

ROYAL COURT
Catering



Buffet Menu



Appetizers

Tray Passed

- Flank beef or chicken Satay in a Thai peanut dipping sauce \$3.95
- Goat cheese, arugula, bacon, fig preserve on French baguette... \$4.00
- Pesto and sun-dried tomato cheese spreads with gourmet crackers... \$3.00
- Kalamata olive & Tomato Bruschetta with Roast Garlic chevre Toasted Baguettes... \$3.00
- Quiche Bites... \$3.00
- Gorgonzola and Bacon Stuffed Mushrooms... 4.00
- Spanakopita; phyllo dough stuffed with spinach and cheese... \$3.75
- Shrimp Shooters; individual jumbo shrimp with cocktail sauce & a lemon twist, served in a shot glass... \$5.95

Stationed

- Meatballs in either Sweet & Sour, Teriyaki or Marinara Sauce... \$3.00
- Tortilla Chips with Fresh Salsa and condiments... \$3.00
- Crudité platter with caramelized shallot gorgonzola cheese dip ... \$3.25
- Fresh seasonal fruits with a honey vanilla mascarpone \$3.00
- Sesame Teriyaki Drummettes ... \$3.50
- Smoked Salmon Platter with capers and Chive and herb-cream cheese ... \$5.95
- Shrimp Cocktail Platter with our own cocktail sauce... \$4.95
- Olive Artichoke dip with toasted breads... \$3.95
- Anti-Pasto Platter of marinated olives, peppers, feta cheese Capers and Genoa Salami... \$3.50
- Variety of domestic Cheeses with flatbreads and crackers... \$2.50
- Imported cheese and fruit display with artisan baguettes ... \$5.95
- Pesto and sun-dried tomato cheese spreads with gourmet crackers... \$3.00



Dinner Entrees'

Our menu prices begin at \$17 per/person*

Additional Entrée of equal or lesser value Starting at \$3 more

For sit-down service, add \$4-\$5 per/person service charge

Each selection includes the following:

- Two salads selections
- Fresh artisan breads and rolls with real butter
- Vegetable selection of your choice
- Rice or Potato dish of your choice
- Punch/Lemonade Service, preset water and coffee
- Servers:set-up/Clean-up with event Supervisor
- Linens & Skirting; Napkins, full-length tablecloths for guest and service tables
- Chinaware/Silverware/Glassware
- Serving Equipment of Roll-Top chafers, pewter and porcelain

*Prices based on minimum 100 guests and may otherwise be subject to change

Prices do not include 17% gratuity and applicable taxes



Chicken & Poultry

Grilled Boneless Breast of Chicken \$18

This crowd pleaser is served with your choice of two sauces

Rosemary-Herb Chicken \$18

Marinated in olive oil, Lemon and Rosemary with creamy sun-dried tomato sauce

Brie-Walnut Stuffed Chicken \$20

Chicken breast stuffed with Brie and walnut, served with a Sage pear Reduction

Chicken Porto \$19

Breast of supreme Chicken served in a delicious port wine sauce

Chicken Coq Au Vin \$18

With Brown Beech and Crimini Mushrooms, Red Onions

In a delicious Bourgogne Wine sauce.

Chicken Roulade \$20

Chicken Breast Rolled with Sautéed Spinach, Prosciutto and Double Crème Brie

Chicken Cordon Blue \$19

Breaded chicken stuffed with Ham & Swiss cheese

Pineapple Teriyaki Chicken \$17

Canadian Maple syrup, crushed garlic, and ginger are just a few ingredients that go into our perfected teriyaki sauce

Moroccan Chicken \$18

Grilled chicken breast braised with a blend of paprika, cinnamon, cumin and coriander served with a minted yogurt sauce.



