

# CATERING • MENU •

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Rodger's  
CATERING

— est. 1966 —

# CATERING · MENU ·

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# CATERING • MENU •

## BREAKFAST

### Continental Breakfast

— \$5.75 —

Danishes, Muffins and Bagels  
Fresh Cut Fruit Bowl  
Assorted Juices

### Low Carb Continental Breakfast

— \$7.50 —

Hard Boiled Eggs  
Fresh Cut Fruit Bowl  
Yogurt w/ Granola  
Assorted Juices

### Scrambled Eggs

— \$10.75 —

Bacon & Sausage Links or Kielbasa  
Oven Roasted Potatoes or Hash Browns  
Fresh Cut Fruit Bowl  
Assorted Juices

### Blueberry French Toast Casserole

— \$11.25 —

Bacon & Sausage Links or Kielbasa  
Fresh Cut Fruit Bowl  
Assorted Juices

### Parfaits w/ Vanilla Yogurt, Granola, and Berries

— \$10.25 —

Danishes, Muffins, and Bagels  
Fresh Cut Fruit Bowl  
Assorted Juices

### Breakfast Sandwiches on Croissant Rolls

— \$9.75 —

(a la carte \$6.50) (mini \$4.25)

Ham, Bacon, Sausage, Florentine, or Vegetarian  
Fresh Cut Fruit Bowl  
Assorted Juices

### Farmer's Skillet (scrambled eggs w/ cheese, bacon, potatoes, and onions)

— \$10.75 —

Fresh Cut Fruit Bowl  
Danishes, Muffins and Bagels  
Assorted Juices

### Breakfast Burritos

— \$10.25 —

(a la carte \$6.75) (mini \$4.50)

Ham, Bacon, Chorizo, or Sausage  
Fresh Cut Fruit Bowl  
Assorted Juices

### Omelet Bar (cooked on-site)

— \$11.25 —

Bacon, Sausage, Ham, Mushroom, Onion,  
Bellpepper, Spinach, Tomatoes, Cheese  
Oven Roasted Potatoes  
Fresh Cut Fruit Bowl  
Assorted Juices

### Additional Items

Hard Boiled Egg

— \$0.75 —

Individual Yogurt  
w/ Granola

— \$2.00 —

Oatmeal Bar  
w/ Fruit and Granola

— \$4.00 —

Yogurt Bar  
w/ Fruit and Granola

— \$4.00 —

Pastries & Muffins/Bagels

— \$1.89/\$2.00 —

## BEVERAGES

### Regular & Decaf Coffee Service

15-20 Cups of Coffee

— \$25.00 —

50 Cups of Coffee

— \$45.00 —

100 Cups of Coffee

— \$80.00 —

### Hot Tea Service

15-20 Cups of Tea

— \$25.00 —

50 Cups of Tea

— \$45.00 —

100 Cups of Tea

— \$80.00 —

### Breakfast Beverages

Canned Juice

— \$1.89 —

Gallon of Juice

(Orange, Apple, Cranberry)

— \$1.25 p/p —

(comes with cups & ice)

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## CHICKEN

Minimum order is 15 people  
All entrées come with rolls & butter

### Lemon Chicken w/ Bearnaise Sauce & Capers

— \$11.50 —

Rice Pilaf  
Fresh Steamed Vegetables w/ Butter

### Stuffed Chicken Breasts w/ Gravy

— \$12.25 —

Mashed Potatoes  
Green Peas w/ Baby Carrots

### Cordon Bleu Chicken

— \$12.75 —

Herb Roasted Baby Red Potatoes\*  
Chef's Choice Steamed Vegetables

### Dry Rubbed Southwestern Chicken Breast

— \$11.50 —

Lisa Potatoes\*  
Broccoli w/ Cream Sauce

### Boneless Teriyaki Chicken Breast

— \$11.50 —

Chicken Rice Pilaf  
Stir Fry Veggies w/ Sweet & Sour Sauce

### Chicken Italiano

— \$11.50 —

Chicken Breast Baked w/ Marinara  
Mostaccioli w/ Marinara Sauce  
Chef's Choice Vegetable w/ Lemon Basil Sauce

