



ROYAL CROWDS

CATERING PACKAGES

\$45 PER PERSON

BRONZE PACKAGE

FIRST COURSE

Choose one

Caesar Salad with Shaved Parmesan Cheese, Garlic Croutons and Creamy Caesar Dressing

Caprese Salad with Tomatoes, Mozzarella, Fresh Basil and Aged Balsamic Vinaigrette

Spinach Pie

SECOND COURSE

Choose one

Grilled Chicken Breast with Glazed Guava BBQ served with Rice and Fire Roasted Zucchini

Grilled Salmon served with Warm Chickpea Salad with Roasted Peppers, Artichokes, Tomatoes, Basil and Lemon Vinaigrette

Grilled Pork Chops served with Lemon Potatoes and Asparagus

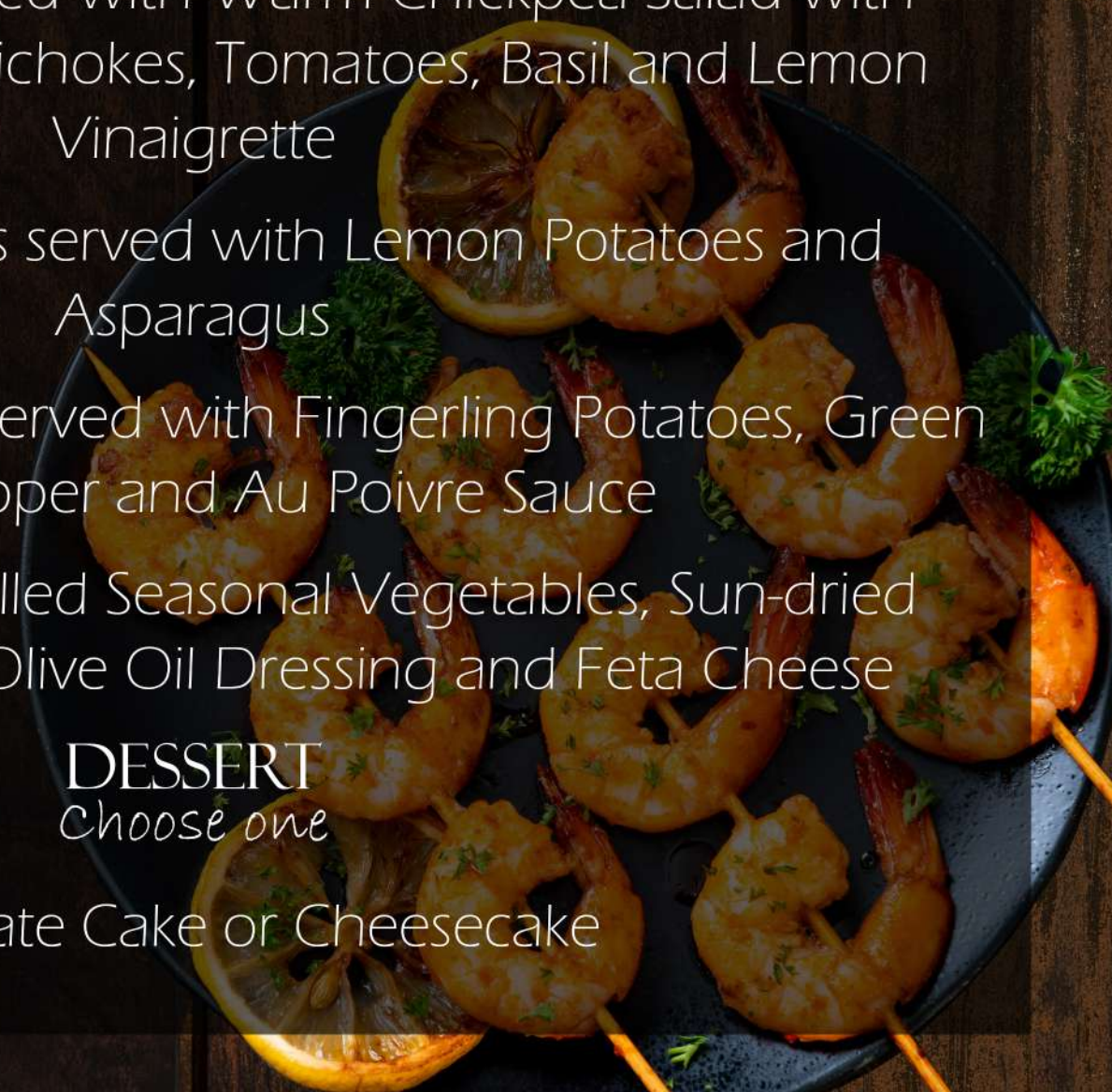
New York Strip Steak served with Fingerling Potatoes, Green Beans, Pepper and Au Poivre Sauce

