



Gold Menu

Where Classic Memories Are Golden

\$49.95 Per Person*

Royal Xcellence **CATERING**

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Cocktail Reception

The cocktail reception includes a vegetable, fruit and cheese display and your choice of three items from our hors d'oeuvres table

Vegetable Display 🍴 Raw Seasonal Vegetables served with sundried tomato and cilantro ranch dip
or

Grilled Vegetables 🍴 Balsamic-Grilled Portabella Mushrooms, Grilled Zucchini, Roasted Asparagus, Squash, Eggplant and Red Peppers

Fruit Display 🍴 Fresh Seasonal Fruits

Cheese Torte Sampler 🍴 This eye-catching, rich and creamy cheese torte is available in a variety of tantalizing flavors with an assortment of crackers.

(Select two)

Sundried Tomato and Pesto Curry Apricot & Cashew

Southwestern Mediterranean

Saga Bleu & Cranberry Pumpkin Walnut (Seasonal)

Hors D'oeuvres Table

Maryland Crab Dip Spinach and Artichoke Dip Tenderloin Sliders Tomato Bruschetta

Smoked Salmon Platter Tuna Tartar Martini 🍴 Sesame Seared Ahi Tuna over Mixed

Mini Crab Cakes Crispy Asparagus Mini Beef Wellington Asian Chicken Pot Sticker

Mini Reuben Sandwich Kale Potsticker Southwest Egg Rolls Beef Skewers

BBQ Shrimp and Grits Thai Samosa Buffalo Mozzarella & Grape Tomato Skewer Spanakopita

Choice of Salad

Garden Salad 🍴 Romaine and Iceberg topped with Tomatoes, Carrots, Cabbage and Croutons

Caesar Salad 🍴 Crisp Romaine with Shredded Parmesan and Crouton with classic Caesar dressing

Asian Salad 🍴 Mesclun and Romaine Greens topped with Mandarin Oranges and Crunchy Noodles, served with Sesame-Soy Vinaigrette

Greek Salad 🍴 Fresh Romaine, Mixed Greens, Sliced Red Onions, Tomatoes, Kalamata Olives, Cucumbers and Feta served with Greek Dressing

Winter Salad 🍴 Mixed Greens with Dried Cranberries, Candied Walnut and Feta Cheese served with Balsamic Vinaigrette

Summer Salad 🍴 Mixed Greens with Fresh Strawberries and Cinnamon Toasted Almonds and Mozzarella served with Raspberry Vinaigrette



Choice of Bread

- Assorted Dinner Rolls** ✂️ French, Wheat and Dinner Rolls
Cheddar Biscuits ✂️ Homemade Cheddar Biscuits drizzled with Honey Butter
Rosemary and Asiago Biscuits ✂️ Homemade biscuits with Rosemary and Asiago Cheese
Country Corn Bread ✂️ Golden and Buttery Sweet Southern Style Cornbread
Garlic Bread ✂️ Sliced French Baguette with Garlic Butter and Parmesan Cheese and Toasted to Perfection
Naan ✂️ Traditional Indian bread, served warm

ENTREES

(Please select two entrées)

Chicken Selection

- Tuscan Chicken** ✂️ Chicken Breast with a Tuscan Sauce
Chicken Coq au Vin ✂️ Bone-in Chicken simmered in Red Wine with Pearl Onions, Carrots and Potatoes
Chicken Cacciatore ✂️ Chicken Simmered with Tomatoes, Onions and Peppers with Mozzarella Cheese
Chicken Oscar ✂️ Chicken Breast with Crab Meat with a White Wine Cream Sauce

Other Entrée Selections

- Slow Roasted Turkey Breast** ✂️ Oven-Roasted Whole Turkey Breast served with a Roasted Garlic Gravy
Sirloin Strip ✂️ Carved from the center of the Sirloin, Naturally Lean and Bursting with Bold, Beefy Flavor served with Red Wine Demi-Glace
Braised Short Ribs and Mashed Potatoes ✂️ Boneless Braised Short Ribs Choice of Sauce: Teriyaki, BBQ and Provencal
Roasted Pork Loin ✂️ Oven-Roasted and marinated in Classic Italian Seasonings with caramelized
Braised Lamb Shank ✂️ Braised Baby Lamb Shank with Red Wine Lamb Demi-glaze
Broiled Maryland Crab Cake ✂️ Crab Cake finished with a homemade Remoulade
Broiled Halibut ✂️ Lemon dusted and topped with Citrus Compound Butter
Blackened Salmon ✂️ Served with Cajun Cream Sauce
Mediterranean Tilapia ✂️ Topped with Red Onions, Kalamata Olives, Fresh Herbs and Feta Sauce
Surf and Turf ✂️ Grilled Petit Filet Mignon with Red Wine Demi Glaze and Broiled Lobster Tail with drawn Butter (This item will be considered a dual entrée)

Vegetarian Entrée Selection

- Spinach Ravioli** ✂️ Ravioli stuffed with Fresh Spinach and Cheese finished with Diced Tomatoes
Mushroom Ragout ✂️ Wild Mushroom in a Earthy Wine Sauce
Tofu ✂️ Choice of Tuscany style or Sesame
Sautéed Gnocchi with Brown Butter ✂️ Pan-Seared Gnocchi in Brown Butter and Sage
Wild Mushroom Risotto ✂️ Rice sautéed with Wild Mushrooms and a Creamy White Wine Sauce finished with Parmigiano Reggiano



SIDES

Roasted Rosemary Fingerling Potatoes Scalloped Potatoes Gourmet Mac n' Cheese
Saffron Rice Rice Pilaf Brown Rice Wild Rice Creamed Spinach
Couscous with Vegetables Golden Corn Sautéed Mushrooms Sautéed Spinach
Roasted Zucchini and Peppers Balsamic Asparagus Steamed Mixed Vegetables Green Beans
Green Bean Amandine

Specialty Entrée Stations

Create Your Own Fajita Bar ✂️ Marinated Chicken and Steak served with Spanish Rice, Black Beans, Tortillas and help yourself toppings: Sour Cream, Shredded Cheese, Lettuce and Chipotle Pepper
Paella ✂️ Elegantly served in an authentic Spanish Paella Pan Saffron-Scented Rice topped with a Bounty of Fresh Shrimp, Baby Scallops, Calamari, Chicken, And Chorizo Sausage Mixed with Bell Peppers and Green Peas.
Top Sirloin ✂️ Carved from the center of the Sirloin, Naturally Lean and Bursting with Bold, Beefy Flavor served with Red Wine Demi-Glaze
New Orleans Shrimp and Grits ✂️ Blackened Tiger Shrimp, sautéed with Smoked Bacon, Diced Peppers and Onions served over Cheddar Grits
Pasta Bar ✂️ Duo of Penne Pesto and Bowtie Marinara with toppings: Parmigiano Reggiano, Fresh Mozzarella, Black Olives, Crushed Red Pepper Flakes, Sundried Tomatoes, mushrooms, Italian Sausage, and chicken strips

Beverages

A selection of Iced Teas and Lemonade and Iced Water

**Price does not include tax, service charge, staff, linen, china or flatware.*