



Robinette & Company Caterers

Dinner Menu

How to Place an Order:

Call us at (281) 326-3663

Or

Email us at robinettecaterers@yahoo.com

Available for all orders:

Pick Up	Food will be picked up by customer at Robinette & Company at 216 Kirby Rd, Seabrook, TX 77586
Delivery	Delivery is a drop off only. All food will be provided on disposable trays and pans for you to keep. Delivery fees apply. If additional set up is needed, fees will apply. <i>Proposal and deposit required.</i>
Staffed	A staffed event will include Robinette Staff that will set up, service your event, and clean up. Food will come on glass, silver, or metal trays or serving platters. Warm food will be in chafers. <i>Proposal and deposit required.</i>

DINNER SELECTION MENU

Entrée Selection: Minimum 12 Servings On Menu Items Below

Beef Burgundy Julia Child's famous recipe! Cubed sirloin braised in a burgundy wine sauce flavored with garlic, pearl onions, and sliced mushrooms	\$11.50 per guest
Beef Kabobs Tender cuts of beef tenderloin skewered with onions and bell peppers. Grilled to perfection! 2 skewers per guest.	\$14.00 per guest
Chicken Piccata Perfectly pan seared, golden brown chicken breast, simmered in a fresh lemon caper sundried tomato cream sauce.	\$10.00 per guest
Caprese Portobello Mushroom (V) Large Portobello mushroom stuffed with mozzarella cheese, diced tomatoes, fresh garlic and basil, topped with balsamic glaze.	\$8.00 per guest
Champagne Chicken Pan seared chicken breast and sliced mushrooms simmered in a delicate champagne cream sauce.	\$10.00 per guest
Pecan Chicken Seasoned chicken breast gently cooked in a rich white wine cream sauce and generously topped with toasted pecans.	\$10.00 per guest
Chicken Parmesan A Parmesan breaded chicken breast topped with marinara sauce and parmesan cheese.	\$8.00 per guest
Chicken Florentine Italian seasoned chicken breast topped with a creamy spinach mushroom sauce, finished with mozzarella cheese.	\$10.00 per guest
Crab Stuffed Portobello Mushroom Portobello mushroom stuffed with a lump crab meat stuffing, lightly topped with toasted bread crumbs.	\$12.00 per guest
Eggplant Parmesan (V) Thinly sliced breaded eggplant, topped with marinara sauce and parmesan cheese.	\$9.00 per guest
Grilled Chicken with Mushrooms Seasoned grilled chicken breast generously topped with roasted garlic mushrooms.	\$9.00 per guest
Garlic Shrimp Skewers Includes: Grilled jumbo shrimp marinated in lemon-garlic sauce. 2 skewers per guest, 3 shrimp per skewer	\$12.00 per guest
Lemon Dill Salmon Baked salmon in a creamy lemon-dill butter sauce.	\$12.00 per guest
Creamy Cajun Chicken Pan seared boneless chicken breast in a mild creamy Cajun spiced sauce. A rich flavorful dish with just the right warmth.	\$10.00 per guest

DINNER SELECTION MENU CONTINUED

Entrée Selection: Minimum 12 Servings On Menu Items Below

Herb Roasted Pork Loin 2 slices per person	\$10.00 per guest
Triple Cheese Manicotti (V) Manicotti pasta shell filled with ricotta and mozzarella cheese, topped with spinach, parmesan cheese and your choice of marinara or alfredo sauce (<i>choose one</i>)	\$9.00 per guest
Roast Beef with Rosemary Demi-Glace Slow cooked roast beef topped with a rosemary demi-glace.	\$12.00 per guest
Champagne Shrimp Pan seared shrimp and sliced mushrooms simmered in a delicate champagne cream sauce.	\$12.00 per guest
Salmon Piccata Perfectly pan-seared salmon, simmered in a fresh lemon caper sundried tomato cream sauce.	\$12.00 per guest
Shrimp or Crawfish Etoufee A rich Cajun stew seasoned to perfection and full of shrimp OR crawfish.	\$12.00 per guest
Marry Me Chicken Boneless, skinless chicken breast in a rich creamy sauce flavored with sundried tomatoes, parmesan cheese, and herbs. It's said to be so delicious it could inspire a proposal!	\$10.00 per guest

CARVED MEAT SELECTION

Minimum 12 Servings On Menu Items Below

Baron of Roast Beef, Served w/Au Jus and Horseradish Creme	\$13.00 per guest
Boneless Turkey Breast Choose one: Apricot Glaze, Cranberry Chutney or Turkey Gravy	\$9.00 per guest
Beef Tenderloin, Served w/Au Jus and Horseradish Creme	Market Price
Prime Rib, Served w/Au Jus and Horseradish Creme	Market Price

