

# AMOR PACKAGE

## TRAY PASSED HORS D'OEUVRES

*(Please make Four Selections)*

Prosciutto and Melon Spoon with Shaved Parmesan  
Sugar Snap Pea with a Sesame Chicken Salad  
Fried Goat Cheese with Grape Chutney  
Grilled Portobello Spoon with Creamed Spinach  
Creamed Blue Cheese with Candied Walnuts on a Potato Chip  
Petit Crab Cake with Remoulade  
Wild Mushroom and Gouda Beggars Purse

## BUFFET DINNER

Dinner includes Como Bâtard Bread with Pesto and illy caffè Coffee, International Tea Service  
Dinner Buffet is based on 90 minutes of Service. Stations displayed more than 90 minutes will incur a \$150 surcharge  
Groups under 25 guests are subject to a \$150 surcharge

### FRUIT AND CHEESE PLATTER

International and Domestic Cheeses Garnished with Sliced Seasonal Fresh Fruits  
Accompanied by Lahvosh, Assorted Crackers and Baguettes

### SALADS

Baby Greens with Tomato Fresca and Toasted Pinenut Dressing  
Cut Shrimp, Grapefruit and Avocado Salad with Butter Lettuce and Orange Vinaigrette  
Traditional Caesar with Parmesan Tuiles\*

### PASTA STATION

*(Please Select Two)*

Sautéed Shrimp Tossed with Linguini, Artichokes, Roasted Red Peppers and Arugula  
Penne Pasta with Grilled Chicken, Asparagus and a Light Blue Cheese Cream Sauce  
Butternut Squash Ravioli with Sage Butter Sauce  
Spinach Gnocchi with a Cream Sauce  
Rigatoni Pomodoro with Fresh Basil  
Accompanied by Fresh Grated Parmesan Cheese and Herb Focaccia Bread

### ATTENDED CARVING STATION\*

*(Please Select Two)*

A Uniformed Chef will Carve the Following to Order  
Oven Roasted Turkey with Cranberry Chutney\*  
Paprika Rubbed Beef Tenderloin with Sautéed Cremini Mushrooms\*  
Pork Loin Stuffed with Rosemary, Grain Mustard and Spinach\*  
Salmon Wellington with Herbed Hollandaise\*  
Carving Station will be accompanied by Garlic Mashed Potatoes and Seasonal Grilled Vegetables  
*Chef Attendant Fee of \$150.00, the number of chef attendants will be determined by the Royal Palms*

### ROYAL WEDDING CAKES

A custom designed wedding cake of your choice prepared by our award-winning pastry shop  
*Pricing will vary for specialty cakes and/or extensive designs*

### FOUR HOUR OPEN PREMIUM BAR

Premium Brand Liquors, House Red and White Wine,  
Imported and Domestic Beers, Assorted Soft Drinks, Mineral and Spring Waters  
*Bartender Fee of \$150.00, the number of bartenders will be determined by the Royal Palms*

### WINE SERVE WITH DINNER

Royal Palms House Red and White Wine will be served to all guests during dinner service

### CHAMPAGNE TOAST

Royal Palms Premium Champagne will be served to all guests for the toast  
*Based on (1) glass per person*

All prices are based on a per person charge and are subject to a 23% taxable service charge and 9.3% sales tax. Menus are to be purchased on a full attendance basis, as we will prepare food and set meeting space for a maximum of 5% over your final attendance guarantee.

Prices confirmed 90 days prior to event.

\*Can be cooked to order or contains raw eggs

Guided by Principles of Sustainability