

## MENU & CATERING



ON AND OFF SITE CATERING • REHEARSAL DINNERS • WEDDING RECEPTIONS  
COCKTAIL EVENTS • REUNIONS • BIRTHDAY PARTIES  
• PHARMACEUTICAL PROGRAM DINNERS

*From the Chefs of*

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**ROCA**  

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restaurant & bar

**10 SOUTH**  
ROOFTOP BAR & GRILL

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## **HORS D'OEUVRES**

*Minimum order of hors d'oeuvres is 50 pieces*

### PHYLLO CUPS - Per 50 Pieces

- Stuffed with tenderloin, mushrooms, bacon, and shallots topped w sauce béarnaise 125.00
- Filled with fig jam, cream cheese, and caramelized onions 80.00
- Stuffed with Roasted Chicken, cranberries, and Pecan Pesto 100.00

### COCKTAIL SANDWICHES - Per 50 Pieces

- Roast Beef with Horseradish Sauce 85.00
- Pesto Chicken Salad 85.00
- Smithfield Ham with Rosemary Honey Mustard 85.00

### CANAPES - Per 50 Pieces

- Chicken Salad Crostini 85.00
- Crawfish & Cornbread Cakes with Mississippi Comeback 125.00
- Grilled Pork Tenderloin With Whiskey Cherry Sauce On Flatbread 125.00
- Grilled Salmon & Cream Cheese Crostini 125.00
- Bentons Prociutto & Smoked Gouda Fritters With Rosemary Honey Mustard 100.00
- Seared Beef Tenderloin With Horseradish Aioli & Red Pepper On Flatbread 100.00
- Crawfish Stuffed Mushrooms with remoulade 85.00

### DIPS, TORTES AND SPREADS - Serves 25-30 People

- Spinach and Artichoke Dip with Crostini 85.00
- Hummus with Warm Pita 75.00
- Crawfish and Cream Cheese Torte with Crostini 125.00
- Roasted Corn Salsa with Sweet Peppers and blue corn chips 85.00
- Tomato Basil Bruchetta With Crostini 85.00

### Appropriate Quantities:

*To assist you in easily calculating the amount you will need for your guest, our catering department has developed the following formula:*

*7 pieces of food per person (1<sup>st</sup> hour – 7 pieces; 2<sup>nd</sup> hour – 4 pieces; 3<sup>rd</sup> hour – 2 pieces)*

*X the number of persons attending*

*X 3 hours*

*÷ by 50 pieces per tray*

*= number of trays required*

*Prices are per person and subject to 8% sales tax and 18% gratuity*



### **CARVING STATION**

*Stations can be set up with or without uniformed chef, if a chef is required it is an additional of 70.00*

*All stations set are set up with warm yeast rolls, and accompaniments.*

- Citrus Brined Turkey Breast served with Cranberry Chutney and Whole Grain Mustard  
Serves 25 People 125.00
- Brown Sugar Glazed Ham served with Rosemary Honey Mustard  
Serves 35 People 125.00

### **HORS D'OEUVRE PLATTERS**

*Serves 50*

ASSORTED FRESH FRUIT with Sour Cream Strawberry Basil Dip 125.00

- *A delicious array of seasonal fresh fruit, which can include Watermelon, Pineapple, Strawberries, Honeydew, Cantaloupe and Grapes*

CRUDITE PLATTER with Season Dip 95.00

- *A combination of Broccoli, Cauliflower, Carrots, Celery, Olives and Grape Tomatoes*

ANTIPASTO PLATTER 145.00

- *An assortment of Italian Appetizer favorites including Grilled Portobello Mushrooms, Roasted Red Peppers & Garlic, Assorted Cured Meats & Salamis, Pickles, Vegetables, Herbed Goat Cheese & Crostini*

SMOKED SALMON 155.00

- *Served with Classic Accompaniments, Dilled Cream Cheese Capers, Red Onions with Crackers*

ARTISAN CHEESE 175.00

- *Our Cheese board combines a selection of Domestic and Imported Cheeses served with Nuts, Dried Fruits and Crackers*

SHRIMP COCKTAIL 275.00

- *Gulf Shrimp Poached in our Blend of Seasonings & served with Traditional Accompaniments*

