

Royal Catering

Office & Show Room

1223 North Mills Avenue Orlando, FL 32803

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e-mail

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Corporate Menu Package



Royal Catering is pleased to present you with a sample of our just a few of our menus. Royal Catering has been creating lasting memories for twelve years. With our commitment to excellence, professional staff and superior service we are able to customize any menu to fit your style and budget with no hidden costs. We alleviate you from the stress so you can relax and enjoy!

Royal Catering's Corporate Breakfast

Traditional Continental

Fresh Seasonal Fruit Display ~or~ Chilled Fruit Bowl

Assorted Breakfast Pastries

Cheese & fruit pastries, muffins and breakfast cakes

Florida Orange Juice

Freshly Brewed Coffee (Regular & Decaf)

\$9.95 per person + tax, delivery & service staff (as needed)

Enhance Your Breakfast With:

Bagels, fresh croissants, assorted juices, poached salmon, or cinnamon rolls

Hot Breakfast Buffet Selections

Choose One Egg Dish

*Farm Fresh Scrambled Eggs / Ham & Cheese Egg Scramble
Onion & Corned Beef Scramble*

Choose One Breakfast Meat

*Crispy Bacon Strips / Country Ham
Hickory Sausage Links*

Choose One Breakfast Side

*Buttered Grits / Home Fried Potatoes
Deluxe Potatoes with Cheese & Onions*

Includes:

*Chef Sam's Famous Southern-Style Biscuits & Sausage Gravy
Chilled Fruit Bowl & Breakfast Pastry
Freshly Brewed Coffee (decaf & regular) & Florida Orange Juice*

*\$10.95 per person plus tax, delivery & service staff (as needed) These menus are
priced for groups of 20 or more*

Deluxe Brunch

Omelet Station: Chef Attended

Create your own omelet, a variety of fillings available: ham, bacon, cheeses, tomatoes, mushrooms, bell peppers, onions etc.

Waffle Station: Chef Attended

Belgian Waffles freshly cooked – classic toppings include, strawberries, whipped cream, cinnamon apples, nuts, syrup and butter

Home Fried Potatoes

Fruit Salad

Classic Spinach Salad ~or~ Caesar Salad

Finger Sandwiches

Coffee, Orange Juice & Iced Tea

Includes Linen Napkins, Flatware & China Service

Prices:

\$19.95 per person + tax, delivery & service staff (as needed)

Chef fee (for each station) \$75.00

Classic Brunch

Carved Ham served with Rolls & Sauces

Scrambled Eggs

Assorted Pastries (Danishes, muffins, croissants & bagels)

Home Fried Potatoes

Fruit Salad

Classic Spinach Salad ~or~ Caesar Salad

Neptune Salad

Finger Sandwiches

Coffee, Orange Juice & Iced Tea

Pricing:

\$13.95 per person plus tax, delivery & service staff (as needed)

Chef fee (for carving station) \$75.00

Corporate Lunches

Classic Sandwich Buffet or Boxed Lunch

Fresh Deli Sandwiches:

Your choice of shaved roast beef, turkey breast or baked ham on bakery fresh bread (whole grain wheat, New York rye, swirl or deli roll); condiments on the side

Choose Two Sides:

Classic Potato Salad, German Potato Salad, Creamy Coleslaw, Confetti Slaw, Tri-Color Pasta Salad, Fresh Fruit Salad, Potato Chips, Texas Black Bean Salad, Caesar Salad or Tossed Salad

Choose One Dessert:

Double Fudge Brownies, Lemon Bars, Chocolate Chip Cookies, Pecan Toffee Cookies, Ginger Bundt Cake, Swirl Bundt Cake, or Lemon Bundt Cake

Price:

\$12.95 per person + tax, delivery & service staff (as needed)

\$1.50 per person for choice of: Mixed Sodas and Bottled Water, Iced Tea and Lemonade or Coffee and Hot Tea

China Service \$1.50 per person

Classic Barbeque Lunch

Honey-Ginger BBQ Chicken Quarters

Pulled Pork with Buns & Sauce on the side

Choose Three Sides:

*Southern Baked Beans, Confetti Rice,
Classic Potato Salad, Apple Slaw, Creamy Coleslaw, Corn on the Cob,
Texas Black Bean Salad,*

