

Royal Catering

Office & Show Room

1223 North Mills Avenue Orlando, FL 32803

Telephone

407-671-0007

e-mail

royal.catering@hotmail.com



*Royal Catering has been creating lasting memories for over
thirteen 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.

Sit Down Dinner Menu

Choose Your Entrees:

Prime Rib Au Jus

Baked Stuffed Shrimp

Chicken Cordon Bleu

Champagne Salmon with Toasted Almonds

Veal Cutlet with Lemon-Butter Sauce

Pork Tenderloin with Caramelized Apples & Onions

Tuscan-Styled Chicken Breast

Served with (choose one):

Twice Baked Potato

Wild Rice Pilaf

Baked Potato with Garnish

Herb Roast new Potatoes

Includes:

Fresh Vegetable Medley or Green Beans Almandine

Hot Dinner Rolls and Butter

Tossed Salad or Caesar Salad

Coffee and Tea

Prices:

\$27.95 Choose One Entrée

\$31.95 Offer Your Guests a choice of Two Entrees

**prices are plus tax, delivery & service staff (as needed)*

***price includes house linens, china, and flatware & water goblet*

A Special Wedding Menu

Hors d'oeuvres: Butler Style

(Choice of two)

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:

\$32.95 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: \$29.95 plus tax, delivery & service staff (as needed)
Choose any two entrees: \$26.95 plus tax, delivery & service staff (as needed)

**pricing includes house linens, china, flatware, glassware for tables & buffet wares*

Supreme Buffet with Silver Coffee Service

Hors d'Oeuvres Butler Style

(Choice of two)

Fresh Seasonal Fruit Kebabs

Jumbo Mushroom Cups filled with Crabmeat Stuffing

Spanakopita (Flaky Phyllo Pastry Stuffed with Spinach & Cheese)

Dinner Buffet:

(Choice of two)

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:

\$36.95 Per Person Plus Tax, delivery & service staff (as needed)

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

Spanish Style Dinner Buffet

Menu:

Ensalada Verde

Ensalada De Papa

Yuca Con Ajo y Aceite De Oliva

Arroz Con Gandules Verdes

Abichuelas Tiernas

Platanos Maduros

Tostones

Pollo A La Hawaiiiana

Pernil Asado

Prices:

\$26.95 Per Person Plus Tax, delivery & service staff (as needed)

Professional Buffet Chef required \$150.00

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

Supreme Buffet

Customized Menu - Choose your Favorites From Each Category

Cocktail Hours Hors d' Oeuvres: Choose Two Items

Domestic Cheese Assortment with various crackers

Fresh Fruit Display with Raspberry Crème

Mini Quiches

Crabmeat Au Gratin in French pastry

Antipasto Tray - Salami, Assorted Cheese, Olives, Marinated Vegetables, etc.

Carving Section Suggestions: Choose One item

Herb Roasted Prime Rib Au Jus

Chateaubriand with Béarnaise

Roasted Leg of Lamb Rosemary

Pork Ossobuco (not carved)

Oven-Baked New York Strip with Cracked Pepper Crust

Slowly Roasted Top Round Au Jus

Pasta Section Suggestions: Choose One Item

Cheese Tortellini in Mornay Sauce

Linguini in Fresh Garlic, Tomatoes & Olive Oil

Penne Pasta in Dijonnaise & Portabella Mushrooms

Bowties in Basil Cream Sauce

Hot Buffet Section Suggestions: Choose Two Entrees

Turkey Breast with Stuffing

Chicken Breast in a Creamy Florentine Sauce

Chicken Dijonnaise with Roasted Bell Peppers

Chicken Cordon Bleu

Pork Tenderloin Marsala

Pork Tenderloin in Caramelized Apple-Onion Marmalade

Vegetarian Entrees Available

Side Items for Hot Buffet Include:

Choice of Potato or Rice

Fresh Vegetable Medley

Hot Dinner Rolls & Butter

Garden Salad or Caesar Salad

Prices:

\$42.95 Per Person Plus Tax, Delivery & Service Staff (as needed)

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

Professional Chef Services Required \$150.00

One Professional Server Required for every 25 Guests

Includes a free ice carving for parties for 150 guests or more!