### Jalapeno Lime Grilled Chicken Breast

— \$12.75 —

Fettucini w/ Jalapeno Cream Sauce  
Latin Vegetable Medley

### Mediterranean Stuffed Chicken Breast w/ Cream Basil Sauce

— \$13.25 —

Sun Dried Tomato Rice Pilaf  
Oven Roasted Vegetables\*

### Florentine Chicken Breasts

— \$11.99 —

Sun Dried Tomato Rice Pilaf  
Broccoli w/ Cream Sauce

### Chicken Marsala w/ Mushroom Sauce

— \$12.00 —

Loaded Mashed Potatoes\*  
Oven Roasted Vegetables

### Rosemary Chicken Breast

— \$11.50 —

Chicken Rice Pilaf  
Green Bean Almondine

### Chicken Parmesan

— \$12.00 —

Penne w/ Marinara  
Oven Roasted Vegetables

### Baked Chicken Leg Quarters

— \$11.50 —

Roasted Red Potatoes  
Corn Medley

### Teriyaki Chicken Bowl/Plate

— \$7.99 / \$10.00 —

Steamed White Rice  
Steamed Carrots & Broccoli  
Teriyaki Sauce & Sriracha

\* = Additional \$1.00 Charge | 🌶️ = Spicy | V = Vegetarian

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## ITALIAN

Minimum order is 15 people  
All entrées come with parmesan cheese and rolls/butter.  
Upgrade to garlic bread for 25¢

### Meat Lasagna

— \$11.00 —

Chef's Choice Veggies w/ Lemon & Basil  
Garden Salad w/ Ranch & Italian Dressing

### Six Cheese Tortelloni w/ Sundried Tomato & Garlic Pesto **V**

— \$11.00 —

Tossed Green Salad  
Italian Veggies w/ Basil

### Chicken Parmesan

— \$12.00 —

Penne w/ Marinara  
Oven Roasted Vegetables

### Garden Lasagna **V**

— \$11.50 —

Caesar Salad w/ Croutons  
Steamed Italian Veggies

### Pasta "Pillows" Stuffed w/ Herbed Ricotta Cheese

— \$11.00 —

(Add Italian Sausage for \$1.25)

Meat Sauce or Marinara  
Chef's Choice Vegetables  
Tossed Italian Salad

### Pasta Bar (minimum 50 servings)

— \$11.75 —

Fettuccine, Mostaccioli, and Angel Hair  
Alfredo, Marinara, and Meat Sauce  
Chef's Choice of Steamed Vegetables  
Garden Salad w/ Ranch & Italian Dressing

### Mostaccioli w/ Marinara Sauce **V**

— \$11.00 —

Steamed Garden Vegetables  
Tossed Italian Herbed Salad

### Spaghetti w/ Meat Sauce

— \$11.00 —

(Add Large Meatball for \$1.50)

Corn Medley  
Garden Salad w/ Ranch & Italian Dressing

### Chicken Fettuccine Alfredo

— \$11.50 —

Fresh Steamed Vegetables  
Garden Salad w/ Ranch & Italian Dressing

### Penne w/ Spicy Tomato Cream Sauce

— \$11.50 —

Fresh Steamed Vegetables  
Garden Salad w/ Ranch & Italian Dressing

### Mushroom Ravioli **V**

— \$11.00 —

Oven Roasted Vegetables  
Tossed Italian Salad

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## BEEF

Minimum order is 15 people  
All entrées come with rolls & butter

### Aged Prime Rib Au Jus

— market price —

Served w/ Creamed Horse Radish  
Scalloped Potatoes\*  
Chef's Choice Vegetables w/ Lemon Basil  
(requires carver)