Includes: *Assorted Cookies & Brownies*

Pricing with Quality Disposable Plates & Cutlery:

\$13.50 per person + tax, delivery & service staff (as needed)

*\$1.50 per person for choice of: Mixed Sodas and Bottled Water
Iced Tea and Lemonade or Coffee and Hot Tea*

China Service \$1.50 per person additional

Deluxe Hot Buffet Luncheon

Choose Two Entrees From the Following:

Russian-Style Beef Stroganoff
Sliced Roast Beef Au Jus
Baked Ham with Pineapple Slices
Roasted Pork Loin with Rosemary Herb Crust
Roasted Pork Loin with Cinnamon Apples
Peppered Garlic Chicken
Teriyaki Chicken Breast
Chicken Marsala
Chicken Picatta
Roasted Turkey Breast with Cranberry Sauce

Choose Two Side Dishes:

Cornbread Stuffing
Confetti Rice
Buttered Egg Noodles
Mashed Potatoes & Gravy
Roasted Red Skin Potatoes
Pasta in Pesto Cream Sauce
Baked Potato (sour cream & butter on the side)
Fresh Vegetable Medley
Sweet Peas with Onions

Your Luncheon Includes:

*Dinner Rolls & Butter, House Garden Salad and
Dessert (we will customize)*

Pricing with Quality Disposable Plates & Cutlery

\$15.95 per person plus tax, delivery & service staff (as needed)

(Fish Substitutions add \$2 per person)

*\$1.50 per person for choice of Mixed Sodas and Bottled Water,
Iced Tea and Lemonade or Coffee and Hot Tea*

Pricing With Linen & China Service

\$17.95 per person plus tax, delivery & service staff (as needed)

Creative Salad Luncheon

Sit Down Service: Choose One

Tuna Salad Nicoise

A French classic, steamed green beans, potato slices, and white tuna on a bed of iceberg & romaine lettuce with a creamy Parmesan dressing

Deluxe Chef Salad

A classic American lunch, chopped eggs, diced ham, turkey, and roast beef on a bed of crisp garden veggies – choice of dressings provided

Texas Chicken Salad

Grilled chicken strips, whole kernel corn, black beans and shredded Colby cheese on top a crisp garden salad, served with a mild chipotle dressing

Tropical Summer Salad

Grilled chicken strips, tropical fruits, coconut flakes, and cashew nuts on a bed of gourmet greens with a citrus-lime dressing

Shrimp Cobb Salad

Baby shrimp, bleu cheese, diced tomato, avocado, chopped eggs and crumbled bacon on a bed of mixed greens, served with a choice of dressings

Grilled Marinated Steak Caesar Salad

Our delicious Caesar salad topped with generous slices of grilled steak!!

Desserts: Choose One

Coconut Cake

Chocolate Kahlua Bundt Cake

Tropical Fruit Tart

Lemon Bundt Cake With Strawberries

Included In Your Lunch:

Dinner Rolls & Butter

Coffee & Iced Tea

Linen Table Cloths & Napkins

Stainless Flatware, China Plates & Stemmed Goblets

Prices:

\$18.95 per person plus tax, delivery & service staff (as needed)

\$1.50 per person for choice of: Mixed Sodas and Bottled Water

Special V.J.P. Luncheon

Choose One Salad:

Gourmet Salad

Walnuts, Sun Dried Tomatoes & Feta Cheese with Balsamic Vinaigrette

Mango-Cashew Salad

Crisp Greens, Mango Slices, Toasted Cashews & Coconut with a Lime Dressing

Traditional Tossed Garden Salad

Served with House Dressing

Cottage Cheese & Fresh Fruit on a Bed of Iceberg Lettuce

Classic Caesar Salad

Choose One Entrée:

Chicken Breast Marsala

Chicken Cordon Bleu

Chicken Breast Aphrodite (stuffed with spinach & feta cheese)

Ham Steak with Maple-Raisin Compote

Pork Loin served with Caramelized Apples

Herb Roasted Prime Rib Au Jus (8 oz, served medium rare to medium)

Russian Style Beef Stroganoff ~or~ Burgundy Beef

Cornish Game Hen Roasted with Fresh Herbs

Baked Salmon with Cucumber Dill Sauce

Choose Two Side Dishes:

