

ROYAL PALMS MEETING PACKAGES

COSTA BLANCA PACKAGE

ROYAL CONTINENTAL BREAKFAST

Fresh Squeezed Juices to include Orange, Grapefruit and Apple
Sliced Seasonal Fruits and Berries
Assorted Yogurt Parfaits
Pastry Chef's Daily Breakfast Bread and Muffins
Sweet Butter and Fresh Fruit Preserves

MORNING BREAK

Re-Tray any Remaining Fruits, Berries, Breakfast Breads and Pastries

PLATED LUNCH

Grilled Chicken Kabobs with Citrus Infused Rice,
Grilled Asparagus and Orange Vinaigrette

Como Bâtard with Pesto

D'umo di Chocolate

Chocolate Mousse Dome on Shortbread Crust with Mixed Berry Sauce

illy caffè Coffee, International Tea and Iced Tea Service

AFTERNOON BREAK

Assorted Miniature Candy Bars and Mixed Nuts

CONTINUOUS BEVERAGE STATION

Assorted Soft Drinks

illy caffè Coffee and International Tea Service

\$ 50.00 per person

All prices are based on a per person charge and are subject to a 22% taxable service charge and 8.3% 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

ALEGRIA PACKAGE

ROYAL DELUXE CONTINENTAL BREAKFAST

Fresh Squeezed Juices to include Orange, Grapefruit and Apple
Assorted Yogurt Parfaits
Sliced Seasonal Fruits and Berries with Vanilla Cream
House Smoked Salmon Platter with Capers and Red Onion
Assortment of Fresh Bagels with Cream Cheese
Pastry Chef's Daily Breakfast Bread and Buttered Croissants
Sweet Butter and Fresh Fruit Preserves

MORNING BREAK

Re-Tray any Remaining Fruits, Berries, Breakfast Breads and Pastries

ROYAL PALMS BISTRO BUFFET

Lunch Buffets are designed for a Maximum of 90 Minutes
Groups under 25 Guests are Subject to a \$150 Buffet Surcharge

Salad of Arugula, Melon, Mozzarella, Almonds, and Sherry Vinaigrette
Yukon Gold Potato Salad with Scallions, Red Peppers, Arugula and Citrus Herb Aioli

Grilled Portobello Mushroom with Boursin Cheese, Grilled Vegetables and Basil Aioli in a Spinach Wrap
Roasted Sirloin with Horseradish Cream, Provolone Cheese, Watercress, and Tomatoes on a French Baguette
Sliced Rotisserie Breast of Turkey, Avocado, Sprouts, Baby Greens, Tomato and a Garlic Aioli on Ciabatta

Pastry Chef's Selection of Miniature Desserts

illy caffè Coffee, International Tea and Iced Tea Service

AFTERNOON BREAK

Assortment of Chocolate Chip and Peanut Butter Cookies

CONTINUOUS BEVERAGE STATION

Assorted Soft Drinks
illy caffè Coffee and International Tea Service

\$ 60.00 per person

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VILLA PACKAGE

ROYAL PALMS BREAKFAST BUFFET

Fresh Squeezed Juices to include Orange, Grapefruit and Apple
Seasonal Sliced Fruits and Berries
Assorted Yogurt Parfaits
Assorted Dry Cereals
2% and Skim Milk
Scrambled Eggs with Cheddar Cheese
Apple Smoked Bacon (or) House Made Sausage
Breakfast Potatoes
Pastry Chef's Daily Breakfast Breads and Pastry Selections
Sweet Butter and Fresh Fruit Preserves

MORNING BREAK

Re-Tray any Remaining Fruits, Berries, Breakfast Breads and Pastries

ROYAL PALMS TUSCAN BUFFET

Lunch Buffets are Designed for a Maximum of 90 Minutes
Groups under 25 Guests are Subject to a \$150 Buffet Surcharge

Mixed Baby Greens with Tomato Fresca and Pine Nut Dressing
Hearts of Romaine with Garlic Croutons and Caesar Dressing

Como Bâtard Bread with Pesto

From the Grill*

Grilled Sirloin Burgers with Roasted Red Onions
Grilled Pesto Rubbed Mahi Mahi

Aged Provolone, Cheddar and Swiss
Platter of Assorted Condiments

Pastry Chef's Selection of Miniature Desserts

illy caffè Coffee, International Tea and Iced Tea Service

AFTERNOON BREAK

Warm Soft Pretzels
Accompanied by Whole Grain Mustard and Cheese

CONTINUOUS BEVERAGE STATION

Assorted Soft Drinks
illy caffè Coffee and International Tea Service

\$70.00 per person

*Uniformed Chef Required for Attended Grill Station at \$150.00 per attendant

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