



BANQUET and EVENTS



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*Customized Dinner Menus, Unique Rehearsal Dinners
Distinctive Wedding Receptions, Spectacular Cocktail Events*

Enjoy the culinary expertise and personalized service of Roca Restaurant and Bar for your next special occasion. Whether it's a formal dinner party, rehearsal dinner, cocktail or wedding reception, or casual get-together, we will handle everything to make sure your next event will be truly distinctive and memorable.

We have 2200 sq ft. of recently renovated beautifully decorated ballroom space that is designed to satisfy a diversity of individual taste, budget and décor. Our seating capacity is 150 for dinner and 250 for a cocktail event.

DEPOSIT REQUIREMENTS

1. The restaurant ballroom fee of 750.00 is non-refundable and payable in full on the date your event is booked.
2. A 50% food and beverage deposit based on items selected and number of guests to be served is due 21 calendar days prior to the event.
3. Payment of all remaining balances and the guaranteed number of persons to be served are required 3 days prior to the date of the event.

The guaranteed number of guests may not decrease, however this number can be slightly increased upon 24 hours notice prior to the event.

SERVICES

Service Staff — Black tie or casual — We will provide you with an experienced staff for your event or special occasion.

Equipment Rentals — Due to space restrictions, some equipment necessary for an event may be rented and the bill passed directly to the host. This will be discussed prior to the event.

Flowers & Décor — We can provide floral arrangements and interior design through our sources.

Entertainment — Jazz Trios, DJ, or live music — We can take care of all this for you.



HORS D'OEUVRES

Minimum order of hors d'oeuvres is 50 pieces

PUFF PASTRY, TARTS AND QUICHE - Per 100 Pieces

- Beef Tenderloin wrapped in Puff Pastry with Mushroom Duxelle 230.00
- French Brie and Toasted Almond wrapped in Puff Pastry 200.00
- Fig Cream Cheese and Caramelized Onion wrapped in Puff Pastry 170.00
- Puff Pastry stuffed with Roasted Chicken Pecan Pesto 200.00
- Assorted Individual Quiche - Lorraine, Spinach or Shrimp 125.00
- Portobello Mushroom Tart 200.00

SKEWERS - Per 100 Pieces

- Asian Style Chicken Skewer with Spicy Peanut Sauce 185.00
- Antipasto with Sun dried Tomatoes, Artichokes, Olives and Fresh Mozzarella with Balsamic Vinaigrette 195.00
- Steak with Sweet Peppers, Jack Cheese and Teriyaki Glaze 195.00
- Smoked Salmon, Herbed Cream Cheese, Capers, Green Onions and Dilled Mascarpone Drizzle 195.00
- Shrimp dipped in Pecan Coconut batter with Brown Sugar BBQ Sauce 200.00

CANAPES AND PHYLLO - Per 100 Pieces

- Assorted Canapés including Apricot Blue Cheese, Smoked Turkey, Asparagus and Prosciutto, Ham, Salmon, Brie Cheese, Smoked Duck 200.00
- Spanokopita, a blend of Feta, Spinach and Cream Cheese 160.00
- Fig and Mascarpone Wrapped in Phyllo 165.00
- Fontina and Phyllo wrapped Asparagus 125.00
- Shrimp Spring Rolls with Asian dipping sauce 225.00
- Tomato Bruchetta with Olives, Basil, Jack Cheese and Balsamic Drizzle 125.00

DIPS, TORTES AND SPREADS - Serves 25-30 People

- Spinach and Artichoke Dip with Crostini 65.00
- Mediterranean Hummus with Warm Pita 75.00
- Crawfish and Cream Cheese Torte with Crostini 75.00
- Roasted Corn Salsa with Sweet Peppers and blue corn chips 65.00
- Southern Shrimp Dip with Crostini 85.00

Prices are per person and subject to 8% sales tax and 15% gratuity.



