

CORPORATE DELIVERY MENU

CATERED BREAKFAST, LUNCH
& MEETING SNACKS





4 CONTINENTAL BREAKFASTS



5 SIGNATURE GRAB & GO BREAKFAST BOXES



6 BREAKFAST BUFFETS



7 SIGNATURE GRAB & GO LUNCH BOXES



8 SANDWICHES



9 SPECIALTY LUNCH STATIONS



10 LUNCH BUFFETS



12 SNACKS



HERE AT RTC OFFICE, WE PRIDE OURSELVES ON HELPING MAKE YOUR DAY AS EASY AS POSSIBLE.

We know a full service event is not always in the budget. With that in mind, we introduce RTC Office, a corporate delivery program available Monday – Friday until 3:00pm, serving breakfast, lunch and meeting snacks. This menu is meant to cover as many bases as possible, so that you don't have to search around for variety to feed your staff, colleagues and clients. Please inquire with a member of our sales team to customize the experience for you. Your success is our success!

PLEASE NOTE: Corporate Delivery Menu is available Monday – Friday 7am to 3pm. Please refer to our full catering menu for options outside of that time frame. A food & beverage minimum of \$300 is required for all deliveries along with our standard \$70 delivery fee. Any deliveries outside of a 10-mile radius may include additional fees.

** May be served raw or undercooked. Consuming raw or undercooked meat, fish, shellfish, or eggs may increase risk of foodborne illness, especially if you have certain health conditions.*

A SPECIAL THANKS TO MAGDALENA STEFANEK PHOTOGRAPHY FOR THE BEAUTIFUL PHOTOS HIGHLIGHTED IN THIS MENU BOOKLET.

 DAIRY FREE

 GLUTEN FREE

 VEGETARIAN

 VEGAN

CONTINENTAL BREAKFASTS



THE ESSENTIALS

CHEF SELECTION OF ASSORTED PASTRIES, LOCALLY BAKED BREAKFAST BREADS & WHOLE FRUITS.

CONTINENTAL BREAKFAST ADDITIONS

BAGELS & CREAM CHEESE

CHOOSE 3: Plain, everything, blueberry, cinnamon raisin, or whole wheat, whipped cream cheese and butter 🍞

YOGURT BAR Greek vanilla yogurt, house made granola, seasonal berries, toasted almonds and honey 🍷

BUTTERMILK BISCUIT BAR Buttermilk biscuits, sweet potato biscuits, apple butter, seasonal jam, honey and pimento cheese spread 🍞

SOUTHERN BISCUIT BAR Buttermilk biscuits, apple butter, seasonal jam, honey, pimento cheese spread, apple wood bacon, chicken apple sausage and country ham

BELGIUM STYLE WAFFLE BAR Regular and chocolate chip waffles, seasonal berries, whipped cream, honey butter and maple syrup 🍷

COFFEE STATION Regular and decaf coffee, sugar, sugar substitutes, creamers, lids, sleeves, stir sticks and napkins

INDIVIDUAL BOTTLED JUICES

CHOOSE 2: Orange, apple, cranberry or grapefruit juice



SIGNATURE GRAB & GO BREAKFAST BOXES

COLD BREAKFAST BOXES

INCLUDES CHOICE OF SEASONAL FRUIT SALAD
OR YOGURT PARFAIT.

SMOKED SALMON Deviled egg and cream cheese spread,
red onion and capers on toasted everything bagel

AVOCADO TOAST Hard boiled egg, cucumber roasted
tomato salad, feta cheese and toasted whole grain (♻️)

CHOCOLATE OVERNIGHT OATS Toasted coconut,
almonds, chia seeds and fresh strawberries (♻️) (🌱)



HOT BREAKFAST BOXES

INCLUDES CHOICE OF HASH BROWN CASSEROLE
OR CREAMY CHEDDAR GRITS.

CRISPY POTATO & CHORIZO BURRITO Chorizo sausage,
roasted poblano pepper, pepper jack scrambled eggs
and house made salsa — vegetarian option available
with 'Impossible' chorizo

CINNAMON FRENCH TOAST CASSEROLE Apple wood
smoked bacon, whipped honey butter and maple syrup

CHICKEN & WAFFLES Hand breaded chicken tenders,
pearl sugar waffles, maple syrup and hot sauce

INDIVIDUAL QUICHES

CLASSIC QUICHE LORRAINE

BROCCOLI & CHEDDAR (♻️)

ROASTED MUSHROOM & GOAT CHEESE (♻️)