Roasted Red Skin Potatoes with Parsley & Butter

Baked Potato with Sour Cream & Butter

Confetti Rice ~or~ Rice Pilaf

Pasta with Tomato-Basil Sauce ~or~ Pasta in Basil Cream Sauce

Buttered Egg Noodles

Southern-Style Green Beans ~or~ Green Beans Almandine

Traditional Vegetable Medley (carrots, broccoli & cauliflower)

Italian Vegetables (summer squash, zucchini, onions & bell pepper)

Choose One Dessert:

Tiramisu Cake

Marble Bundt Cake ~or~ Lemon Bundt Cake

Black Forest Chocolate Cake

New York Cheese Cake with Strawberries

Apple Pie A' La Mode

Coconut Cake

Your Lunch Includes:

Dinner Rolls & Butter, Coffee & Tea, Linen & China Service, Flatware & Glassware

Prices:

\$17.95 plus tax, delivery & service staff (as needed)

\$1.50 per person for choice of: Mixed Sodas and Bottled Water or Iced Tea and Lemonade

***pricing based on groups of 50 or more*

Buffet Style Dinner

Salads

Choose One:

Classic Caesar, Strawberry Walnut Caesar Salad, Mediterranean Pasta Salad or Garden Salad

Entrées

Choose Two:

Carved Prime Rib au jus, Poached Salmon in Cucumber Dill Sauce, Oven Baked New York Strip with Cracked Pepper Crust, Baked Grouper in Lemon Butter and Capers, Chicken Cordon Bleu, Chicken Parmesan, Pork Tenderloin with Cinnamon Apples or Chicken Picatta

Side Dishes

Choose Two:

Roasted Red Skin Potato, Jasmine Rice and Orzo Pilaf, Confetti Rice, Penne Pasta in Basil Cream Sauce, String Beans with Baby Carrots, Steamed Broccoli with Hollandaise Sauce or Fresh Vegetable Medley

Desserts

Choose One:

New York Style Cheese Cake, Tiramisu Cake, Black Forest Chocolate Cake, Key Lime Pie or Coconut Cake

Includes: Coffee and Iced Tea, Linen and China Service

Prices:

\$26.95 per person + tax, delivery & service staff

\$1.50 per person for choice of: Mixed Sodas and Bottled Water or Iced Tea and Lemonade

A Special Banquet Menu

Hors d'oeuvres: Butler Style

Tomato-Basil Bruschetta

Jumbo Mushroom Caps Florentine ~or~ Mushroom Tartlets

Pecan Chicken Fingers

Dinner Buffet:

Hand-Carved Herb-Roasted Top Round of Beef

Chicken Marsala

Mahi Mahi in Chardonnay Sauce

Fancy String Bean Medley with Baby Carrots

Jasmine Rice & Orzo Pilaf

Pasta Primavera with Bowtie Pasta

Caesar Salad with the Dressing on the Side

Dinner Rolls & Butter

Coffee & Tea

Prices:

\$28.95 Per Person plus tax, delivery & service staff (as needed)

Including: House Linens, China Plates, Water Goblets, Flatware & Buffet Equipment & Décor

Deluxe Buffet

Entrees:

Hawaiian Baked Ham
Teriyaki Chicken Breast
Chicken Breast Dijonnaise
Carved Roast Beef Au Jus
Pork Loin Marsala
Roasted Leg of Lamb Rosemary

Served With:

Choice of Potato or Rice Pilaf
Fresh Vegetable Medley
Hot Dinner Rolls & Butter
Garden Salad
Complementary Coffee & tea service

Prices:

Choose any three entrees: \$25.95 plus tax, delivery & service staff (as needed)
Choose any two entrees: \$22.95 plus tax, delivery & service staff (as needed)

Including: House Linens, China Plates, Water Goblets, Flatware & Buffet Equipment & Décor

Supreme Buffet with Silver Coffee Service

Hors d'Oeuvres Butler Style

Fresh Seasonal Fruit Kebabs

Jumbo Mushroom Cups filled with Crabmeat Stuffing

Spanakopitas (Flaky Phyllo Pastry Stuffed with Spinach & Cheese)

Dinner Buffet:

Carved Chateaubriand (Medium – Medium Rare)

