

Royal Court  
Catering



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 \$3.00 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 Marsala \$18.95

Sautéed with Marsala wine and shiitake mushrooms

## 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

# 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 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

## Steak Picado 17.95

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# 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

## 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\*  
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

Garden Salad

\*May include extra charge



# Wedding Package

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## **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