

# ARCADIA PACKAGE

Arcadia Package is Designed for 100 guests or less

## 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.

Plated Dinners include Como Batard Bread with Pesto and ily caffe Coffee, International Tea and Iced 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

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.

Guided by Principles of Sustainability

06.01.09