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### **SOUTHERN STAPLES**

*Minimum order is 50 pieces*

- Dilled Cream Cheese and Cucumber Sandwiches 85.00
- Tomato & Black Pepper Sandwiches with Basil Pesto Mayonnaise 85.00
- Chicken Drummettes (Hot, BBQ or Asian) 85.00 – 1 Pan Serves 30
- Crispy Catfish Nuggets 85.00 – 1 Pan Serves 30
- Meatballs (BBQ, Creole, or Red) 85.00 - 1 Pan Serves 30
- Andouille Sausage Jambalaya 85.00 - 1 Pan Serves 30

### **SWEETS**

*Per 50 Pieces*

- Milk Chocolate Truffles 85.00
- Individual Cheesecakes 100.00
- Lemon Bars 85.00
- Brownies 85.00
- Bakery Style Chocolate Chip Cookies 75.00

### **BEVERAGES**

#### BAR OPTIONS

*Guests must be twenty-one years of age to be served*

OPEN OR CASH BAR.....price per item served

- Premium Brands 6.00
- Wine by the Glass 5.00
- Domestic Beer 3.00
- Imported Beer 3.75

#### BEVERAGE OPTIONS

- Roca Coffee Blend (Regular or Decaffeinated) 5.00 per pot; 25.00 per urn
- Soft Drinks 1.25 per can
- Non-Alcoholic Punch 7.50 per gallon
- Iced Tea 25.00 per urn
- Southern Style Lemonade 9.50 Per Gallon

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**BUFFET**

*Minimum order of 50 people*

**OPTION 1 16.95**

*One Entrée, One Salad, Two Vegetables and One Dessert*

**OPTION 2 18.95**

*Two Entrées, Two Salads, Three Vegetables and One Dessert*

**OPTION 3 22.95**

*Three Entrées, Four Salads, Three Vegetables and One Dessert*

**ENTRÉE CHOICES**

- Seafood Etoufee
- Herb Grilled Pork Loin with Roasted Garlic Demi-Glace
- Oven Roasted Chicken with herb Cream Sauce
- Thinly Sliced Angus Roast Beef with Tomato Mushroom Gravy
- BBQ Chicken
- Baked Catfish with Pecan Meuniere
- Roca Pasta

**SALAD CHOICES**

- Mixed Green Salad, Choice of Dressing
- Spinach with Sugar Cane Vinaigrette
- Dilled Potato Salad
- Buttermilk Coleslaw

**VEGETABLE CHOICES**

- Roasted New Potatoes and Herb Butter
- Parmesan Gratin
- Sautéed Seasonal Vegetables
- Bacon Shallot Smothered Green Beans

**DESSERT CHOICES**

- Chef's choice of dessert

*Prices are per person and subject to 8% sales tax and 18% gratuity*



## **BANQUET**

*Minimum order of 30 people*

### OVEN ROASTED CHICKEN

- Herb Roasted with Sun Dried Tomato Butter Sauce 18.95

### FRESH FISH

- Fillet Of Market Fish with Chardonnay Crab Cream Sauce 24.95
- Paned Catfish with Toasted Pecan Meuniere Sauce 22.95

### ANGUS BEEF

- Filet Mignon with Mushroom Bordelaise 29.99
- 12oz. Rib eye with Red Wine Shallot Butter 28.99

### Maple Leaf Farms Pork

- Center Cut Pork Chop with Whiskey Cherry Sauce 25.99

### All Entrees Include

- Spring Mix Salad with Choice Of Dressing
- Seasonal Vegetables
- Potatoes of the Day
- Chef's Choice Dessert

## **BIRTHDAY PARTIES**

*There is a fee of 500.00 for ballroom with out food.*

*There is a fee of 350.00 with food purchased (required)*

### SNACK CHOICES

- Creamy Rotel Dip with Tortilla Chips 75.00
- Pepperoni Pizza Rolls 85.00
- Sausage & Cream Cheese Tuzzi Dip with Tortilla Chips 85.00
- Chicken Tenders 85.00
- Chicken Drumettes (Hot, BBQ or Asian) 85.00
- Crispy Catfish Nuggets 85.00
- Meatballs (BBQ, Creole, or Red) 85.00

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