SALAD SELECTION

Minimum 12 Servings On Menu Items Below

Garden Salad Mixed greens, crisp cucumbers, vine ripened tomatoes, served with Northern Italian and Ranch dressing	\$4.00 per guest
Classic Caesar Salad Chopped romaine lettuce with freshly grated parmesan cheese and garlic toasted croutons, served with Caesar dressing.	\$5.00 per guest
Strawberry Spinach Salad Baby spinach leaves with strawberries, cinnful pecans, water chestnuts and red onions, served with our famous strawberry vinaigrette dressing.	\$6.00 per guest
Greek Salad Mixed greens, crumbled feta cheese, olives, red onions, cherry tomatoes and cucumbers, served with a vinaigrette dressing.	\$6.00 per guest

VEGETABLE SELECTION

Minimum 12 Servings On Menu Items Below

Buttered Corn	\$3.50 per guest
Fresh Sliced Buttered Carrots	\$3.50 per guest
Robinette Famous Green Beans	\$3.50 per guest
Broccoli Florets in a Browned Butter Sauce	\$4.00 per guest
Apricot Glazed Baby Carrots	\$4.00 per guest
Green Beans Almondine	\$4.00 per guest
Fired Grilled Vegetables	\$4.50 per guest
Parmesan Squash Casserole	\$4.50 per guest
Roasted Brussel Sprouts	\$4.50 per guest
Southern Style Turnip Greens	\$4.00 per guest
Sauteed Zucchini and Squash	\$4.00 per guest
Savory Parmesan Baked Tomatoes	\$4.00 per guest
Spinach Madeline	\$4.50 per guest
Spinach Mushroom and Brie Casserole Baked with fresh spinach, sliced mushrooms and bread cubes to form a savory casserole.	\$5.50 per guest
French Green Beans	\$4.50 per guest
Creamed Spinach	\$4.50 per guest

STARCH SELECTION

Minimum 12 Servings On Menu Items Below

Rice Pilaf	\$3.50 per guest
Parslied Long Grain Rice	\$3.50 per guest
Potatoes Au Gratin	\$4.00 per guest
Roasted Garlic Penne Pasta	\$3.50 per guest
Yukon Gold Mashed Potatoes	\$4.00 per guest
Rosemary Roasted New Potatoes	\$3.50 per guest
Sea-Salted Cubed Sweet Potatoes	\$4.00 per guest
Stuffed Pasta Shells Topped with Marinara or Alfredo Sauce <i>2 per guest</i>	\$5.00 per guest
Twice Baked Potato Casserole	\$4.50 per guest
Walnut Wild Rice Blend	\$4.50 per guest
Triple Cheese Macaroni	\$5.00 per guest
Pimento Rice	\$4.00 per guest
Potatoes Dauphinoise A French classic, thinly sliced layered potatoes baked in cream, garlic, and herbs. Elegant & Comforting, Ooh-La-La	\$5.00 per guest

SOUP SELECTION

8oz Servings: Minimum 12 Servings On Menu Items Below

Tomato Basil Soup	\$5.00 per guest
Baked Potato Soup	\$5.00 per guest
Crab and Squash Bisque	\$7.00 per guest
Butternut Squash Soup	\$6.00 per guest
Seafood Gumbo with a Side of Rice	\$8.00 per guest
Chicken and Sausage Gumbo with a Side of Rice	\$7.00 per guest
Beef Chili	\$7.00 per guest

BREAD SELECTION

Minimum 12 Servings On Menu Items Below

Sliced Garlic Bread	\$2.00 per guest
Yeast Rolls	\$1.50 per guest
Assorted Artisan Rolls	\$2.00 per guest
Cornbread Muffins	\$1.50 per guest