ITALIAN SAUSAGE, CURED TOMATOES & PARMESAN

BODEGA STYLE BREAKFAST SANDWICH

APPLE WOOD BACON, AMERICAN CHEESE
& FRIED EGG ON TOASTED KAISER ROLL

PORK SAUSAGE, AMERICAN CHEESE &
FRIED EGG ON TOASTED KAISER ROLL

FRIED GREEN TOMATO, PIMENTO CHEESE
& FRIED EGG ON TOASTED KAISER ROLL



BREAKFAST BUFFETS

BREAKFAST BUFFETS

SOUTHERN Scrambled eggs, apple wood bacon, sausage gravy, buttermilk biscuits, cheesy hashbrown casserole and seasonal fruit display

TRADITIONAL Scrambled eggs, apple wood bacon, turkey sausage, home fries, seasonal fruit display, buttermilk pancakes, whipped butter and maple syrup

BUILD YOUR OWN BUFFET

SCRAMBLED EGGS  

FRITTATAS

BACON & GRUYERE

BROCCOLI & CHEDDAR 

ROASTED MUSHROOM & GOAT CHEESE 

ITALIAN SAUSAGE, CURED TOMATOES & PARMESAN

CREAMY GRITS 

CHEESY HASHBROWN CASSEROLE  

HOME FRIES, PEPPERS & ONIONS  

APPLE WOOD BACON 

PORK SAUSAGE LINKS 

TURKEY SAUSAGE LINKS 

BUTTERMILK BISCUITS

Whipped butter and seasonal jam 

BUTTERMILK PANCAKES

Whipped butter and maple syrup 

CINNAMON FRENCH TOAST CASSEROLE

Whipped butter and maple syrup 



SIGNATURE GRAB & GO LUNCH BOXES

COLD GRAB & GO LUNCH BOXES

SESAME SEARED AHI TUNA SALAD* Crispy wontons, cucumber, edamame, shaved carrots, red onion, baby greens, sesame ginger and creamy wasabi dressing 🌱

SMOKED TURKEY COBB SALAD House smoked turkey, bacon, hoop cheddar, heirloom tomato, cucumber, hard boiled egg and avocado ranch dressing 🌱

GRILLED MEDITERRANEAN CHICKEN Feta, heirloom tomato, cucumber, bell pepper, olives, fresh oregano and red wine vinaigrette 🌱

CHARRED LEMONGRASS CHICKEN Vermicelli noodle salad, fresh herbs, toasted peanuts and nuoc cham sauce 🌱

LENTIL TABBOULEH GRAIN BOWL Roasted zucchini and red bell pepper, hummus, tahini vinaigrette and fresh local pita 🌱



HOT GRAB & GO LUNCH BOXES

SHRIMP & GRITS Andouille sausage, cremini mushrooms, tasso gravy and cheddar grits 🌱

SOUTHERN BBQ COMBO Beer can chicken, house pulled pork, collard greens and pimento mac & cheese

SMOKED SWEET CHILI BBQ CHICKEN THIGH Sweet potato-kimchi hash, crispy garlic snow peas and sweet chili sesame bbq sauce 🌱

ITALIAN BRAISED BEEF RAGOUT San marzano tomatoes, braised chard and parmesan polenta 🌱

PANEER BUTTER MASALA Spicy tomato sauce, basmati rice and fresh naan 🌱

SANDWICHES

INCLUDES ASSORTED CAROLINA
KETTLE CHIPS AND FRESHLY BAKED
CHOCOLATE CHIP COOKIE.



HOUSE SMOKED TURKEY CLUB Bacon, cheddar, baby greens, tomato, house made pickles, onion and avocado mayo on multi-grain bread

HONEY PECAN CHICKEN SALAD Baby greens, tomato and bread & butter pickles on toasted croissant

HOUSE CARVED ROAST BEEF Smoked provolone, baby greens, onions, roasted garlic and horseradish mayo on onion kaiser roll

BEAUFORT SHRIMP SALAD Bibb lettuce, heirloom tomato and house pickles on toasted croissant

SOUTHERN PIMENTO CHEESE Pickled green tomato chow chow, grilled red bell pepper and arugula on rye swirl bread 🌱

ITALIAN MUFFULETTA Salami, mortadella, ham, provolone, mozzarella and olive salad on focaccia

BUFFALO CHICKPEA SALAD Baby spinach, english cucumber, heirloom tomato and vegan ranch on ciabatta 🌱

CURRY CHICKEN SALAD Bibb lettuce, red onion and roasted roma tomato on toasted onion roll

SPECIALTY LUNCH STATIONS

SOUP & SANDWICH STATION

INCLUDES AN ASSORTMENT OF OUR SIGNATURE SANDWICHES AND CHOICE OF 2 SOUPS AND SALTINE CRACKERS.

