

MONTAVISTA PACKAGE

TRAY PASSED HORS D'OEUVRES

Please make Five Selections

Tomato and Basil Crostini with Boursin Cheese
Grilled Chicken Taco with Asian Pear, Cashews and Avocado Dressing
Petit Filet Mignon Fork with Blue Cheese and Smoked Tomato Chutney*
Pancetta Wrapped Shrimp Spoon with Basil Pesto Aioli
Creamed Blue Cheese with Candied Walnuts on a Potato Chip
Petit Monte Cristo with Swiss Cheese and Ham Topped with Strawberry Coulis
Crostini Topped with Roasted Garlic, St Andre Triple Cream Cheese and a Jalapeno Jam
Sugar Snap Pea with a Sesame Chicken Salad
Petit Crab Cake with Remoulade
Wild Mushroom and Gouda Beggars Purse

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)

Arugula Salad with Grilled Onions and a Warm Bacon Sherry Dressing
Spinach Salad with Roasted Beets, Goat Cheese and Sherry Vinaigrette
Bibb Lettuce and Frisée with Oranges, Avocado, Toasted Almonds and Orange Vinaigrette
Roasted Tomato and Manchego with Greens Tossed in a Light Olive Tapenade

ENTRÉES

(please select one)

Grilled Beef Tenderloin with a Blue Cheese Polenta Cake, Sautéed Swiss Chard and Roasted Parsnips*
Pan Roasted Chicken paired with Petit Filet Mignon; Potato Pave, Asparagus and a Red Wine Demi*
Petit Filet Mignon Topped with a Truffle Butter paired with Seasonal Fish; Tomato Calzone, Spinach and a Rosemary Demi*

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

RECEPTION STATION OR LATE NIGHT FARE

Your Choice of Fruit and Cheese Platter or Vegetable Crudite Platter During Cocktail Reception
or

Late Night Fare to Include Your Choice of any Two

Gilled Four Cheese with Tomato, Spicy Chicken Sandwich with Blue Cheese, Kobe Corn Puppies with Spicy Ketchup and Cheesy Mustard Sauce or Royal Palms Mac 'N Cheese, Accompanied by Regular and Sweet Potato Fries

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