DINNER MENU PACKAGES

Minimum 12 Servings On Menu Items Below

Beef Lasagna CHOOSE ONE: Garden Salad or Robinette Famous Green Beans CHOOSE ONE: Yeast Rolls or Sliced Garlic Bread	\$13.00 per guest
Chicken Alfredo CHOOSE ONE: Garden Salad or Robinette Famous Green Beans CHOOSE ONE: Yeast Rolls or Sliced Garlic Bread	\$13.00 per guest
Chicken Tetrazzini CHOOSE ONE: Garden Salad or Robinette Famous Green Beans CHOOSE ONE: Yeast Rolls or Sliced Garlic Bread	\$13.00 per guest
Spaghetti with Meat Sauce CHOOSE ONE: Garden Salad or Robinette Famous Green Beans CHOOSE ONE: Yeast Rolls or Sliced Garlic Bread	\$13.00 per guest
Vegetable Lasagna (V) CHOOSE ONE: Garden Salad or Robinette Famous Green Beans CHOOSE ONE: Yeast Rolls or Sliced Garlic Bread	\$13.00 per guest
King Ranch Chicken Casserole CHOOSE ONE: Garden Salad or Robinette Famous Green Beans CHOOSE ONE: Yeast Rolls or Sliced Garlic Bread	\$14.00 per guest

KIDS MENUS

Minimum 5 Servings on Menu Items Below; Ages 10 & Under

Option #1: Includes: Chicken Strips (2 per serving), Macaroni and Cheese, Fruit Cup and Rolls	\$6.50 per child
Option #2: Includes: Spaghetti Marinara, Fruit Cup, Garlic Bread	\$6.50 per child
Option #3: 2 Cheeseburger Sliders, Mac & Cheese, Fruit Cups	\$6.50 per child

DINNER STATIONS

Minimum 12 Servings on Menu Items Below

PASTA STATION

Choose Two Pastas: Bowtie, Penne, Rotini or Fettuccini Choose Two Sauces: Alfredo, Garlic Butter, Marinara or Vodka	Includes Parmesan Cheese and Garlic Bread	\$10.00 per guest
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Additional Add-Ons

Grilled Shrimp <i>4 per person</i>	\$7.00	Homemade Meatballs <i>4 per person</i>	\$3.00
Sliced Italian Sausage	\$3.00	Sauteed Mushrooms	\$2.00
Sliced Grilled Chicken	\$4.50	Sauteed Spinach	\$2.00
Baked Salmon	\$12.00	Steamed Broccoli	\$2.00

MASHED POTATO BAR

Includes Yukon Gold Mashed Potatoes, Sour Cream, Butter, Cheddar Cheese, Bacon and Green Onions		\$9.00 per guest
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Additional Add-Ons

Sriracha Sauce	\$0.50	Lobster Bisque	\$6.00
Sauteed Mushrooms	\$2.00	Sliced Grilled Chicken	\$4.50
Grilled Vegetables	\$3.00	Chopped BBQ	\$6.00
Crumbled Bleu Cheese	\$2.00	Chili Con Queso	\$4.00

FAJITA STATION

Chicken and Beef Fajita Meat with Sauteed Onion and Bell Peppers Mixed with Our Special Blend of Mexican Spices.	Includes Refried Beans, Mexican Rice, Flour Tortillas, Shredded Cheeses, Red Salsa, Creamy Jalapeno Cilantro Salsa and Tortilla Chips	\$25.00 per guest
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Additional Add-Ons

Guacamole; 6oz	\$4.00	Queso; 6oz	\$3.50
Sour Cream	\$0.75		

DINNER STATIONS CONTINUED

Minimum 12 Servings on Menu Items Below

MACARONI AND CHEESE BAR

Includes Triple Cheese Mac and Cheese, Cheddar Cheese, Candied Bacon, Green Onions, Buttermilk Ranch, Crushed Lays Potato Chips

\$11.00 per guest

Additional Add-Ons

Sour Cream	\$0.75	Sliced Grilled Chicken	\$4.50
Sriracha Sauce	\$0.50	Diced Jalapenos	\$0.75
Crumbled Bleu Cheese	\$2.00	Chopped Tomatoes	\$1.50
Lobster Bisque	\$6.00	Parmesan Cheese	\$1.50
French Fried Onions	\$1.50	Crushed Spicy Cheetos	\$1.25
Cubed Ham	\$3.00	Chopped BBQ	\$6.00

CHICKEN AND WAFFLES STATION

Includes Buttermilk Chicken Strips, Belgian Waffles, Maple Syrup, Whipped Butter, and Peppered Gravy

\$10.00 per guest

Additional Add-Ons

Honey	\$0.50	Ketchup	\$0.50
Sriracha Sauce	\$0.50	Chopped Green Onions	\$0.50
Crumbled Bacon	\$1.50	Sliced Strawberries	\$1.25
Toasted Pecans	\$1.00	Candied Bacon Bits	\$2.50
Diced Jalapenos	\$0.75	Honey Butter	\$1.50
Crumbled Breakfast Sausage	\$2.00		