CLASSIC CHICKEN NOODLE 🍲

CREAMY TOMATO 🍲

BEEF & VEGETABLE BARLEY 🍲

SWEET CORN & OYSTER MUSHROOM BISQUE 🍲

SOUTHWESTERN CHICKEN TORTILLA 🌮

BUTTERNUT SQUASH BISQUE 🍲

BUILD YOUR OWN SALAD BAR

HONEY PECAN CHICKEN SALAD

BEAUFORT STYLE SHRIMP SALAD 🍲

ACCOMPANIED BY Baby greens, heirloom tomatoes, shredded carrots, shaved red onions, bell peppers, cucumber, shredded cheddar, hard boiled eggs, croutons, house made balsamic vinaigrette and buttermilk ranch

TACO & NACHO STATION

CHOOSE 1: Tinga chicken or chipotle ground beef 🍲

ACCOMPANIED BY Charro beans, jicama slaw, pico de gallo, guacamole, pepper jack queso, shredded cheddar, sour cream, shredded lettuce, lime wedges, assorted hot sauces, flour tortillas and house fried tortilla chips 🍲

KOREAN BULGOGI BOWL STATION

KOREAN BBQ BEEF SHORT RIBS 🍲

CHARRED SWEET HONEY CHICKEN 🍲

ACCOMPANIED BY Steamed basmati rice, cauliflower kimchi, marinated cucumbers, red cabbage salad, crushed peanuts, green onions and spicy Korean bbq sauce



CAROLINA BBQ STATION

HOUSE PULLED PORK & BEER CAN CHICKEN

ACCOMPANIED BY Pimento mac & cheese, southern style green beans, cole slaw, potato buns, and house made eastern and western BBQ sauce

BURGER BAR

1/3 LB BEEF BURGERS 🍲

1/3 LB TURKEY BURGERS 🍲

ACCOMPANIED BY Sliced cheddar, pimento cheese spread, apple wood bacon, lettuce, tomato, red onion, house made pickles, condiment packets and potato buns

CHOICE OF house fried chips, potato salad or pasta salad

PASTA BAR

SERVED WITH CLASSIC CAESAR SALAD AND FRESH FOCACCIA.

CHOOSE 2 SAUCES: Classic marinara, alfredo, pesto cream or vodka sauce

CHOOSE 1 PASTA: Penne, cavatappi or fusilli

ACCOMPANIED BY Herb grilled chicken, house made meatballs, roasted tomatoes, artichoke hearts, marinated olives, roasted peppers, pesto and shaved parmesan

LUNCH BUFFETS

INCLUDES CHOICE OF 1 SALAD, 1 SIDE, DINNER ROLLS AND BUTTER.



BEEF & PORK

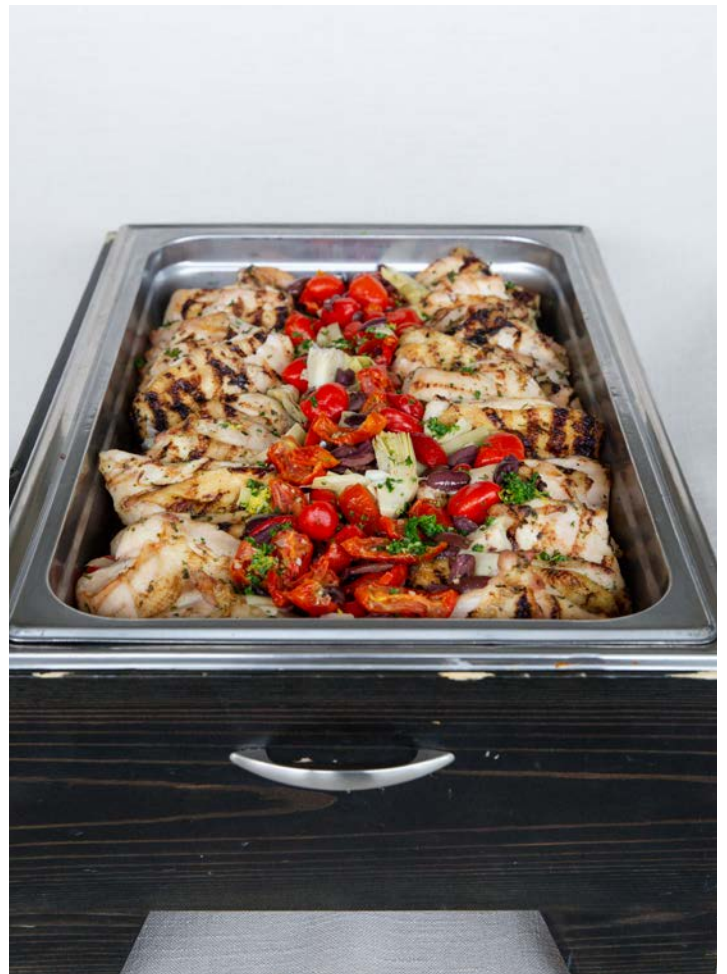
SLOW BRAISED BEEF SHORT RIBS Roasted carrots, parsnips, onions and red wine demi 🌿🍷

