

# VALENCIA PACKAGE

Valencia Package is Designed for 100 guests or less

## TRAY PASSED HORS D'OEUVRES

Please make Three Selections

Crostini with Mushroom Ragout and Mascarpone  
Atlantic 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.

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

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