Orzo Bowl with Grilled Seasonal Vegetables, Sun-dried Tomatoes, Lemon Olive Oil Dressing and Feta Cheese

DESSERT

Choose one

Chocolate Cake or Cheesecake





ROYAL CROWDS

CATERING PACKAGES

\$55 PER PERSON

SILVER PACKAGE

FIRST COURSE

Choose one

Greek Salad with Tomatoes, Cucumber, Peppers, Olives, Feta Cheese and Greek Dressing

Shrimp Cocktail

Lamb Meatball with Mint, Truffled Ricotta and San Marzano Tomato Sauce

SECOND COURSE

Choose one

Chicken Breast with Mango BBQ, Jasmine Rice, Caramelized Baby Carrots

Grilled Pork Tenderloin Orange Glazed Served with Rice and Vegetables

Skirt Steak with Fingerling Potatoes, Roasted Roma Tomatoes, Chimi Churri Sauce

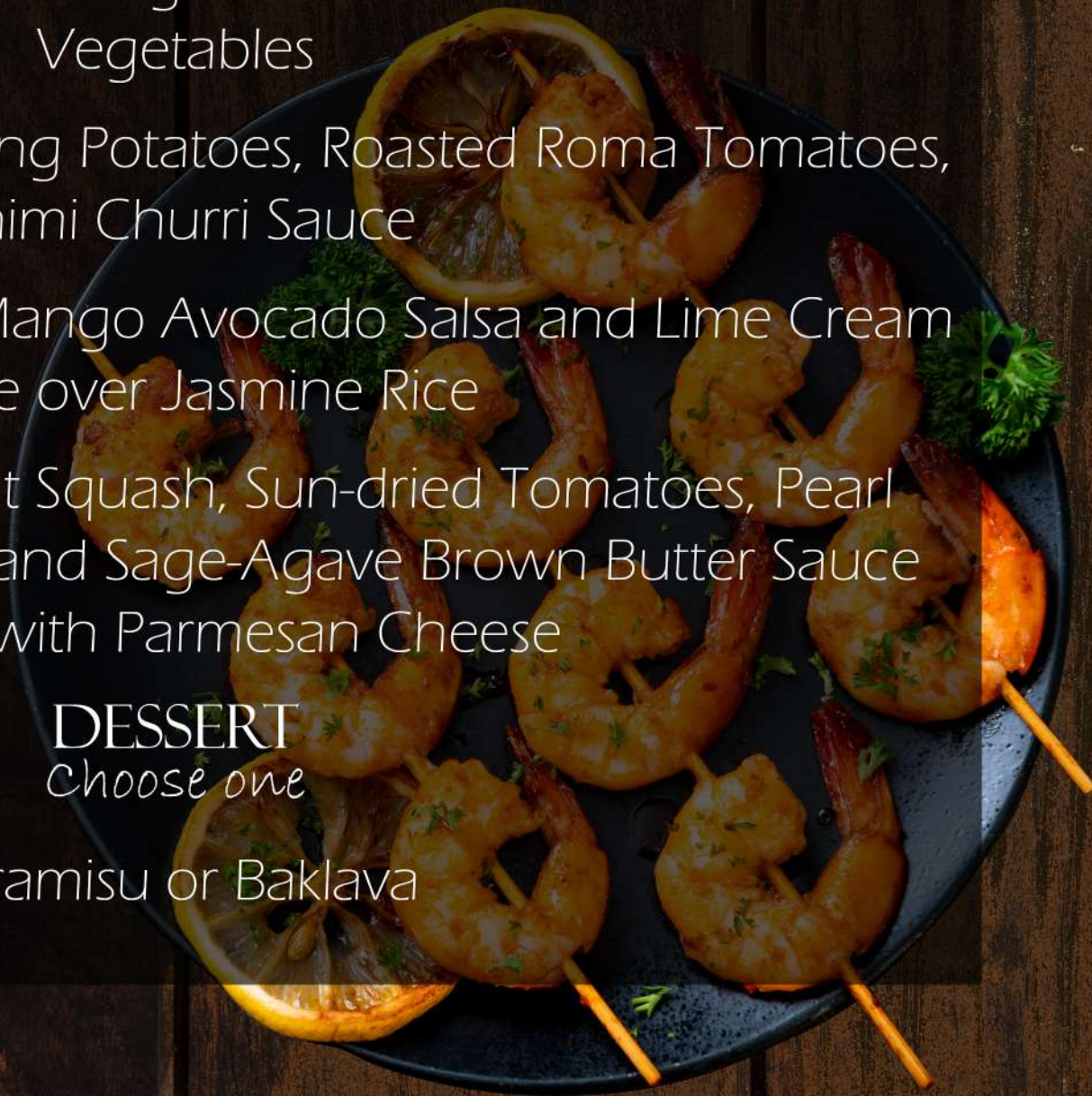
Blackened Mahi with Mango Avocado Salsa and Lime Cream Sauce over Jasmine Rice

