

APPETIZER & SOCIAL

APPETIZER #1

TWO FLAVORS OF WINGS
THAI SEASONED MEATBALLS
MACARONI AND CHEESE
CHEESE, CRACKER AND
VEGETABLE TRAY
15.95++

SOCIAL #1

TWO FLAVORS OF WINGS
FRIED SHRIMP
CHICKEN SLIDERS
CHEESE AND CRACKER BOARD
CRISPY EGG ROLLS
22.95++

APPETIZER #2

THAI CHICKEN SKEWERS
ARTICHOKE PARMESAN
SPINACH DIP
GOLDEN FRIED FISH BITES
BOLO HAM AND GOUDA
SLIDERS
CHEESE, CRACKER AND
VEGETABLE TRAY
19.95++

SOCIAL #2

CHARCUTERIE BOARD
STEAMED OLD BAY SHRIMP
HARVEST SALAD
CUBAN SLIDERS
CAESAR SALAD
BLACKENED TUNA BITES
25.95 ++

HORS D'OEUVRES

HORS D'OEUVRES #1

COCKTAIL SHRIMP
BLACK AND BLUE STEAK
BITES
CRAB DIP WITH GARLIC
POINTS
THAI CHICKEN LETTUCE
WRAPS
CHARCUTERIE BOARD
VEGETABLE CRUDITÉS
WINE COUNTRY SALAD
ASSORTED COOKIE TRAY
29.95 ++

HORS D'OEUVRES #2

BOOM BOOM FRIED
SHRIMP
BLACKENED TRIO
(TENDERLOIN, SALMON,
CHICKEN)
SMOKED GOUDA MAC
& CHEESE
MARYLAND STYLE CRAB
CAKE BITES
CHARCUTERIE BOARD
VEGETABLE RATATOUILLE
ASSORTED DESSERT TRAY
33.95 ++

PLEASE VISIT CATERING MENU
AT ROGERBROWNS.COM

No to go boxes on buffets

*ROOM RENTAL RATE IS \$100 DOLLARS PER HOUR
*GUARANTEES FOR # OF GUESTS ATTENDING THE EVENT
NEEDED 5 DAYS PRIOR
**NO PERSONAL CHECKS
*FULL RENTAL FEE WILL BE TAKEN AS DEPOSIT FOR EVENT,
NON-REFUNDABLE
*DECORATIONS NEED TO BE APPROVED BY MANAGEMENT,
NOTHING ON WALLS

*25 PERSON MINIMUM FOR ALL BUFFETS
++ - TAX 13.5% & GRATUITY 18%
75.00 BAR SET UP FEE FOR CASH BAR IN ROOM
OFF MENU OPTION NOT AVAILABLE FRIDAY & SATURDAY
NIGHTS AFTER 5 PM
GUESTS ALLOWED TO BRING IN BIRTHDAY CAKE
OUTSIDE CATERING ADD 15 %

HANDHELDS TO GO

boxes include chips, pickle, chef choice pasta salad or potato
salad & cookie - 13.50 (min. 10)

RBS CHICKEN SALAD
grilled chicken, craisins, pecan,
onion, celery, lettuce, tomato
and a brioche bun

MIAMI CUBANO
pulled pork, bolo ham, Swiss
cheese, sweet pickle,
mustard and grilled hoagie

BUFFALO CHICKEN WRAP
pulled chicken, cheddar & Jack
cheese, fresh pico, lettuce and
jalapeño wrap

HIGH STREET SUB
bolo ham, Swiss cheese, bistro
sauce, lettuce, tomato and red
onion on ciabatta bread

SALMON BLT
vine ripe tomatoes, lettuce,
apple wood smoked bacon,
mayo on ciabatta bread

AVOCADO GRILLED CHICKEN
grilled chicken, provolone, fresh
slice avocado, lettuce, tomato
and avocado ranch

CHICKEN CAESAR WRAP
grilled chicken, creamy Caesar
dressing, Argentina parmesan,
romaine lettuce

**SPINACH AND ARTICHOKE
QUESADILLA**
fresh pico, sour cream and a
grilled tortilla



316 HIGH ST | PORTSMOUTH, VA
ROGERBROWNS.COM
757-399-5377

BUFFET-STYLE ENTREE

BUFFET #1

BAKED BONE IN CHICKEN
HOUSE FRIED BONE IN CHICKEN
SAUTÉED SEASONAL VEGETABLES
GARLIC MASHED POTATOES
15.95++

BUFFET #3

SOUTHERN FRIED CATFISH
BAKED BONE IN CHICKEN
KITCHEN MEATLOAF WITH
TOMATO JAM
WILD RICE
LOADED MASHED POTATOES
ROASTED VEGETABLES
24.95++

