

SUMMER ESTATE PACKAGE

TRAY PASSED HORS D'OEUVRES

Please make Three Selections

Smoked Salmon Crostini with Caper Crème Fraiche
Vegetable Ratatouille Taco with Basil
Chicken Satay with Peanut Sauce
Prosciutto and Melon with Shaved Parmesan
Fried Goat Cheese with Grape Chutney

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, and International Tea Service

SALADS

(please select one)

Asian Pear with Mixed Greens, Blue Cheese, Spiced Pecans and Balsamic Vinaigrette
Watercress and Spinach with Goat Cheese, Roasted Beets and herb Vinaigrette
Hearts of Romaine with Garlic Croutons and Caesar Dressing*

ENTRÉES

(please select one)

Parmesan Crusted Eggplant with Butternut Squash Risotto
Chef's Selection of Seasonal Fish with Parmesan Risotto and Grilled Asparagus*
Spinach, Garlic and Herb Eurocream stuffed Chicken Breast served with Potato Pave and Seasonal Vegetables

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

THREE 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 SERVICE WITH DINNER

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

CHAMPAGNE TOAST

Royal Palms House Champagne will be served to 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

Menus ONLY available June – September 2011

SUMMER VERANO PACKAGE

TRAY PASSED HORS D'OEUVRES

Please make Four Selections

Tomato and Basil Crostini with Boursin Cheese
Creamed Blue Cheese with Candied Walnuts on a Potato Chip
Sugar Snap Pea with a Sesame Chicken Salad
Petit Monte Cristo with Swiss Cheese and Ham Topped with Strawberry Coulis
Coconut Shrimp with Mango Chutney
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, and International Tea Service

SALADS

(please select one)

Belgium Endive and Frisée Salad with Goat Cheese, Walnuts, and Raspberry Vinaigrette
Mixed Greens with Sliced Strawberries, Almonds, Mozzarella and Pear Vinaigrette
Butter Lettuce with Prosciutto and Melon with a Sherry Vinaigrette

ENTRÉES

(please select one)

Boneless Chicken Breast Stuffed with Red Onion Marmalade served with Roasted Fingerling Potatoes, Tomatoes, Baby Carrots, Roasted Red Pearl Onions and Garnished with Balsamic Reduction and Local Olive Oil
Grilled Citrus Mahi Mahi with Herb Couscous and Seasonal Vegetables*
Petit Filet Mignon with Roasted Shallot Mashed Potatoes and Grilled Asparagus

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

THREE 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 SERVICE WITH DINNER

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

CHAMPAGNE TOAST

Royal Palms House Champagne will be served to 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.

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SUMMER SOLEIL PACKAGE

Dinner Buffet are Designed for a Maximum of 90 Minutes
Groups Under 25 Guests are Subject to a \$150 Buffet Surcharge

TRAY PASSED HORS D'OEUVRES

Please make Four Selections

Crostini with Mushroom Ragout and Mascarpone
Prosciutto and Melon Spoon with Shaved Parmesan
Chicken Satay with Peanut Sauce
Petit Crab Cake with Remoulade
Spiced Duck and Vegetable Wonton
Atlantic Salmon Taco with Cucumber and Wasabi Cream

ROYAL PALMS DINNER BUFFET

Dinner Buffet include Como Bâtard Bread with Pesto and illy caffè Coffee and International Tea Service

SALAD STATION

Baby Greens with Tomato Fresca and Toasted Pinenut Dressing
Traditional Caesar with Parmesan Tulies*

PASTA STATION

Penne Pasta with Grilled Chicken, Asparagus and Light Blue Cheese Cream Sauce
Rigatoni Pomodoro with Fresh Basil
Accompanied by Fresh Grated Parmesan Cheese and Herb Focaccia Bread

ENTRÉE STATION

Braised Short Ribs
Chef's Selection of Seasonal Fish
Accompanied by Garlic Mashed Potatoes and Grilled Baby Vegetables

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 SERVICE WITH DINNER

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

CHAMPAGNE TOAST

Royal Palms House Champagne will be served to 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.

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