Southern Inspired Wedding Reception

Hors 'd Oeuvre Hour

Domestic Cheese Assortment (with a variety of crackers)
Spinach Dip with Tri-Color Tortilla Chips
Swedish Meatballs

Prices:

3.25 per person

Dinner Buffet

Fresh Garden Salad

(Mixed Greens with Tomato, Cucumber, Carrots offered with a Duet of Dressings including Buttermilk Ranch & Classic Italian Dressings)

Chef Carved Glazed Baked Ham

(Served with Rolls & Sweet Mustard Sauce)

Corn Bread Stuffed Chicken Breast

(Served with Mushroom Demi Glaze and Cranberry Jelly)

Mashed Sweet Potato Soufflé Topped with Toasted Marshmallows

Southern Style Green Beans with Smoked Ham & Sautéed Onions

Confetti Rice Pilaf

Dinner Rolls & Butter

Coffee & Iced Tea Station

Prices:

\$28.95 per person + tax, delivery & service staff (as needed)

One Professional Server is required for every 25 guests

One Professional Chef is required at \$150.00

Price Includes Set-up & Clean-up, 4 hours for Reception

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

Gratuity at Clients Discretion

Florida ~ Caribbean Theme

APPETIZERS:

Fresh tropical fruit display & domestic cheese assortment with crackers tropical papaya shrimp salad

~or~

Conch fritters with tangy remoulade

DINNER BUFFET:

Chef carved smoked turkey breast or pork loin

Pan seared breast of chicken with mango salsa

Black beans & rice

Green beans almondine

Mango-coconut garden salad with dressings on the side

Dinner rolls & butter

Coffee, sweet tea & punch

Royal Catering will supply china & service equipment, as needed, inclusive of menu

Prices:

\$28.95 PER PERSON + tax, delivery & service staff (as needed)

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

Cuban - American Style Menu

Appetizers:

Gazpacho Station

A very elegant station with classic gazpacho served with all of the traditional condiments

Buttered Hors 'D Oeuvres:

Tortilla Espanola

Tomato-Basil Bruschetta

Spanikopita

Dinner Buffet:

Tossed Garden Salad

With a duet of dressings on the side

Classic Paella

With mussels, clams, fish, shrimp, chicken, sausage and traditional seasonings in saffron rice

Carved Pork Loin

Marinated pork loin served with dinner rolls

Fresh Seasonal Vegetable Medley

Creamed Potatoes with Herb Garnishes

Coffee & Ice Tea

Prices:

\$32.95 per person plus tax, delivery & service staff (as needed)

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

Italian Menu

Appetizers:

Antipasto Station \$8.95pp

Fresh Seasonal Fruit Display \$3.95pp

Liver Pate Ball with Assorted Crackers \$4.95pp

Dinner Plan:

<i>Chicken Parmesan</i>	\$8.95 pp
<i>Penne Pasta Carbonara with Italian Proscuitto</i>	\$9.95 pp
<i>Spaghetti with Meatball in a Rich Marinara</i>	\$6.95 pp
<i>Spinach Ravioli in Basil Cream Sauce</i>	\$6.95 pp
<i>Assorted Pizzas</i>	\$4.95 pp
<i>Herbed Broccoli & Cauliflower Medley</i>	\$1.95 pp
<i>Italian Medley Salad</i>	\$2.95 pp
<i>Caesar Salad</i>	\$2.95 pp
<i>Garlic Bread Sticks (included in menu plan)</i>	
<i>Canolini or Tiramisu</i>	\$2.95 pp
<i>Coffee, Iced Tea & Lemonade</i>	\$1.50 pp
<i>Pasta Station with two different sauces & two different pastas</i>	\$9.95 pp
<i>Add Shrimp</i>	\$6.95 pp
<i>Add Scallops</i>	\$5.95 pp
<i>Add Roasted Vegetables</i>	\$4.95 pp

Must Choose a total of 7 items per person for china and linen service to be included.

Professional Chef Required **\$150**

New Orleans Avante Garde

Appetizers:

(choice of two)

Spanikopita

Tomato-Basil Bruschetta

Pecan Chicken Fingers with Honey Mustard Dipping Sauce

Mini Quiches

Your Entrees:

(Choice of two)

Creole Jambalaya (chicken, Andouilli sausage, shrimp)

Classic Beef Burgundy

Skewered Chicken with Honey & Creole Mustard

Dinner Side Dishes:

Dirty Rice or Succotash

Baby Mixed Greens with Crumbled Bleu Cheese, Cherry Tomatoes, Pecans & Shallot

Vinaigrette Dressing

Dinner Rolls (included)

Coffee & Iced Tea (included)

China Service & Linen for Buffet & Linen Dinner Napkins Included

Champagne Flutes Included

PRICES:

\$31.95 per person plus tax, delivery & service staff (as needed)

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

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>	<i>\$7.00 pp</i>
<i>Gulf Shrimp Cocktail</i>	<i>\$8.00 pp</i>
<i>Hot Spinach Dip with Crisp Chips</i>	<i>\$3.50 pp</i>
<i>Assorted Pita Piz̄za Bites</i>	<i>\$4.50 pp</i>
<i>Tomato-Basil Bruschetta</i>	<i>\$4.50 pp</i>

<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:

<i>Bar Service with Glassware</i> <i>(includes wine glasses, champagne flutes, pilsners, rock glasses & highball glasses, classic mixers, ice, sodas, beverage napkins, stirrers, bar fruits & equipment)</i>	\$8.00 per person
<i>Bar Service with Quality Plastic</i> <i>(includes classic mixers, ice, sodas, beverage napkins, stirrers, bar fruits, & equipment)</i> <i>Service Equipment: Chafers, sterno, utensils, platters, and trays are provided as required.</i>	\$5.00 per person

Service Staff:

(as needed)

<i>On-site Chefs are</i>	<i>\$150.00</i>
<i>Tuxedo Attired Service Staff are</i>	<i>\$125.00</i>
<i>Bartenders are</i>	<i>\$150.00</i>

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 breast 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 <i>1912 Lee Rd</i>	407-295-2631 <i>250 guests</i>
BUENA VISTA WATER SPORTS <i>Lake Buena Vista</i> <i>Lake front recreation facility</i>	407-239-6939 <i>250 guests</i>
CIVIC THEATRE OF CENTRAL FLORIDA <i>1001 E Princeton St. / Orlando</i> <i>Theater Production Company, Modern lobby area</i>	407-896-7395 <i>300 guests</i>
DR. PHILIPS CENTER FOR PERFORMING ARTS <i>1111 N Orange Ave / Orlando</i> <i>Artsy, Modern, Professional Stage, Two Rooms</i>	407-426-1717 <i>250 guests</i>
EASTMONTE & WESTMONTE CIVIC CENTERS <i>2 of the community centers owned by Altamonte Springs</i> <i>Large banquet facilities with stage</i>	407-869-2516 <i>250 guests</i>
FLORIDA FEDERATION OF GARDEN CLUBS <i>1400 Denning Dr. / Winter Park</i> <i>Newly remodeled banquet room, lovely outdoor garden for ceremony</i>	407-647-7016 <i>100 guests</i>
GOLDENROD CIVIC CENTER <i>4763 Palmetto Ave. / Winter Park</i> <i>Remodeled fire station, cottage & backyard</i>	407-678-7727 <i>80 guests</i>
HOLY TRINITY GREEK ORTHODOX CURCH OF GREATOR ORLANDO <i>1217 Trinity Woods Lane/Maitland</i> <i>Brand new gorgeous facilities, classy entrance, state of art video & audio capabilities</i>	407-331-4687 <i>200-400 guests</i>
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>
RACHEL D MURRAH CENTER <i>1050 Morse BLVD / Winter Park</i> <i>Large banquet room, smaller rooms & beautiful outdoor patio</i>	407-599-3341 <i>150-300 guests</i>

ST. MARY MAGDALEN PARISH HALL <i>861 Maitland Ave. / Altamonte Springs</i>	407-831-1212 <i>600 guests</i>
ST'S PETER AND PAUL CATHOLIC CHURCH <i>5300 Old Howell Branch Rd / Winter Park</i> <i>Large banquet facility, stage, dance floor, mirror ball</i>	407-657-6114 <i>300 guests</i>
SANFORD CIVIC CENTER <i>401 East Seminole BLVD</i> <i>Very Large Hall, Historic District</i>	407-321-2838 <i>600 guests</i>
TANNER HALL <i>1 Surprise Dr. / Winter Garden</i> <i>Recently remodeled, gorgeous plantation home, lakefront</i>	407-656-4155 <i>300 guests</i>
VARSITY CLUB AT FLORIDA CITRUS BOWL <i>One Citrus Bowl Place/Orlando</i> <i>Large, opened, spacious, and colorful room</i>	407-423-2476 <i>275 guests</i>
WINTER PARK COUNTRY CLUB <i>761 Olde England Ave. / Winter Park</i> <i>Golf course setting, quaint cottage appeal, porches</i>	407-599-3341 <i>150 guests</i>
WINTER PARK FARMERS' MARKET <i>New York Ave. / Winter Park</i> <i>Historical train station building, red brick walls, rustic</i>	407-623-3275 <i>225 guests</i>
WINTER PARK UNIVERSITY CLUB <i>Webster Ave. / Winter Park</i> <i>Elegant setting across from golf course, three rooms, stage</i>	407-644-6149 <i>175 guests</i>
WINTER PARK WOMENS' CLUB <i>Lyman Ave. / Winter Park</i> <i>Elegant hardwood floors, historical, fireplaces & stage</i>	407-644-2237 <i>180 guests</i>
WINTER PARK GARDEN CLUB – MEAD GARDENS <i>1400 Denning St. / Winter Park</i> <i>Outdoor Amphitheater for Ceremonies beautiful park setting w/ stage 150 guests</i>	407-644-5770 407-599-3358
WOMENS' CLUB OF SANFORD <i>309 Oak Ave / Sanford</i>	407-322-2757 <i>150 guests</i>