### Aged New York Strip Roast

— market price —

Sweet Corn Medley  
Chile Potato Au Gratin  
(requires carver)

### Meatloaf

— \$12.00 —

Mashed Potatoes & Gravy  
Baby Carrots & Sweet Peas

### Tri Tip Roast, Au Jus

— \$13.25 —

Loaded Mashed Potatoes\*  
Oven Roasted Vegetables\*

### Filet Mignon, Delicately Seasoned

— market price —

Herb Roasted Baby Red Potatoes\*  
Oven Roasted Vegetables\*  
(requires carver)

### Traditional Pot Roast

— \$13.00 —

Carrots, Celery, Potatoes, and Onions  
Homemade Gravy

### 12 oz. Ribeye Pepper Steak

— \$20.00 —

Baby Roasted Red Potatoes\*  
Fresh Steamed Vegetables

### Beef Brisket w/ Mushroom Sauce

— \$12.25 —

Loaded Mashed Potatoes\*  
Chef's Choice Vegetables w/ Lemon Basil

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## BBQ SPECIALTY

Made w/ Rodger's Secret Barbecue Sauce  
Recipe  
Minimum order is 15 people

### Quarter of a BBQ Chicken

— \$10.75 —

Corn on the Cob or Potato Salad or Cole Slaw  
Baked Beans

### BBQ Pork Ribs

— \$14.50 —

Homemade Macaroni & Cheese\*  
Corn Medley

### Make Your Own Hamburgers

— \$9.25 —

Lettuce, Tomato, Onion, Pickles  
Mustard, Mayo, Ketchup  
Cheese  
Potato Salad or Cole Slaw or Corn on the Cob  
Baked Beans

### Quarter Pound Hot Dogs

— \$8.25 —

Mustard, Ketchup, Relish, and Onion  
Potato Salad or Cole Slaw  
Assorted Chips

### BBQ Chicken Legs, Thighs, and Breasts

— \$11.50 —

Baked Beans  
Potato Salad or Cole Slaw or Macaroni Salad

### BBQ Chicken & Ribs

— \$13.25 —

Old Fashioned Creamed Corn  
Potato Salad or Cole Slaw or Macaroni Salad

### BBQ Beef or Chicken or Pork Sandwiches

— \$9.50 —

Fresh Baked Rolls  
Potato Salad or Cole Slaw or Macaroni Salad  
Baked Beans

### Create Your Own Slider Bar (3 per person)

— \$13.00 —

Choice of BBQ Pulled Brisket and/or  
made from scratch Cheeseburgers and/or  
Chicken Breast Sliders  
Coleslaw for BBQ Brisket Sliders  
and burger condiments  
Roasted Red Potatoes  
Corn on the Cob

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## MEXICAN

### TACO & TOSTADA BAR

All items come with:

Steamed Corn & Flour Tortillas  
Homemade Salsa 🌶️  
Cheddar Cheese  
Shredded Lettuce  
Sour Cream  
Homemade Tortilla Chips

### Carne Asada or Shredded Roast Beef

— \$12.75 —

Javier's Mexican Rice  
Homemade Black Beans w/ Jalapeno

### Chicken Asada

— \$11.50 —

Mexican Rice  
Black Beans

### Carne & Chicken Asada

— \$12.00 —

Seasoned Rice  
Refried Beans w/ Melted Cheese

### Suiza Chicken Enchiladas

— \$12.00 —

Seasoned Rice  
Frijoles Rancheros

### Fajitas - Beef and/or Chicken

— \$12.50 —

Javier's Mexican Rice  
Old Fashioned Mexican Beans

### Connie's Chicken Enchiladas w/ White Sauce

— \$11.50 —

Mexican Rice  
Refried Beans w/ Melted Cheese

### Traditional Enchiladas w/ Red Sauce

— \$11.00 —

Ground Beef or Chicken or Cheese **V**  
Seasoned Rice  
Refried Beans w/ Melted Cheese