Chicken Dijonnaise with Roasted Peppers

Alaskan Salmon in Lemon Sauce

Broccoli, Carrots and Cauliflower Medley

Roasted Redskin Potatoes in Parsley Butter

Garden Salad with a duet of Dressings on the Side

Dinner Rolls & Butter

Beverage Plan:

Gourmet Coffee Station with China Service

(Whipped Cream, Chocolate & Cinnamon Sprinkles, Chocolate Coated Spoons,

After Dinner Mints and Sugar Cookies)

Ice Tea & Hot Tea

Prices:

\$34.95 Per Person Plus Tax, Delivery and Service

\$2.00 Extra for Linen Service

Create Your Own

A La Carte Hors 'D Oeuvres Menu

Minimum 5 appetizer Items required

China Service Included with minimum order of 5 items per guest

Flatware Included

Salads:

<i>Chicken Salad Waldorf Astoria</i>	<i>\$4.50 pp</i>
<i>Key West Shrimp Papaya Salad</i>	<i>\$6.50 pp</i>
<i>Tomatoes Capriccio</i>	<i>\$5.75 pp</i>
<i>Tropical Fruit Salad Grand Marnier</i>	<i>\$5.00 pp</i>
<i>Calamari Salad Venetia</i>	<i>\$5.00 pp</i>
<i>Classic Caesar ~or~ Strawberry Walnut Caesar</i>	<i>\$5.00 pp</i>

Hors 'd oeuvres:

<i>Beef Tartar Canapés</i>	<i>\$6.00 pp</i>
<i>Beef & Chili Picadillo Stuffed Potato with Crème Fraise & Cilantro Garnish</i>	<i>\$4.00 pp</i>
<i>Salmon Mousse in Cucumber Cup</i>	<i>\$5.00 pp</i>
<i>New Potatoes Stuffed with Sour Cream & Domestic Caviar</i>	<i>\$10.00 pp</i>
<i>Carved Chateau Briand with Béarnaise</i>	<i>\$11.00 pp</i>
<i>Carved Turkey Breast served with rolls & cranberry relish</i>	<i>\$6.95 pp</i>
<i>Carved London Broil with Onion Rolls & Creamy Horseradish Sauce</i>	<i>\$8.00 pp</i>
<i>Carved Top Round of Beef with Au Jus, Horseradish & Rolls</i>	<i>\$7.00 pp</i>
<i>Proscuitto Wrapped Gulf Shrimp Brochettes</i>	<i>\$9.00 pp</i>
<i>Whole Poached Salmon with Traditional Garnishes (50 guests minimum)</i>	<i>\$10.00 pp</i>

<i>Antipasto Tuscany</i>	\$7.00 pp
<i>Gulf Shrimp Cocktail</i>	\$8.00 pp
<i>Hot Spinach Dip with Crisp Chips</i>	\$3.50 pp
<i>Assorted Pita Pizza Bites</i>	\$4.50 pp
<i>Tomato-Basil Bruschetta</i>	\$4.50 pp
<i>Spanakopita</i>	\$4.50 pp
<i>Mushroom Oinks</i>	\$4.95 pp
<i>Crab Stuffed Mushrooms</i>	\$6.95 pp
<i>Spinach & Cheese Stuffed Mushrooms</i>	\$4.95 pp
<i>Assorted Mini Quiches</i>	\$4.50 pp
<i>Bacon-wrapped Scallops</i>	\$8.00 pp
<i>Meatballs (Italian or Swedish)</i>	\$6.00 pp
<i>Mediterranean Chicken Skewers</i>	\$5.95 pp
<i>Pecan Chicken Fingers</i>	\$5.00 pp
<i>Chicken Wings (style to suit)</i>	\$4.00 pp
<i>Vegetable Crudities with Dip</i>	\$3.95 pp
<i>Chilled Seasonal Fruit Display</i>	\$4.50 pp
<i>Imported & Domestic Cheese with Assorted Crackers</i>	\$5.95 pp
<i>Chef Sam's 7-Layer Dip</i>	\$5.95 pp

***Minimum 5 appetizer Items required**

Desserts:

<i>French Fruit Tartlet</i>	\$5.50 pp
<i>Poached Pears with Gorgonzola</i>	\$6.50 pp
<i>Fresh Fruit Fondue & Cake Bites</i>	\$5.50 pp
<i>Tiramisu Cake</i>	\$6.00 pp
<i>Black Forest Cake</i>	\$6.00 pp
<i>Carrot Cake</i>	\$5.50 pp
<i>Chocolate Dipped Strawberries</i>	\$4.50 pp

