

Royal Elite Palace

Polish

Menu

Hors D'oeuvres

Butler style served from silver trays

Beef Kebobs

Marinated in lemon, Garlic, and Olive Oil

Coconut Shrimp

Served with a Sweet Chili Sauce

Crab Cakes

Served with a Sriracha Remoulade

Franks Encroute

Served with a Dijon Mustard Sauce

Chicken Kebobs

Marinated in Lemon, Garlic, and Olive Oil

Mini Pizza

Hand made with Grande Cheese & Fileto di Pomodoro

Stuffed Mushrooms

Topped with Vegetable Puree

Grilled chicken Quesadillas

Served with a Chipotle Aioli

Chilled Tuscany Table

International cheese board

A variety of global selections served with Carr's Crackers and Champagne grapes

Seasonal fresh fruit Display

Assorted Melons, Pineapple, Berries, Grapes, Papaya, Kiwi

Tuscan Vegetables

Marinated eggplant, squash, tricolor peppers and carrots lightly grilled and served with oregano, Tarragon vinegar and extra virgin olive oil

Farfalle Salad

Bowtie pasta with a light Pesto sauce over Mesclun greens

Fruits de Mer Coquille

Gulf Shrimp, Bay Scallops, and Calamari in a citrus vinaigrette

Asparagus Vinaigrette

Pencil thin spears seasoned with lemon & white wine

Tomato & Onion Salad

Vine fresh Roma Tomatoes & Sweet Red Onion

Caprese Salad

Imported Mozzarella & Plum Tomato dressed with basil and extra virgin olive oil

International Array

served from

Silver Chafers

Eggplant Rollatini

*Rolled baby eggplant sliced thin and filled with imported ricotta & mozzarella cheese,
baked in tomato sauce*

Fried Calamari

Lightly battered, served with a spicy marinara sauce

Paella Valenciana

*A Spanish classic blending mussels, sea scallops, gulf coast shrimp,
chorizo sausage and chicken in saffron rice*

Pork Scallopini

*Thin pounded pork sautéed in a marsala wine, lightly battered and
Served with fresh sliced mushroom garnish*

Seafood Scampi

Shrimp, scallops, sautéed with diced tomatoes, capers, and garlic cloves

Chicken Scarpariello

*Chicken sautéed in white wine and garlic sauce, with sausage and
Potatoes garnished with bell peppers*

Steak Pizzaiola

Sliced sirloin steak simmered in a plum tomato sauce with garlic and basil

Carving Station

Crown Loin of Pork

Roasted to perfection and stuffed with apples and raisins

Grilled Sirloin of Beef

Grilled and accompanied with a green peppercorn brandy demi-glace

Roasted Vermont Turkey

Rosemary and herb roasted and served with a cranberry sauce.

Carved to Order and Served with our Homemade Garlic Bread

Pasta Sautee Station

Rigatoni Bolognese

Imported Italian Rigatoni pasta prepared with prime ground beef and San Marzano plum Tomato with garlic, rosemary and thyme.

Farfalle Primavera

Imported Italian Farfalle pasta prepared with seasonal vegetables, sautéed with fresh Garlic & Extra Virgin Olive Oil Primavera Sauce.

Prepared and Served to Order

Accompanied by imported Grated Pecorino Romano

Family Style Cold Appetizers

Fresh Vegetable Salad

Fresh Pickles

Pineapple Waldorf Mango Salad

Kani Salad with Caviar

Sesame Tuna Platter

Smoked Fish Platter

Assorted Meats Platter (Beef Tongue, Veal Roulette, Smoked Turkey Breast)

Appetizer Course

Sliced Mozzarella and vine ripe tomatoes.

Over Arcadia mixed baby greens, dried cranberries,

And parmesan shavings with our Citrus vinaigrette

Main Course

Guest Choice of 5

Chateaubriand

Sliced filet mignon served with a port wine, rosemary reduction

Shrimp Scampi

*Gulf shrimp sautéed in fresh garlic, lemon and white wine
Served over a Coconut rice*

Atlantic Salmon

Glazed Salmon served with a fresh Bay Leaf Sauce

Chicken Florentine

*Chicken Breast stuffed with sautéed spinach and a blend of cheeses topped
With a cream, Pancetta, brandy, gorgonzola sauce*

Vegetarian Lasagna Napolitano

*Fresh Seasonal vegetables in a rolled lasagna sheet with ricotta,
Mozzarella in a marinara basil sauce*

Entrees are accompanied by a bouquetiere of fresh vegetables, potato and freshly baked dinner rolls

Dessert

Wedding cake

A beautifully decorated Wedding Cake of your choice to include French stacked or tiered with choice of filling and pastry rosettes. Your exquisite cake will be served on a painted plate with vanilla, raspberry, banana, and chocolate sauce surrounded by seasonal berries.

Renaissance Viennese Table

International Coffee & Cordials

A variety of after dinner liqueurs to include Romana Sambuca, Grand Marnier, Galliano, Irish Whisky, Godiva, Kahlua, Frangelico, Amaretto Di Saronno, served in milk chocolate cups

Assorted French & Italian mini pastries, to include freshly baked Cannoli, Fruit Tarts, Chocolate Éclairs, & Crème Puffs

Chocolate Dipped Fruits

Variety of Individual Mousses

Ice Cream Bar

Make your own sundae with your favorite assorted toppings to include, M & M's, Oreos, fresh whipped cream, Chocolate, Caramel, Strawberry, and Melba sauce; Rainbow and Chocolate sprinkles; Walnuts, Dried Fruits, and Milk Chocolate Chips.

Chocolate Fondue

The finest chocolate served with an assortment of dipping fruits, and marshmallows

Fresh Brewed Coffee, Tea, and Decaffeinated Coffee

Top Shelf Liquor Service

Royal Elite Palace features only Premium brands of liquor.

*A full selection of cocktails, mixed drinks, imported wines, premium beers, cordials,
Flavored sodas and exotic drinks are served throughout your entire event*

Elegant Wedding

Our weddings are inclusive of the following

*White Glove Service
Butler Passed Hors D' Oeuvres
Exquisite Tuscan Cold Display
Variety of Hot Chafing Dishes
Pasta Station, Prepared to Order
Carving Station
Three Course sit-Down Meal
Wedding Cake
Renaissance Viennese Table
Premium Liquor Service
Champagne Toast
Wine Service
Menu Cards
Checkroom Attendant
Bridal Suite
Bridal Attendant
Concierge Service
Directional Maps and Seating cards*

*Please ask our Banquet Managers for a list of Premium
Banquet items and buffet
Enhancements such as ice & fruit carvings to make your
Experience even more spectacular.*