

ARCADIA PACKAGE

TRAY PASSED HORS D'OEUVRES

Please make Four Selections

Smoked Salmon Crostini with Caper Crème Fraiche
Vegetable Ratatouille Taco with Basil
Pork Medallion Fork with Glazed Apples and Cranberries*
Gingered Beef Tatar on Asian Pear*
Chicken Satay with Peanut Sauce
Fried Goat Cheese with Grape Chutney
Grilled Portobello Spoon with Creamed Spinach
Petit Crab Cake with Remoulade

PLATED DINNER

Plated Dinners are designed to offer Three Courses.

Please make one selection from each desired category.

To Offer your Guests a Choice of Entrée Please add an Additional \$10 Per Person

Plated Dinners include Como Bâtard Bread with Pesto and illy caffè Coffee, International Tea Service

SALADS

(please select one)

Asian Pear with Mixed Greens, Blue Cheese, Spiced Pecans and Balsamic Vinaigrette
Frisée and Arugula Tossed with Roasted Shallot, Garlic, Port Dressing and Topped with Crisp Pancetta
Grilled Romaine Wedge with Caramelized Onion, Candied Walnuts and a Maytag Blue Cheese Dressing
Mixed Baby Greens with Tomato Fresca and Pine Nut Dressing

ENTRÉES

(please select one)

Chicken Breast Stuffed with Manchego Cheese and Spinach Served with Sun Dried Tomato Risotto and Grilled Asparagus
Pan Roasted Bass Resting on an Artichoke and Lemon Risotto Cake with Green Beans and Olives in a Sherry Vinegar*
Grilled New York Strip topped with Blue Cheese Butter Served with a Bacon Onion Gratin, Mushrooms and Creamed Spinach*

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)

RECEPTION

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 House 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