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## SALADS

Add Chicken for \$1.00

### Caesar Salad w/ Croutons

— \$2.50 —

### Mexican Caesar Salad w/ Pepitas

— \$2.75 —

### Garden Salad w/ Ranch & Italian

— \$2.00 —

### Greek Salad w/ Feta Cheese

— \$2.75 —

### Tossed European Salad w/ Carmelized Walnuts & Strawberries

— \$3.00 —

### Strawberry Spinach Salad w/ Poppyseed Dressing

— \$3.00 —

### Chinese Chicken Salad

— \$3.00 —

### Cobb Salad

— \$3.00 —

### Antipasta Salad

— \$2.50 —



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## SANDWICH TRAYS & WRAPS

### Sandwich Tray

— \$5.50 —

Rodger's Famous sandwiches made with our fresh baked rolls. Served with mustard and mayonnaise on the side.

**Turkey**

**Roast Beef**

**Ham**

**Italian**

**Grilled Chicken**

**Tuna**

**Egg Salad**

**Chicken Salad**

**Vegetarian** V

3" round brioche roll sandwich \$3.50

### Sandwich Wrap Tray

— \$6.50 —

**It's Greek to Me**

Italian meats w/ feta cheese & Greek dressing

**El Bandido**

Chipotle grilled chicken w/ chipotle sauce

**Far East**

Grilled chicken w/ Asian dressing

**That's Italiano**

Italian meats w/ Italian dressing

**Fire Roasted Garlic Tri-Tip**

**Smokin' Turkey**

**Turkey Avocado\***

**Garden Ranch** V

## BOX LUNCHES

### Executive Box Lunch

— \$9.00 —

6" Sandwich  
Pasta Salad  
Fresh Cut Fruit  
Homemade Cookies

(Upgrade to 8" Sandwich for \$1.00)

### Budget Box Lunch

— \$6.75 —

6" Sandwich  
Bag of Chips  
Homemade Cookies

### Hot Box Lunch

— \$10.75 —

Choice of Hot Sandwich - Meatball, Chicken  
Alfredo, Chicken Philly, T.A.C.C., Pastrami,  
Meatloaf, BBQ Beef/Chicken, Cool Ranch Chicken,  
Eggplant & Mozzarella V  
Pasta Salad  
Fresh Cut Fruit  
Homemade Cookies

