

## **Pavilion Station Style Dinner**

### **Appetizer Station**

*(Choice of 3 items)*

- ♦ Thai Spring Rolls
- ♦ Scallops Wrapped in Bacon
- ♦ Stuffed Mushrooms Provencal
  - ♦ Fresh Vegetable Crudités
  - ♦ Chicken Satays
  - ♦ Cheese Display

### **Salad Station**

*(Choice of 2 Items)*

Mixed Green Salad♦ Caesar Salad  
Baby Shrimp & Scallops Pasta Salad  
Oriental Pasta Salad♦ Island Fruit Salad  
Tomato Salad w/ Fresh Italian Herbed Dressing

### **Entrée Station**

*(Choice of 3 items)*

Carved Steamship Round of Beef  
with Au Jus & Creamy Horseradish Sauce

Carved Roasted Vermont Turkey Breast  
with Cranberry Marmalade & Herbed Mayo

Carved Honey Glazed Ham  
with Honey Mustard & Herbed Mayo

Roasted Pork Loin  
Stuffed with Pesto or Sun Dried Tomatoes

Grilled Mahi-Mahi w/ Pineapple Béarnaise Sauce

Grilled Chicken Breast  
with Southwest Salsa

### **Includes The Following:**

Steamed Herbed New Potatoes•  
Steamed Fresh Vegetables

Freshly Baked Dinner Rolls with Whipped Butter

***\$59.95 per guest***

*In addition to the above prices, there is a 7% sales tax and 20% service charge.  
Prices subject to change without notice*

## **Sunrise Wedding Options**

(The below menus are available until 1:00 p.m.)

### **Wedding Brunch Buffet**

Fresh Florida Orange & Grapefruit Juices  
Seasonal Melons & Fruits  
Assorted Breakfast Bakeries with Sweet Butter,  
Jams & Preserves  
Crisp Bacon & Link Sausage  
Breakfast Potatoes  
Omelet Station to Include:  
Three Egg Omelets Prepared to Order with Peppers,  
Onions, Ham, Mushrooms & Cheese  
Mixed Garden Salad  
Grilled Catch of the Day with a Fruit Salsa  
Carved Roast Turkey Breast w/ Cranberry Marmalade & Chipolte Mayonnaise  
***\$29.50 per guest***

### **☺ Sunrise Wedding Buffet ☺**

Fresh Florida Orange & Grapefruit Juices  
Seasonal Melons & Fruits  
Assorted Breakfast Bakeries with Sweet Butter,  
Jams & Preserves  
Fluffy Scrambled Eggs with Cheese  
Crisp Bacon & Link Sausage  
Breakfast Potatoes  
Gourmet Bagels  
Smoked Salmon Display with Capers, Chopped Eggs,  
Onions & Tomatoes with Flavored Cream Cheese  
***\$23.50 per guest***

*In addition to the above prices, there is a 7% sales tax and 20% service charge.  
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## *The Royal Palm Wedding Reception Package*

- *4 Hours*
- *One-Hour Cocktail Reception Premium Host Bar*
  - *Three Butlered Hors D'oeuvres*
  - *Four Course Land & Sea Plated Dinner*

*Or*

- *Three-Entrée Station Buffet*

*Both include:*

- *2 Bottles of House Wine on each table with Dinner*
  - *Cake Cutting Service*

*Setting includes*

- *Private banquet space*
- *White linen, banquet china, table mirrors, and votive candles*
  - *Butler service*

*Pricing*

*\$125\* per person*

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## **Hors D'oeuvres**

*(Select three)*

*Iced Jumbo Gulf Shrimp*

*Rumaki*

*Chicken Satays*

*Miniature Crab Cakes*

*Coconut Shrimp*

*Blanched Asparagus wrapped with Prosciutto*

*Smoked Salmon Pinwheels*

*Mushrooms Provencal*

*Crab Won Tons*

*Thai Spring Rolls*

### *Salads*

*(Select one)*

*Caesar Salad*

*Mixed Greens with Mandarin Oranges  
and Citrus Vinaigrette*

*Chef's Tomato Salad  
Sliced Vine Ripe Tomatoes, Olive Oil & Herbed Vinaigrette*

*In addition to the above prices, there is a 7% sales tax and 20% service charge.  
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*Appetizers / Soup*

*(Select one)*

*Lobster Bisque*

*Italian Wedding Soup*

*Plated Entree*

*(Select one)*

*Sesame Seared Tuna & Petit Filet Mignon  
Fresh Tuna Filet Topped with a Honey Garlic Sauce  
and  
6 oz. Grilled Filet Mignon*

*Fresh Water Trout & Chicken Piccata  
Fresh Water Trout Sautéed with a White Wine Butter  
and  
Chicken Breast Sautéed in a Light Lemon Caper Sauce*

*Surf & Turf  
6 oz. Grilled Filet Accompanied by a 6 oz. Lobster Tail Served with  
Drawn Butter*

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## Buffet Stations

*(select three)*

### *Pasta Station Featuring:*

*Orchietta & Tortellini Pastas  
Freshly Tossed with your choice of  
Proscuitto, Buffalo Mozzarella, Olives, Fresh Herbs, Mushrooms  
and Roasted Peppers and Parmesan Cheese  
With Alfredo, Marinara Sauces and Pesto*

*Fresh Water Trout with Cucumber Dill Sauce*

*Medallions of Grilled Breast of Chicken  
with Marsala Mushroom Sauce*

*Pepper Crusted Loin of Pork  
with Cranberry Port Sauce*

*Carved Top Round of Beef  
with Au Jus & Creamy Horseradish Romulade*

*Carved Roasted Vermont Turkey Breast  
with Cranberry Marmalade & Herbed Mayonnaise*

*Carved Honey Glazed Ham  
with Poppy Mustard Dressing*

*Loin of Lamb with Garlic and Rosemary*

*Grilled Mahi-Mahi w/ Pineapple Béarnaise Sauce*

*Buffet includes a choice of salad, chef's choice of starch and seasonal vegetable accompaniment,  
freshly baked rolls with butter, Fresh brewed coffee, decaffeinated coffee and a selection of teas.*

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