each
Celebration Punch <i>(35 Servings per Recipe)</i> <i>(A Refreshing Combination of Lemon, Lime, Cranberry & Other Fruit Juices)</i>	\$25. ⁰⁰ / recipe
40lbs of Ice	\$10. ⁰⁰ / each

