

ROYAL COURT
Catering

Drop-Off 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

Full Service Buffet

Each selection includes the following: Prices begin at \$16.95

- Two salads , Fresh, rolls with real butter, Vegetable of your choice
Rice or Potato dish of your choice Starbucks Coffee and Punch station, preset Water.
- Servers:set-up/Clean-up Linens & Skirting, Chinaware/
Silverware/Glassware, Serving Equipment

Drop -Off

Each selection includes the following: Prices begin at \$9.95

- Two salads , Fresh, rolls with real butter, Vegetable of your choice
Rice or Potato dish of your choice, & Water and Punch Station
- Also include High quality plastic crystalline plates, silverware and napkins
- Buffet Set-Up and Clean-up can be provided for \$2.00 p/p

Additional Entrée of equal or lesser value Starting at \$3.00 more

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

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

Chicken & Poultry

Each entrée comes with Two salads, Fresh, rolls with real butter, Vegetable of your choice Rice or Potato dish of your choice

Grilled Boneless Breast of Chicken \$17.95/ Drop Off-\$10.95

This crowd pleaser is served with your choice of two sauces

Rosemary-Herb Chicken \$17.95/ Drop Off -10.95

Marinated Rosemary Chicken with creamy sun-dried tomato sauce

Brie-Walnut Stuffed Chicken \$19.95/ Drop Off-\$13.95

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

Chicken Porto \$18.95/ Drop Off-\$11.95

Breast of supreme Chicken served in a delicious port wine sauce

Chicken Coq Au Vin \$16.95/ Drop Off-\$10.95

Chicken and Crimini Mushrooms, served in a delicious
Bourgogne Wine sauce.

Chicken Roulade \$19.95/ Drop Off-\$13.95

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

Pineapple Teriyaki Chicken \$17.95/ Drop Off-\$9.95

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

Moroccan Chicken \$17.95/ Drop Off-\$10.95

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

Chicken & Poultry Cont'

Two salads, Fresh, rolls with real butter, Vegetable of your choice Rice or Potato dish of your choice

Orange Glazed Roast Duck \$22.95/ Drop Off-\$15.95

Roasted Breast of Duck served with deliciously tangy orange glaze

Roast Turkey Breast \$17.95/ Drop Off-\$9.95

Seasoned turkey breast, roasted to perfection and chef carved

Pork

Roasted Pork Loin \$19.95/ Drop Off-\$12.95

Roasted Loin finished with a Apple Calvados Marmalade

Marinated Pork Ribs \$18.95/ Drop Off-\$11.95

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

Fish & Seafood

Grilled Salmon \$20.95/ Drop Off-\$14.95

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

Shrimp Shewers \$19.95/ Drop Off-\$14.95

marinated in garlic butter and grilled to perfection

Maine Lobster Market Price

Boiled Maine Lobster tail with Cognac Butter

Beef

Two salads, Fresh, rolls with real butter, Vegetable of your choice Rice or Potato dish of your choice

BBQ Tri-Tip \$19.95/ Drop Off-\$12.95

Marinated in a Cabernet Sauvignon and our house rub

Rosemary Roasted Baron of Beef \$17.95/ Drop Off-\$10.95

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/ Drop Off-\$17.95

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

Chateaubriand \$25.95/ Drop Off-\$18.95

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

Beef Bourguignon \$18.95/ Drop Off-\$10.95

Tender tips of Sirloin beef marinated in Bourgogne Wine mushroom sauce

Cabernet braised Short Ribs \$23.95/ Drop Off-\$16.95

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

Rack of Lamb \$23.95/ Drop Off-\$16.95

with a Cherry Port Reduction Sauce

Mexican / Spanish

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

Fajitas \$16.95/ Drop Off-\$9.95

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

Barbacoa \$16.95/ Drop Off-\$9.95

Whole beef marinated in special spices and cooked all day

Carnitas \$16.95/ Drop Off-\$9.95

Slow roasted pork in traditional Mexican herbs and spices

Chicken Mole \$17.95/ Drop Off-\$10.95

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

Italian

Two salads , Fresh, rolls with real butter, Vegetable of your choice Rice or Potato dish of your choice

Chicken Vodka Pasta \$17.95/ Drop Off-\$9.95

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

Italian flag...\$18.95/ Drop Off-\$11.95

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

Chicken Fettuccini Alfredo \$16.95/ Drop Off-\$9.95

Creamy Garlic infused alfredo sauce over Fettuccini pasta

Chicken Marsala \$18.95/Drop Off-\$11.95

Sautéed with Marsala wine and Shiitake mushrooms

Portabella Mushroom Ravioli \$17.95/ Drop Off-\$12.95

With 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