### Executive Box Salad

— \$9.50 —

Salad  
Fresh Cut Fruit  
Roll & Butter

### Gourmet Wrap Box Lunch

— \$10.00 —

Gourmet Wrap  
Pasta Salad  
Fresh Cut Fruit  
Homemade Cookies

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## PREPARED SALADS

Prepared Salads  
— Per Pound Pricing —

**Macaroni & Cheese** \$3.75p/p

**Dilled Red Potato Salad** \$5

**Greek Pasta** \$5

**Macaroni Salad** \$5

**Potato Salad** \$5

**Japanese Cole Slaw** \$5

**Broccoli & Tomato w Herbed Dressing** \$5

**Italian Pasta** \$5

**Chicken Pasta** \$5

**Fiesta Pasta w/ Jalapenos** \$5

**Mike's Cole Slaw** \$5

**Szecwan Pasta Toss** \$5

## VEGETARIAN

Minimum order is 15 people  
All entrées come with rolls & butter

### Garden Lasagna **V**

— \$11.50 —

Steamed Vegetables w/ Butter  
Caesar Salad w/ Croutons

### Vegetarian Enchiladas **V**

— \$11.25 —

Javier's Mexican Rice  
Vegetarian Frijoles Rancheros

### Mushroom Ravioli **V**

— \$11.00 —

Oven Roasted Vegetables\*  
Tossed Italian Salad

### Stuffed Portobello Mushroom **V**

— \$11.75 —

Garlic Mashed Potatoes  
Oven Roasted Vegetables\*

### Eggplant Casserole **V**

— \$11.25 —

Corn Medley  
Oven Roasted Potatoes

### Teriyaki Tofu Bowl/Plate **V**

— \$8.50/\$10.00 —

Brown Rice  
Steamed Carrots & Broccoli

## RODGER'S SPECIALTY

Minimum order is 15 people

### Roast Pork w/ Cherry Wine Sauce

— \$13.75 —

Seasonal Vegetables w/ Garlic Lemon Sauce  
Herb Roasted Baby Red Potatoes

### Baked Potato Bar

— \$9.75 —

Giant Baked Potatoes  
Taco Meat or Julienne Chicken Breast (0.70¢)  
Sour Cream  
Fresh Homemade Salsa  
Sliced Green Onion  
Nacho Cheese Sauce  
Steamed Broccoli

### Create Your Own Slider Bar (3 per person)

— \$13.00 —

Choice of BBQ Pulled Brisket and/or  
Made From Scratch Cheeseburgers  
Coleslaw, Burger Condiments  
Roasted Red Potatoes  
Corn on the Cob

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## HOLIDAY MENU

Available Year Round  
Minimum order is 15 people  
All entrées come with rolls & butter

### Roast Pork w/ Cherry Wine Sauce

— \$13.75 —

Seasonal Vegetables w/ Garlic Lemon Sauce  
Herb Roasted Baby Red Potatoes\*

### Hickory Creek Ham, Au Jus

— \$12.75 —

Candied Sweet Potatoes  
Green Peas w/ Pearl Onion

### Oven Roasted Turkey & Ham

— \$15.00 —

Homemade Turkey Stuffing  
Mashed Potatoes & Gravy  
Baby Carrots & Sweet Pea Medley  
Cranberry Sauce

### Oven Roasted Turkey

— \$13.75 —

Homemade Turkey Stuffing  
Mashed Potatoes & Gravy  
Baby Carrots & Sweet Pea Medley  
Cranberry Sauce

## PARTY IDEAS

### Deluxe Meat & Cheese Tray w/ Rolls

— \$6.00 —

Roast Beef, Ham, and Turkey w/ American & Swiss  
Served with 3" Round Brioche Rolls

### Fresh Cut Fruit Tray or Bowl Strawberry, Pineapple, Watermelon, Honeydew, Cantaloupe, Grapes, And Kiwis

(Sliced Fruit On a Tray \$2.75)  
(Fresh Cut Fruit In a Bowl \$7.75/lb)

### Gourmet Cheese & Sausage Tray w/ Crackers

— \$2.75 —

Comes With A Variety of Our Delicately Sliced  
Sausages. Served With An Assortment Of  
Delicious Gourmet Cheeses.

### Rodger's Famous Long Sandwiches

Up to 8 feet long. Italian Submarine, Roast Beef,  
Turkey, Roast Beef/Ham/Turkey,  
Ask for pricing

## VEGETABLE TRAYS

### Crudite Tray

Veggies w/ Dip - Carrots, Celery Sticks, Broccoli,  
Cauliflower, Jicama, Zucchini, Cucumber, Red Bell  
Pepper, and Radish Flowers

Small (Feeds 25-30) \$44.00

Large (Feeds 30-50) \$55.00

### Combination Tray

A beautiful centerpiece of fresh cut vegetables  
and relishes with a Herbed Ranch Dip

Small (Feeds 25-30) \$44.00

Large (Feeds 30-50) \$55.00

### Relish Tray

An assortment of pickles, olives, and peppers  
beautifully decorated on a tray

Small (Feeds 25-30) \$44.00

Large (Feeds 30-50) \$55.00

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## HOR D'OUERVES

### HOT

Baked Chicken Quesadilla  
w/ Avocado Dip  
Tomato and Mozzarella Bites  
Mini Chicken or Beef Taquitos w/  
Guacamole & Sour Cream  
Mini Spaghetti & Meatball Bites  
Roma Tomato & Mozzarella Canape  
Volcano Shrimp Skewer  
Stuffed Jalapeno Peppers  
Mini Beef Teriyaki Kabobs  
Shrimp Ceviche Served on Spoon  
w/ Chips  
Cream Cheese Torte  
w/ Toasted Baguette Slices  
Chorizo Puffs  
Chicken or Beef Chimichanga  
Coconut Shrimp  
California Rolls  
Bruschetta w/ Crostinis  
Petite Quiche  
Mini Beef Wellington  
Empanadas

