

CATERING
• MENU •

visit us online at:
www.rodgerscatering.com

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Rodger's
CATERING

— est. 1966 —

CATERING · MENU ·

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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

Breakfast Burritos

— \$10.25/\$8.25(mini) —

(a la carte \$6.75) (mini \$4.75)

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

Breakfast Sandwiches on Croissant Rolls

— \$9.75/\$7.75(mini) —

(a la carte \$6.25) (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

Omelet Bar (cooked on-site)

— \$12.00 —

Oven Roasted Potatoes
Fresh Cut Fruit Bowl
Assorted Juices

Additional Items

Hard Boiled Egg

— \$0.75 —

Individual Yogurt
w/ Granola

— \$2.00 —

Oatmeal or Yogurt Bar
w/ Fruit and Granola

— \$4.00 —

Pastries & Muffins/Bagels

— \$2.00 —

Yogurt Parfaits

— \$3.50 —

Biscuits & Gravy

— \$4.00 —

Pancakes or French Toast

— \$2.50 —

Yogurt Parfaits

— \$4.00 —

BEVERAGES

Regular & Decaf Coffee Service

\$1 per Serving

Hot Water Service

(Tea, Decaf, Hot Chocolate)

\$1 per Serving

Infused Water Service

\$0.75 per Serving

Canned Soda/Bottle Water

\$1.25

Snapple/Vitamin Water

\$2.00

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
Add Beef **\$6** | Add Pasta **\$4**

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 w/ Marinara & Mozzarella
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*

Chicken Pot Pie

— \$11.00 —

Buttermilk Biscuits
Garden Salad w/ Ranch & Italian

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

— \$8.00 / \$10.00 —

Steamed White Rice
Steamed Carrots & Broccoli
Teriyaki Sauce & Sriracha
Upgrade to Brown Rice for \$1.00

Chicken Piccata

— \$12.50 —

Mashed Potatoes
Fresh Steamed Vegetables

* = 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)

— \$12.50 —

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

Garlic, Tomato, Basil Pasta **V**

— \$11.75 —

Chef's Choice Steamed Vegetables
Tossed European Salad*

Baked Ziti **V**

— \$11.50 —

Fresh Steamed Vegetables
Garden Salad w/ Ranch & Italian

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CATERING MENU

BEEF

Minimum order is 15 people
All entrées come with rolls & butter
Add Chicken **\$5** | Add Pasta **\$4**

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*

Galbi

(Korean Marinated Short Ribs)

(Requires 48 Hour Notice)

— \$15.00 —

Steamed White Rice
Stir Fry Veggies w/ Sweet & Sour Sauce

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

Teriyaki Beef Bowl/Plate

— \$10.00/\$12.00 —

Steamed White Rice
Steamed Broccoli & Carrots
Upgrade to Brown Rice for \$1.00

Braised Short Ribs

(Requires 48 Hour Notice)

— \$15.5 —

Mashed Potatoes
Oven Roasted Vegetables*

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CATERING MENU

BBQ SPECIALTY

Made w/ Rodger's Secret Barbecue Sauce Recipe
Minimum order is 15 people
All entrées come with rolls & butter

Quarter of a BBQ Chicken

— \$10.75 —

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

BBQ Pork Ribs

— \$14.00 —

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 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
Pico De Gallo 🌶️
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/Beef 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
Upgrade to Entree for \$6

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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CATERING MENU

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

Mediterranean Tossed Pasta \$5

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

Mushroom Ravioli **V**

— \$11.00 —

Oven Roasted Vegetables*
Tossed Italian Salad

Eggplant Casserole **V**

— \$11.25 —

Corn Medley
Oven Roasted Potatoes

Vegetarian Enchiladas **V**

— \$11.25 —

Javier's Mexican Rice
Vegetarian Frijoles Rancheros

Stuffed Portobello Mushroom **V**

— \$11.75 —

Garlic Mashed Potatoes
Oven Roasted Vegetables*

Teriyaki Tofu Bowl/Plate **V**

— \$8.50/\$10.50 —

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

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

Baked Potato Bar

— \$9.75 —

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

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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*

Oven Roasted Turkey & Ham

— \$15.00 —

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

Hickory Creek Ham, Au Jus

— \$12.75 —

Candied Sweet Potatoes
Green Peas w/ Pearl Onion

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

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.

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)

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

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

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

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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

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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.