BAR-B-QUE STATION

Includes Smoked Sausage, Sliced Brisket, Ranch Style Beans, Homemade Potato Salad, BBQ Sauce, Sliced Onion, Sliced Jalapenos, Sliced Pickles, and Sliced White Bread

\$25.00 per guest

Additional Add-Ons

Roasted Chicken	\$4.50	Pulled Pork	\$5.00
Triple Cheese Mac and Cheese	\$5.00	Kickin' Corn	\$4.00
Cole Slaw	\$3.00		

PASSED HORS D'OEUVRES PACKAGE

Minimum 24 servings on menu items below

Please Note: Not Sold Separately. To be accompanied w/ Hors D'oeuvres OR Dinner Menu

ONE Passed Hors D 'Oeuvres Package Per Event

CHOOSE FOUR- NO Substitutions

\$7.00 Per Serving/ Two Bites Per Guest

Korean or Merlot Meatballs	Beef Tenderloin Peppered Bacon Bites with Horseradish Crème	Caprese Skewer (V)	Dressed Up Tiny New Potatoes Filled with Sour Cream and Bacon
English Cucumber with Salmon Mousse	Gulf Coast Shrimp Boat	Sundried Tomato Candied Bacon Bite	Mini Fruit Kabobs (V)
Mini Pineapple Chicken Brochettes	Pedro's Jalapeno Shrimp Bombs	Coconut Chicken with Creole Marmalade	Tiny New Potatoes Filled with Sour Cream and Chives (V)

BEVERAGES

Minimum 12 Servings On Menu Items Below

Iced Tea (Sweet OR Unsweet) Gallon Includes: Sweeteners		\$1.50 per serving
Freshly Brewed Regular or Decaf Coffee Includes: Creamer and Sweeteners		\$2.00 per serving
Old Fashioned Lemonade		\$1.50 per serving
Assorted Soft Drinks (12oz Cans)		\$1.25 per serving
Bottled Water (16oz Water Bottles)		\$1.25 per serving
Brenda's Celebration Punch <i>A refreshing combination of lemon, lime, cranberry and other fruit juices</i>	Serves 30-40	\$30 per order
Hot Chocolate Bar Includes: Spray Cool Whip, Mini Marshmallows, Peppermint Sticks and Cinnamon Shaker		\$4.50 per serving
40lbs of Ice		\$12.00 each
Sparkling Waters		<i>Call for Price</i>

DESSERTS

Minimum 12 Servings On Menu Items Below

Apple Pie	\$4.50 each
Apple Walnut Bread Pudding with Brandy Sauce	\$4.50 per serving
Assorted Cheesecake Slices	\$5.00 per slice
Assorted Chocolate Covered Cake Balls	\$1.75 each
Assorted Homemade Cookies	\$1.25 each
Assorted Macarons	\$3.00 each
Assorted Mini Sweets	<i>Call for Price</i>
Cheesecake Bites	\$1.75 each
Chocolate Dipped Strawberries	\$2.25 each
Chocolate Thumbprint Cookies	\$2.00 each
Cinnful Pecans (3oz serving)	\$3.00 per serving
Dessert Shots (Chocolate, Banana, Key Lime)	\$5.00 each
Double Chocolate Brownies	\$3.00 each
Key Lime Pie	\$5.00 each
Layered Strawberry Shortcake	\$5.00 each
Lemon Bars	\$3.00 each
Old Fashioned Bread Pudding with Brandy Sauce	\$4.00 each
Peach Cobbler	\$3.25 per serving
Pecan Pie	\$5.00 each
Petit Fours	\$4.00 each
Raspberry Thumbprint Cookies	\$2.00 each
Southern Style Banana Pudding	\$5.00 per serving
Specialty Sheet Cakes (<i>Size Varies; 72 hours advanced notice required</i>)	<i>Call for Price</i>
Triple Chocolate Mousse Cake	\$5.50 each

Dessert Board

Includes: Brownie Bites, Lemon Bar Bites, Mini Chocolate Chip Cookies, Cinnful Pecans, Blackberries, Strawberries and Cool Whip	Small: Serves 20-30 Medium: Serves 40-50 Large: Serves 60-70	\$60 each \$80 each \$125 each
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Additional Add-Ons

Mini Cupcakes	\$2.00	Assorted Chocolates	\$1.50	Nutella	\$1.50
Assorted Cake Balls	\$1.75	Raspberry Thumbprint Cookies	\$2.00	Caramel Sauce	\$1.50
		Chocolate Thumbprint Cookies	\$2.00	Vanilla Icing	\$1.50