Tiropita  
Thai Money Bags  
Stuffed Mushrooms  
Crisp Bacon Roll Ups  
Baked Brie w/ Sun Dried Tomato  
and Basil Topping  
Baked Brie w/ Caramel and Pecans  
Artichoke Heart Dip  
Chile Relleno Squares  
Teriyaki Beef or Chicken Skewers  
Rodger's Famous Meatballs  
Sweet Corn Cakes  
Mini BBQ Ribs  
Siamese Princess Satay  
Scallops Wrapped in Bacon  
Homemade Italian Sausage Coins  
w/ Diana's Marinara Sauce  
Potstickers  
Mini Crabcakes  
Spicy Chicken Drumettes  
Grilled Kielbasa Sausage in BBQ

### COLD

Veggie Crudite  
Gourmet Cheese Tray  
Orange Slices w/  
Chocolate Dipping Sauce  
Fresh Cut Fruit Tray  
Gourmet Cheese & Sausage Tray  
Fantail Shrimp  
Guacamole and Chips  
Homemade Salsa w/ Chips  
(Pico De Gallo, Red Salsa, Salsa Verde)

Stuffed Pea Pods  
Deviled Eggs  
Mini Turkey Muffins  
Mini Ham Muffins  
Taco Roll Ups  
Italian Roll Ups  
Seven Layer Mexican Dip  
Vegetable Dip

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## DESSERTS

Homemade Cookies  
New York Cheesecake  
Cherry Cheesecake  
Chocolate Suicide Cake  
Carrot Cake  
Fresh Banana Cake  
Chocolate Ganache  
Napoleons  
Cannolis  
Tiramisu  
Eclairs  
Cream Puffs

S'More Bars  
Lemon Bars  
Miniature Pastries  
Homemade Chocolate Brownies  
w/ Caramel Nuts  
Gourmet Cupcakes  
Homemade Pies  
Dessert Bars  
Mousse Bars  
Ice Cream Fountain Set-Ups  
Chocolate Fountain w/ Dippings

## CAKES

Wedding Cakes  
Birthday Cakes  
Cakes with Company Logos or Pictures

## BEVERAGES

— \$1.25 —

### Lemonade and Iced Tea Service

With Dispensers and Cups

— \$1.50 —

Coke  
Diet Coke  
Pepsi  
Diet Pepsi  
7-Up  
Diet 7-Up

Sprite  
Dr. Pepper  
Snapple \$2  
Diet Snapple \$2  
Jarritos  
Dr Pepper  
Diet Dr Pepper  
Bottled Water

# CATERING · MENU ·

## INFORMATION & POLICIES

### Ordering

Please allow 24 hours notice when placing orders. We will accommodate last minute orders whenever possible.

### Minimums

The minimum guest count for each item ordered is 15. Additional charges may be applied to orders under 15.

### Delivery

Rodger's Catering serves Orange County and LA County. Please ask your event coordinator about delivery and pickup charges to your location. Please allow for a 30 minute delivery window, from 15 minutes before to 15 minutes after your scheduled delivery time.

### Service Personnel

Our professional staff, including event coordinators, chefs, waiters and bartenders, is available upon request.

### Payment

Rodger's Catering accepts Mastercard, Visa, American Express, and checks with proper identification. Corporate accounts may be obtained, on approval, by completing a credit application.

### Taxes

Local and state taxes will be added to all orders.

### Full Service Events

Our event coordinators are ready to assist you in creating your event, from customizing menus to coordinating service staff, linens, equipment and décor. All full service events are subject to a %18 service charge.