Farro Bowl, Butternut Squash, Sun-dried Tomatoes, Pearl Onions, Baby Carrots and Sage-Agave Brown Butter Sauce topped with Parmesan Cheese

DESSERT

Choose one

Tiramisu or Baklava





ROYAL CROWDS

CATERING PACKAGES

\$65 PER PERSON

GOLD PACKAGE

FIRST COURSE

Choose one

Tuna or Salmon Tartare

Ribs

SECOND COURSE

Choose one

Grilled Lamb Chops served with Eggplant and Lemon Potatoes

Grilled Branzino Fillet served with Mixed Grilled Vegetables

Half Roasted Organic Chicken served with Creamy Polenta and Truffled Mushroom Tomato Ragu

Zucchini Pasta with Tomato Sauce and Parmesan Cheese

Grilled Fillet Mignon served with Mash Potatoes, Green Beans and Demi Glaze Sauce

DESSERT

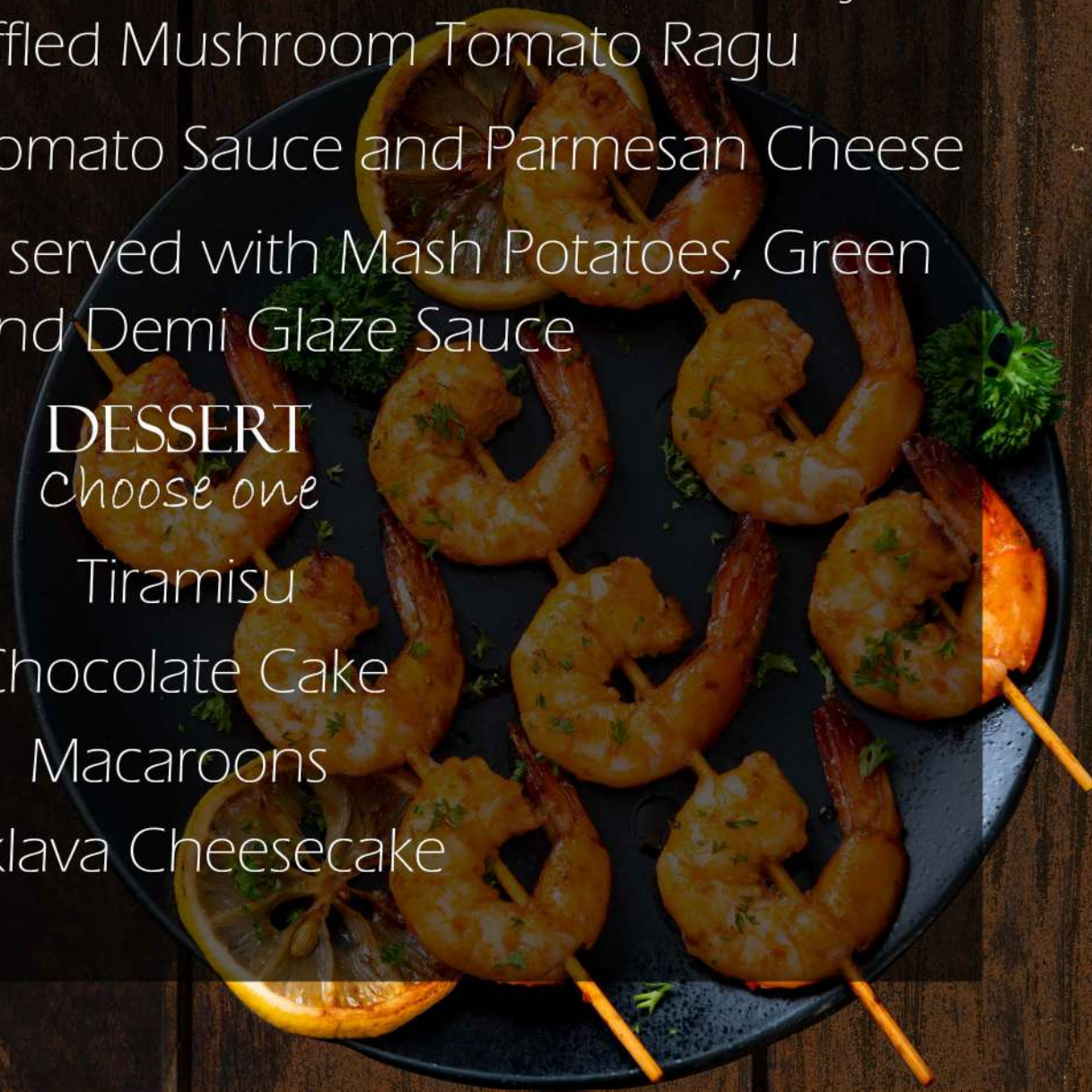
Choose one

Tiramisu

Chocolate Cake

Macaroons

Baklava Cheesecake





ROYAL CROWDS

CATERING PACKAGES

\$90 PER PERSON **PLATINUM PACKAGE**

FIRST COURSE
Choose one

Arugula Salad served with Figs, Walnuts, Cheery Tomatoes, Goat Cheese and Creamy Balsamic Dressing

Caesar Salad with Shaved Parmesan Cheese, Garlic Croutons and Creamy Caesar Dressing

Greek Salad with Tomatoes, Cucumber, Peppers, Olives, Feta Cheese and Greek Dressing

SECOND COURSE
Choose one

Shrimp Scampi

Tuna Tartar

Lamb Meatball with Mint, Truffled Ricotta and San Marzano Tomato Sauce

Ribs

Farro Bowl, Butternut Squash, Sun-dried Tomatoes, Pearl Onions, Baby Carrots and Sage-Agave Brown Butter Sauce topped with Parmesan Cheese

THIRD COURSE
Choose one

Maine Lobster with Baked Potatoes, Corn on the cob and Clarified Butter

Grilled Branzino Fillet served with Mixed Grilled Vegetables

Half Roasted Organic Chicken served with Creamy Polenta and Truffled Mushroom Tomato Ragù

Ribeye served with Mash Potatoes, Green Beans and Demi Glaze Sauce

Vegetable Ratatouille

DESSERT
Choose one

Tiramisu

Chocolate Cake

Macaroons

Baklava Cheesecake

Passion Fruit Mousse