Bar Services:

Bar Service with Glassware **\$8.00 per person**
(includes wine glasses, champagne flutes, pilsners, rock glasses & highball glasses, classic mixers, ice, sodas, beverage napkins, stirrers, bar fruits & equipment)

Bar Service with Quality Plastic **\$5.00 per person**
(includes classic mixers, ice, sodas, beverage napkins, stirrers, bar fruits, & equipment)
Service Equipment: Chafers, sterno, utensils, platters, and trays are provided as required.

Service Staff:

(as needed)

On-site Chefs are **\$150.00**

Tuxedo Attired Service Staff are **\$125.00**

Bartenders are **\$150.00**

Chicken Entrees Available

Chicken Cordon Bleu:

Chicken breasts layered with ham & Swiss cheese and then rolled and breaded

Chicken Divan:

Chicken breasts stuffed with broccoli & cheese

Smothered Chicken:

Grilled chicken breast topped with cheddar cheese, bacon, grilled onions & tomatoes

Chicken Breast La Roma:

Sautéed with garlic, sun dried tomatoes, mushrooms with a touch of Sweet Vermouth

Chicken Marsala:

A classic preparation: sautéed chicken breasts in a mushroom-wine sauce

Chicken Picatta:

Sautéed chicken breast in a lemon-butter caper sauce

Chicken Parmesan:

Breaded chicken cutlets topped with marinara sauce & provolone cheese

Chicken Dijonnaise:

Sautéed chicken breasts in a light Dijon mustard sauce with bell peppers

Tuscan Chicken:

Chicken breasted sautéed with onions, bell peppers & eggplants in classic Italian herbs

Bourbon Chicken:

Sliced chicken breast in a classic sweet bourbon sauce

Chicken Pomodora:

Chicken breast in a fresh tomato-basil sauce with olives

Chicken Florentine:

Chicken breast topped with a creamy spinach sauce

Teriyaki Chicken With Pineapple:

Teriyaki marinated chicken breasts topped with a sweet pineapple ring

Chicken Breast With Mango Salsa:

Our teriyaki chicken topped with a sweet mango salsa with onions & bell peppers

Lemon-Peppered Chicken:

Chicken breast baked with classic lemon-pepper seasonings and served with a light cream sauce

Cyprus Chicken:

Chicken breasts sautéed with fresh tomatoes, garlic, bell peppers, bay leaf & white wine

CAJUN CHICKEN

Chef's favorite Blackened Chicken

CHICKEN CAPRESE

Chicken Breast with Roma Tomatoes, Olive Oil, Basil & topped with Mozzarella Cheese



Suggested Banquet & Hall Facilities

AMERICAN LEGION HEADQUARTERS

1912 Lee Rd

407-295-2631

250 guests

BUENA VISTA WATER SPORTS

Lake Buena Vista

Lake front recreation facility

407-239-6939

250 guests

CIVIC THEATRE OF CENTRAL FLORIDA

1001 E Princeton St. / Orlando

Theater Production Company, Modern lobby area

407-896-7395

300 guests

DR. PHILIPS CENTER FOR PERFORMING ARTS

1111 N Orange Ave / Orlando

Artsy, Modern, Professional Stage, Two Rooms

407-426-1717

250 guests

EASTMONTE & WESTMONTE CIVIC CENTERS

2 of the community centers owned by Altamonte Springs

Large banquet facilities with stage

407-869-2516

250 guests

FLORIDA FEDERATION OF GARDEN CLUBS

1400 Denning Dr. / Winter Park

Newly remodeled banquet room, lovely outdoor garden for ceremony

407-647-7016

100 guests

GOLDENROD CIVIC CENTER

4763 Palmetto Ave. / Winter Park

Remodeled fire station, cottage & backyard

407-678-7727

80 guests

HOLY TRINITY GREEK ORTHODOX CURCH OF GREATOR ORLANDO

1217 Trinity Woods Lane/Maitland

Brand new gorgeous facilities, classy entrance, state of art video & audio capabilities

