

ROYAL COURT
Catering

Buffet Menu

Hors D'Oeuvres

- Variety of domestic Cheeses with Crackers...\$2.50
- Imported cheese board and crackers...\$5.95
- Pesto and sun-dried tomato cheese spread...\$3.00
- Fresh Kalamata olive Bruschetta...\$3.00
- Smoked Salmon Platter...\$6.95
- Shrimp Cocktail Platter...\$4.95
- Sliced pears with Raspberry mascarpone...\$4.00
- Olive Artichoke dip with toasted breads...\$3.95
- Meatballs in either Sweet & Sour or Marinara Sauce...\$3.00
- Tortilla Chips with Fresh Salsa and condiments...\$3.00
- Crudités with caramelized shallot gorgonzola cheese dip ...\$3.50
- Fresh fruit Bowl (in season)...\$3.00
- Potato Skins with bacon bits and melted cheese...\$3.50
- Crunchy breaded mozzarella cheese served with marinara sauce...\$3.00
- Teriyaki Drummettes ...\$3.50
- Quiche Bites...\$3.00
- Sautéed Mushrooms...\$3.00
- Spanakopita...\$3.50

Dinner Entrees'

Our menu prices begin at \$16.95 per/person*

Additional Entrée of equal or lesser value Starting at \$4.00 more

For sit-down service, add \$5.00 per/person service charge

Each selection includes the following:

Two salads

Fresh, rolls with real butter

Vegetable of your choice

Rice or Potato dish of your choice

Starbucks Coffee and Punch

Servers:set-up/Clean-up

Linens & Skirting

Chinaware/Silverware/Glassware

Serving Equipment



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

Chicken & Poultry

Grilled Boneless Breast of Chicken \$17.95

This crowd pleaser is served with your choice of two sauces

Rosemary-Herb Chicken \$17.95

Marinated Rosemary Chicken with creamy sun-dried tomato sauce

Brie-Walnut Stuffed Chicken \$19.95

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

Chicken Porto 18.95

Breast of supreme Chicken served in a delicious port wine sauce

Chicken Coq Au Vin 17.95

Chicken and Crimini Mushrooms, served in a delicious

Bourgogne Wine sauce.

Chicken Roulade 19.95

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

Chicken Cordon Blue \$18.95

Breaded chicken stuffed with Ham & Swiss cheese

Pineapple Teriyaki Chicken \$16.95

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

Moroccan Chicken \$17.95

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 \$22.95

Roasted Breast of Duck served with deliciously tangy orange glaze

Roast Turkey Breast \$17.95

Seasoned turkey breast, roasted to perfection and chef carved

Pork

Roasted Pork Loin \$21.95

Roasted Loin finished with a Apple Calvados Marmalade

Marinated Pork Ribs \$18.95

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

Fish & Seafood

Grilled Salmon \$19.95

finished in a delicious crème fraiche sauce infused with shallots and crushed garlic

Shrimp Skewers \$18.95

marinated in garlic butter and grilled to perfection

Maine Lobster Market Price

Boiled Maine Lobster tail with Cognac Butter

Beef

BBQ Tri-Tip \$19.95

Marinated in a Cabernet Sauvignon and our house rub

Rosemary Roasted Baron of Beef \$17.95

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 \$23.95

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

Chateaubriand \$25.95

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

Beef Bourguignon \$18.95

Tender tips of Sirloin beef marinated in Bourgogne Wine mushroom sauce

Cabernet braised Short Ribs \$22.95

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

Rack of Lamb \$22.95

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.

Fajitas \$16.95

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

Barbacoa \$16.95

Whole beef marinated in special spices and cooked all day

Carnitas \$16.95

Slow roasted pork in traditional Mexican herbs and spices

Chicken Enchilada Casserole \$16.95

Chicken Mole \$17.95

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

Italian

Chicken Vodka Pasta \$17.95

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

Italian flag...\$18.95

Italian Herb Chicken served with penne pasta and marinara, Alfredo, and pesto sauces

Chicken Fettuccini Alfredo \$16.95

Creamy Garlic infused alfredo sauce over Fettuccini pasta

Chicken Marsala \$18.95

Sautéed with Marsala wine and Shiitake mushrooms

Portabella Mushroom Ravioli \$18.95

Sun-Dried Tomato Alfredo sauce and fresh basil

Starches

Wild Rice Pilaf
Garlic mashed potatoes
Sweet potatoes
Rice Almandine
Spanish Rice
Lemon Rice
Moroccan Rice
Roasted red Potatoes
Cheesy sour cream Potatoes
Roasted New potatoes
Fingerling potatoes*
Creamed Polenta

Vegetables

Glazed Baby Carrots
Roasted 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*
Whole Green Beans Almandine

* may incur extra charge

Salads

Caesar Salad

Crab/Seafood Salad

Mixed Garden Salad with three dressings

Rainbow Pasta Salad with Artichoke Hearts

Spinach leaf & Feta Cheese with Raspberry vinaigrette

Tropical Fruit Salad with Real Whipped Cream

Fresh Fruits on Ice (Seasonal)

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

Red Potato Salad

Avocado-Cucumber-Tomato with Cilantro

Mesclun Greens with balsamic honey vinaigrette

Red Cabbage Vinaigrette

Chinese Chicken Salad*

Antipasto Salad

Italian Garden Salad

*May include extra charge



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...\$5.00

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

Cheesecake Bar...\$4.00

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 (served in champagne flutes for \$1.00 more)

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...\$10.00-\$12.00 per/person

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

Hard Host Bar... \$12.00-\$14.00 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