GREEN CHILI BRAISED PORK SHOULDER Salsa verde and avocado-tomatillo salad 🌿🥑

PEPPER CRUSTED SIRLOIN TIPS Parmesan creamed kale and au poivre sauce 🌿🍷

KOREAN BRAISED SHORT RIBS Cauliflower kimchi and Korean demi 🌿🍷

HOUSE GROUND SALISBURY STEAK Grilled oyster mushrooms, onions and brown gravy



CHICKEN

BBQ GRILLED CHICKEN BREAST Warm brown butter and green chili potato salad 🌿🍷

HONEY BRINED CHICKEN BREAST Collard-apple slaw and bacon creamed corn 🌿🍷

SUNDRIED TOMATO & ASIAGO STUFFED CHICKEN BREAST Crispy brussel sprouts and brown butter caper sauce 🌿🍷

MEDITERRANEAN GRILLED CHICKEN BREAST Fire roasted artichoke, cured tomatoes, peppadews and charred radicchio 🌿🍷

INDIAN BUTTER CHICKEN Spicy tomato butter braised chicken thighs and basmati rice 🌿🍷

SEAFOOD

HAND SLICED AHI TUNA BOARD* Mandarin orange, crushed cucumber salad and sweet chili ponzu 🌿 🍷

CHIPOTLE-HONEY GLAZED SALMON Mexican street corn sauté and smoky tomato sauce 🌿 🍷

MEDITERRANEAN GRILLED MAHI Green chickpea, roasted red peppers and grilled eggplant vinaigrette 🌿 🍷

VEGAN & VEGETARIAN

VEGAN MASALA Zucchini, carrots, potatoes, peas, spicy tomato sauce and basmati rice 🌿 🍷

HOT HONEY CAULIFLOWER 'Southern style' vegan collards and citrus gremolata 🌿 🍷



SALADS & SIDES

GARLIC BUTTER GREEN BEANS 🍷 🌿

CRISPY BACON BRUSSELS SPROUTS 🌿 🍷

CHARRED LEMON ASPARAGUS 🍷 🌿 🍷

SEASONAL VEGETABLE SUCCOTASH 🍷 🌿

JALAPEÑO & GOAT CHEESE GRITS 🍷 🌿

ROASTED GARLIC MASHED POTATOES 🍷 🌿

STEAMED BASMATI RICE 🌿 🍷

PARMESAN AU GRATIN POTATOES 🍷 🌿

PIMENTO MAC & CHEESE 🍷

GARDEN SALAD 🍷 🌿

CLASSIC CAESAR SALAD 🍷

SEASONAL BERRY SALAD 🍷 🌿

ROASTED BEET SALAD 🍷 🌿

DESSERTS

CHOCOLATE CHIP COOKIES

FUDGE BROWNIES

CAKE POPS

MACARONS



SNACKS

DIPS

SERVED WITH EVERYTHING SPICED CRACKERS AND HOUSE FRIED POTATO CHIPS UNLESS OTHERWISE NOTED.

HOT DIPS

BACON BEER CHEESE Sharp cheddar, apple wood bacon, green onions and roasted peppers 🌿

BUFFALO CHICKEN DIP Roasted buffalo spiced chicken, cheddar cheese blend and house fried tortilla chips 🌿

SPINACH & ARTICHOKE DIP Artichoke hearts, baby spinach and parmesan cream 🌿🌿

CRAB DIP Fresh blue crab meat, cream sherry, and parmesan cream cheese blend 🌿

SUNDRIED TOMATO FUNDIDO Chorizo sausage, pepper jack queso and house fried tortilla chips 🌿



COLD DIPS

SMOKY COLLARD GREEN DIP Cheesy southern style collards and apple wood bacon 🌿

CAMELIZED ONION & PARMESAN Caramelized sweet onions and aged parmesan 🌿🌿

BABA GHANOUSH Charred eggplant and tahini spread with fresh local pita 🌿🌿

CLASSIC PIMENTO CHEESE Hoop cheddar and roasted peppers with fried saltines 🌿🌿

ROASTED RED PEPPER HUMMUS Sweet bell pepper, chickpeas and roasted garlic with fresh local pita 🌿🌿🌿

DISPLAYS

POPCORN STATION Freshly popped buttered popcorn with cheddar, garlic parmesan, ranch and caramel spice shakers

SERVED WITH M&Ms, Reese's pieces, peanuts and pretzels

CHEESE DISPLAY Chef selection of local & domestic cheeses, pimento cheese spread, seasonal jam, house made pickles and everything spiced crackers 🌿

SEASONAL FRUIT DISPLAY Sliced seasonal fruits, berries and orange yogurt sauce 🌿🌿

SEASONAL VEGETABLE CRUDITÉ DISPLAY Seasonal vegetables, house made boursin cheese and green goddess dressing 🌿🌿



LET'S GET STARTED

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