

VALENCIA PACKAGE

TRAY PASSED HORS D'OEUVRES

Please make Three Selections

Crostini with Mushroom Ragout and Mascarpone
Scottish Salmon Taco with Cucumber and Wasabi Cream*
Pork Medallion Fork with Glazed Apples and Cranberries*
Prosciutto and Melon Spoon with Shaved Parmesan
Sugar Snap Pea with a Sesame Chicken Salad

Petit Monte Cristo with Swiss Cheese and Ham Topped with Strawberry Coulis

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
Vine Ripened Tomatoes, Fresh Mozzarella with Basil and Cold Pressed Olive Oil
Belgium Endive and Frisée Salad with Goat Cheese, Walnuts and Raspberry Vinaigrette
Hearts of Romaine with Garlic Croutons and Caesar Dressing*

ENTRÉES

(please select one)

Lemon and Bay Marinated Chicken Breast with a Parmesan Caper Gratin, Seasonal Vegetables and a Red Pepper Coulis
Grilled Salmon with Asparagus, Sautéed Diced Potatoes and Roasted Tomatoes*
Braised Beef Short Ribs with a Mushroom Risotto Cake with Sautéed Rapini and an Orange Chili Glaze

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 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

2010