407-331-4687

200-400 guests

HOME BUILDERS ASSOCIATION (HBA) <i>544 May Ave. / Maitland</i> <i>Large Modern Banquet Facility</i>	407-629-9242 <i>350 guests</i>
KISSIMMEE CIVIC CENTER <i>Modern & very nice</i> <i>4 banquet rooms / can be opened into one large</i>	407-935-1412 <i>50-350 guests</i>
LAKESIDE RECEPTION HALL <i>4005 N Orange Blossom Trail / Orlando</i> <i>Lakefront, Banquet Room, Fireplace, Bar</i>	407-298-3473 <i>150 guests</i>
LOCK HAVEN NEIGHBORHOOD CENTER <i>610 N Lake Formosa Dr. / Orlando</i> <i>Lakefront, Game Room, Stage</i>	407-898-9288 <i>250 guests</i>
LONGWOOD COMMUNITY BUILDING <i>This is a gorgeous facility – features porch with gazebo</i> <i>Old fashioned charm in a new facility, rooms for bride & groom</i>	407-260-3447 <i>150 guests</i>
MAITLAND ART CENTER <i>231 W Packard / Maitland</i> <i>Outdoor Courtyard, Ceremony Site, Artsy</i>	407-539-2181 <i>100 guests</i>
MAITLAND CIVIC CENTER <i>641 S Maitland Ave / Maitland</i> <i>Two large banquet rooms, view of Lake Lily</i>	407-647-2111 <i>200 guests</i>
MARK STREET SENIOR CENTER <i>99 E Marks St. / Orlando</i> <i>Large oaks in courtyard, old fashion charm. Hardwood flooring in ball room, beer & wine only</i>	407-245-0921 <i>200 guests</i>
ORLANDO GARDEN CLUB <i>710 E Rollins St. / Orlando</i> <i>Small garden courtyard, large banquet room</i>	407-894-2250 <i>300 guests</i>
ORLANDO MUSEUM OF ART <i>2416 N Mills Ave. / Orlando</i> <i>Art Gallery, Unique Setting, Smaller Rooms</i>	407-896-4231 <i>300 guests</i>

<p>RACHEL D MURRAH CENTER 1050 Morse BLVD / Winter Park Large banquet room, smaller rooms & beautiful outdoor patio</p>	<p>407-599-3341 150-300 guests</p>
<p>ST. MARY MAGDALEN PARISH HALL 861 Maitland Ave. / Altamonte Springs</p>	<p>407-831-1212 600 guests</p>
<p>ST'S PETER AND PAUL CATHOLIC CHURCH 5300 Old Howell Branch Rd / Winter Park Large banquet facility, stage, dance floor, mirror ball</p>	<p>407-657-6114 300 guests</p>
<p>SANFORD CIVIC CENTER 401 East Seminole BLVD Very Large Hall, Historic District</p>	<p>407-321-2838 600 guests</p>
<p>TANNER HALL 1 Surprise Dr. / Winter Garden Recently remodeled, gorgeous plantation home, lakefront</p>	<p>407-656-4155 300 guests</p>
<p>VARSITY CLUB AT FLORIDA CITRUS BOWL One Citrus Bowl Place/Orlando Large, opened, spacious, and colorful room</p>	<p>407-423-2476 275 guests</p>
<p>WINTER PARK COUNTRY CLUB 761 Olde England Ave. / Winter Park Golf course setting, quaint cottage appeal, porches</p>	<p>407-599-3341 150 guests</p>
<p>WINTER PARK FARMERS' MARKET New York Ave. / Winter Park Historical train station building, red brick walls, rustic</p>	<p>407-623-3275 225 guests</p>
<p>WINTER PARK UNIVERSITY CLUB Webster Ave. / Winter Park Elegant setting across from golf course, three rooms, stage</p>	<p>407-644-6149 175 guests</p>
<p>WINTER PARK WOMENS' CLUB Lyman Ave. / Winter Park Elegant hardwood floors, historical, fireplaces & stage</p>	<p>407-644-2237 180 guests</p>

WINTER PARK GARDEN CLUB – MEAD GARDENS 407-644-5770
1400 Denning St. / Winter Park 407-599-3358
Outdoor Amphitheater for Ceremonies beautiful park setting w/ stage 150 guests

WOMENS' CLUB OF SANFORD 407-322-2757
309 Oak Ave / Sanford 150 guests