CARVING STATION

Stations can be set up with or without uniformed chef, if chef is required it is an additional 50.00 fee

All Served with Warm Yeast Rolls

- Herb Roasted Prime Rib with Au Jus and Horseradish Spread – Serves 20 People 195.00
- Pepper Crusted Beef Tenderloin with Demi-Glace and Sauce Béarnaise – Serves 10 People 80.00
- Citrus Brined Turkey Breast Served with Cranberry Chutney and Whole Grain Mustard – Serves 25 People 55.00
- Brown Sugar Glazed Ham Served with Rosemary Honey Mustard and Roasted Garlic Mayo – Serves 35 People 95.00

HORS D'OEUVRE PLATTERS

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 195.00

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



SOUTHERN STAPLES

Minimum order is 50 pieces

- Dilled Cream Cheese and Cucumber Sandwiches 95.00
- Tomato & Black Pepper Sandwiches with Basil Pesto Mayonnaise 95.00
- Chicken Drumettes (Hot, BBQ or Asian) 85.00
- Devilled Eggs 125.00
- Meatballs (BBQ, Creole, or Red) 85.00
- Andouille Sausage Jambalaya 85.00

Sweets

Per 100 Pieces

- Assorted Petit Fours 125.00
- Individual Cheesecakes 150.00
- Roca Lemon Bars 125.00

BEVERAGES

BAR OPTIONS

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

OPEN OR CASH BAR.....price per item served / minimum \$300.00

- Well Brands 3.25
- Call Brands 4.50
- Premium Brands 5.50
- Wine by the Glass 3.50
- Domestic Beer 3.00
- Imported Beer 3.75

BARTENDER

- First three (3) hours 50.00
- Each additional hour 10.00 per hour

BEVERAGE OPTIONS

- Bottled Water 1.25
- Assorted Sodas 3.00 per 2-liter
- 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 Punch with Sherbet 9.50 Per Gallon

Prices are per person and subject to 8% sales tax and 15% gratuity.



BANQUET

Minimum order of 20 people

OVEN ROASTED CHICKEN

- Herb Crusted 12.50
- Fontina and Prosciutto Stuffed 13.95

FRESH FISH

- Crab Crusted Filet of Red Fish with Chardonnay Buerre Blanc 16.50
- Baked Catfish with Toasted Pecans and Meuniere Sauce 12.95

ANGUS BEEF

- Filet Mignon with Mushroom Bordelaise 25.50
- 12oz. Rib eye with Red Wine Shallot Butter 19.50

Maple Leaf Farms Pork

- 12 oz Pork Chop with Whole Grain mustard Cream Sauce 14.50
- Center Cut Pork Loin with Roasted Garlic Demi-Glace 14.50

All Entrees Include

- Spring Mix Salad with Choice Of Dressing
- Seasonal Vegetables
- Potatoes of the Day

Dessert Choices

- Sweet Potato Bread Pudding with Kentucky Bourbon Glaze
- Dark Chocolate Cake with Vanilla Crème Anglaise
- Roca Cheesecake with Strawberry Coulis

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BUFFET

Minimum order of 50 people

OPTION 1 12.95

One Entrée, One Salad, Two Vegetables and One Dessert

OPTION 2 15.95

Two Entrées, Two Salads, Three Vegetables and One Dessert

OPTION 3 19.95

Three Entrées, Four Salads, Three Vegetables and One Dessert

ENTRÉE CHOICES

- Braised Angus Beef with Mushroom Bordelaise
- Beef and Chicken Stir-fry
- Herb Grilled Pork Loin with Roasted Garlic Demi-Glace
- Gulf Shrimp and Andouille Sausage Ettoufee
- Oven Roasted Chicken with Thyme Cream Sauce
- Thinly Sliced Angus Roast Beef with Mushroom Gravy
- Oven Roasted Turkey with Cornbread Dressing
- Crab Crusted Catfish with Chardonnay Butter Sauce

SALAD CHOICES

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

VEGETABLE CHOICES

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

DESSERT CHOICES

- Chef's choice of dessert

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