BUFFET #5

3 OZ FILET OF BEEF
MARYLAND CRAB CAKES
PINEAPPLE TERIYAKI CHICKEN
GRILLED ASPARAGUS
COLLARD GREENS
BAKED MAC & CHEESE
HARVEST SALAD
ASSORTED DINNER ROLLS
35.95++

NON-ALCOHOLIC DRINK OPTIONS

#1 - TEA, SWEET TEA, LEMONADE AND WATER \$2.00++

#2 - COFFEE, SODA, TEA, SWEET TEA, LEMONADE AND WATER \$2.95++

ALLOW US TO CUSTOMIZE SOME
APPETIZERS FOR YOUR GROUP

*PLEASE REQUEST A MEETING WITH CHEF FOR ANY CHANGES

*ALL FOOD PREPARED IN HOUSE

*WE WILL MAKE ANY SPECIAL DIETARY OR HEALTH NEEDS FOR YOUR
GUEST THAT IS REQUESTED

*NO TO GO BOXES GIVEN UNLESS GUEST COUNT IS BELOW
GUARANTEED AMOUNT

BUFFET #2

GARLIC PARMESAN CHICKEN
BREAST
PIT-STYLE BBQ WITH BUNS
HOMEMADE COLE SLAW
SAUTÉED GREEN BEANS
MACARONI AND CHEESE
19.95++

BUFFET #4

ATLANTIC SALMON WITH BASIL
CREAM SAUCE
MARINATED FLANK STEAK
BOURBON MUSHROOM
CHICKEN
CILANTRO LIME JASMINE RICE
SWEET POTATO CASSEROLE
SEASONAL GRILLED
VEGETABLES
HOUSE SALAD
28.95++

**ADD CORN BREAD AND
HONEY BUTTER TO ANY
BUFFET FOR \$1.00++ PER
PERSON

ROGER BROWNS CATERING SERVICES

PLATED ENTREE OPTIONS

OPTION OF 2 OR 3 CHOICES FOR MEATS
NEED GUEST CHOICE 4 DAYS PRIOR TO EVENT

PROTEINS

SLOW ROASTED BRISKET 19
SOUTHERN BUTTERMILK FRIED CATFISH 19
COLORADO CHICKEN 18
LEMON PEPPER CHICKEN 18
BAKED SALMON WITH BASIL 24
MARYLAND STYLE CRAB CAKE 26
FRIED SHRIMP 19
SHRIMP AND GRITS 23
NY STRIP 29
HALF RACK OF RIBS 24
PARMESAN CHICKEN ALFREDO 20

HOUSE MADE SIDES

PICK TWO SIDES ONLY FOR ALL ENTREES

MACARONI AND CHEESE
SAUTÉED GREEN BEANS
SWEET POTATO MASHED
GARLIC MASHED POTATOES
SAUTÉED SPRING VEGETABLES
ROASTED RED POTATOES
WILD RICE PILAF
JASMINE RICE
COLLARD GREENS
CINNAMON BUTTERED APPLES
STONE GROUND CHEESE GRITS

PLATED OPTION ADD ONS

HOUSE SALAD 6
CAESAR SALAD 7
BUFFET PORTION DESSERT 4
ASSORTED BREADS 2
COCKTAIL SHRIMP (2 PER GUEST) 6

DESSERT ADD ON

APPLE COBBLER WITH SALTED CARAMEL
SOUTHERN BREAD PUDDING
TRIPLE CHOCOLATE BROWNIE

3.75 ++

WE DO ALLOW GUESTS TO
BRING A CAKE IN

PLATTER OPTIONS BY EACH

MINIMUM OF 25 GUESTS

FRIED SHRIMP 2
GOLDEN FRIED FISH BITES 1.50
JUMBO WINGS 1.50
CRAB DIP per person 8
SPINACH DIP per person 3
CRAB CAKE BITES 6
CHICKEN TENDERS 2.50
THAI CHICKEN SKEWERS 2
MAC & CHEESE per person 3.50
COLLARD GREENS per person 4
CHARCUTERIE BOARD per person 7
VEGETABLE TRAY per person 2
CHEESE AND CRACKER TRAY 4
BOLO HAM & CHEESE SLIDERS 3
SHRIMP BANGERS 3
CRISPY EGG ROLLS 3

IF CHAFING DISHES AND STERNO ARE NEEDED \$6
PER CHAFING DISH FOR PLATER OPTIONS

BIRTHDAY PARTY SPECIAL ONLY AFTER 9 PM

75 WINGS (2 FLAVORS)
100 THAI MEATBALLS
SPINACH DIP WITH CHIPS AND SALSA
75 CATFISH BITES
VEGETABLE TRAY
TEA, LEMONADE AND WATER

ROOM FEE INCLUDED
\$200 DEPOSIT NEEDED
BAR SET UP FEE INCLUDED

BELAIRE ROSE - 1 BOTTLE FOR BIRTHDAY PERSON

649.00 ++