Chicken & Poultry Cont'

Orange Glazed Roast Duck \$23

Roasted Breast of Duck served with deliciously tangy orange glaze

Roast Turkey Breast \$18

Seasoned turkey breast, roasted to perfection and chef carved

Pork

Grilled Sage Pork tenderloin \$24

Marinated in coriander and sage rub finished with a calvados reduction

Roasted Pork Loin \$21

Roasted Loin finished with a Apple Calvados Marmalade

Marinated Pork Ribs \$19

Slow roasted and then grilled to perfection and finished with tangy BBQ sauce

Fish & Seafood

Grilled Salmon \$21

Finished in a delicious Crème Fraiche sauce infused with Shallots and Crushed Garlic

Shrimp Skewers \$18

marinated in garlic butter and grilled to perfection

Maine Lobster, Market Price

Boiled Maine Lobster tail with Cognac Butter



Beef & Lamb

BBQ Tri-Tip \$20

Marinated in a Cabernet Sauvignon and our house rub

Rosemary Roasted Baron of Beef \$18

Top round roasted with whole garlic cloves, fresh Rosemary, cracked Peppercorn and served with au jus and creamed horseradish

Slow roasted Chef Carved Prime Rib \$24

Slow roasted in the traditional style, served with creamed horse-radish

Chateaubriand \$26

Roasted medallions of Filet Mignon Dressed in either a Wild Mushroom Cognac, or Béarnaise sauce

Beef Bourguignon \$19

Tender tips of Sirloin beef marinated in Bourgogne Wine wild mushroom sauce

Cabernet braised Short Ribs \$23

Slowly braised for hours in a Cabernet Port wine blend till tender enough to eat with a fork

French Rack of Lamb \$23

with a Cherry Port Reduction Sauce

Mexican Fiesta

Mexican menus include Home-style refried beans with fresh cheese and chilies and corn and flour tortillas.

Tequila Lime Fajitas \$17

Chicken or Steak grilled with Tequila and Lime onion and bell peppers

Barbacoa \$17

Whole beef marinated in special spices and cooked all day

Carnitas \$17

Slow roasted pork in traditional Mexican herbs and spices

Chichen Mole \$18

Chipotle Baked Bone-in chicken smothered in a Authentic rich red Mole sauce

Carne or Pollo Asada \$18

Skirt Steak or Chicken meat marinated in cilantro, lime and spices

Italian

Chicken Vodka Pasta \$17.95

Penne pasta with grilled chicken breast in a creamy Marinara vodka sauce

Chicken Fettuccini Alfredo \$16.95

Creamy Garlic infused alfredo sauce over Fettuccini pasta

Chicken Marsala \$18

Sautéed with Marsala wine and Shiitake mushrooms

Portobello Mushroom Ravioli (Vegetarian) \$19

Sun-Dried Tomato Alfredo sauce and fresh basil

Starches

Wild Rice blend Pilaf
Garlic mashed Yukon gold potatoes
Sweet potatoes
Rice Almandine
Spanish Rice
Lemon Rice
Moroccan Rice
Roasted red Potatoes
Roasted New potatoes
Fingerling potatoes*
Creamed Polenta

Vegetables

Roasted peppered asparagus*
Julienne Carrots & Whole Green Beans
Butter Glazed Corn Cobbett's
California Blend Vegetables
Broccoli spears with Hollandaise Sauce
Sweet Corn with Red Bell Peppers
Snow Peas and Roasted Carrots*
Tarragon Roasted Carrots
Whole Green Beans w/toasted almonds

* may incur extra charge

Salads



Green Salads

Spring Salad

Mixed spring greens and baby spinach with a Raspberry Vinaigrette, Candied walnuts, Sun-Dried Cranberries topped with Gorgonzola Cheese and Rustic Croutons

Honey-Balsamic Vinaigrette

Mixed spring Greens mixed in a Honey-Balsamic Vinaigrette with Chevre Cheese and Rustic Croutons

Country Garden Salad

Mixed Greens of Iceberg and Spring Mix with heirloom Tomatoes, Rustic Croutons and a selection of three dressings (buffet)

Caesar Salad

Fresh chopped Romaine with a Creamy Caesar Dressing, Rustic croutons and Shaved Parmesan cheese

Greek Salad

Iceberg Lettuce with fresh cut Sweet Red onions, Rustic Croutons, Capers, Calamata olives and feta cheese with vinaigrette dressing

Harvest Salad

Fall Mixed Greens, Apple and Pear slices, Cinnamon-Candied Walnuts in an Apple-cider Vinaigrette, topped with Gorgonzola Cheese and Rustic Croutons

Unleafed Salads

-Crab/Seafood Salad

-Rainbow Pasta Salad with Artichoke Hearts, Olive oil and vinegar

-Tropical Fruit Salad with Roasted Hazelnut oil and Whipped Cream

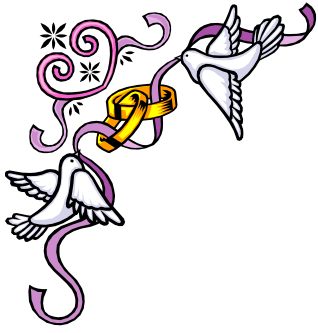
-Bow-tie pasta salad with pine nuts, pesto & Parmesan cheese

-Roasted Red Potato Salad with Sherry Wine Vinegar, Olive oil and Lemon

-White Cabbage Balsamic Vinaigrette With Pecan, Apple Juice and Raisins

-Tangy Antipasto Salad with Salami, Feta Cheese, Capers,

Red Bell Peppers and Pepperoncini



Wedding Package

Wedding Package I. \$4.95 per/person

- Choose two Appetizers*
- Champagne and Cider toast service
- Corkage
- Champagne flutes
- Cake Cutting
- China cake plates
- Decorated Cake table

Wedding Package II. \$7.95 per/person

- Choose two Appetizers*
- Wedding Cake**
- Champagne and Cider toast service
- Champagne flutes
- Corkage
- Cake Cutting
- China cake plates
- Decorated Cake table

*Valued at or below \$3.00 per appetizer

**Certain limitations apply



Desserts...

Elegant Dessert Bar...\$5

Serving your favorite cheesecakes, tiramisu, pastries, éclairs, truffles, cakes and Belgian Chocolate fondue

Cheesecake Bar...\$4

New York Style, Snickers, French Apple, Key Lime, Pumpkin Cream, and Oreo Cheesecakes.

New York cheesecake...\$3.50

Classic New York cheesecake served with a variety of dessert toppings or chocolate fondue

Cake...Starting at \$2.50/ slice

Crafted by Barker Ruth Cakes, Choice of flavor and filling.

Ice Cream Sundae Station...\$2.50

Quality Vanilla Ice Cream served with a choice of toppings, nuts, whipped cream and cherries

Chocolate fondue fountain... \$250+\$2.50 Per/Person

Genuine Belgian chocolate served with assorted fruits, pastries, strawberries, marshmallows, pretzels or anything else you can imagine

...Ask about other Available Desserts

Beverages

Soft Drink Bar \$2.50 per/person

Free soft drinks for your guests, perfect for “dry” events

Sparkling juices bar \$3.50 per/person

*Bottled sparkling cider, blueberry, pear and cranberry juices chilled on ice and served to your guests (add champagne flutes for \$1.00 p/p)

Coffee Service \$1.50 per/person

Includes “Seattle's Best” Coffee with Cream and sugar/sugar substitute

No Host Bar...\$300.00

We provide the bartender and equipment and your guests purchase their own drinks

Bar Service...\$250.00

We provide the bartender and equipment and you provide the alcohol, your guests drink for free

Soft Host Bar...\$11.00-\$13.00 per/person

We provide the bartender, equipment, and Beer, wine, and soft drinks. Your guests drink for free

Hard Host Bar... \$14.00-\$16.00 per/person

We provide the bartender, equipment, and beer, wine, soft drinks, and mixed drinks (well brands). Your guests drink for free

*Price based on dinner hours only, Varieties are subject to availability,

Prices do not include \$50.00 bar rental