



Gold Menu

Royal
Xcellence
CATERING

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The Cocktail Reception

The cocktail reception includes a vegetable, fruit and cheese display and your choice of two items from our hors d'oeuvres table

Vegetable Display ✂ Raw Seasonal Vegetables served with sundried tomato and cilantro ranch dip

Fruit and Cheese Display ✂ Fresh Seasonal Fruits

Cheese Torte Sampler ✂ This eye-catching, rich and creamy cheese torte is available in a variety of tantalizing flavors with an assortment of crackers.

(Select two)

Sundried Tomato and Pesto

Curry Apricot & Cashew

Southwestern

Mediterranean

Saga Bleu & Cranberry

Pumpkin Walnut (Seasonal)

Hors D'oeuvres Table

Roasted Red Bell Pepper Dip **Maryland Crab Dip** **Spinach and Artichoke Dip**

Feta & Spinach Stuffed Mushroom **Crispy Maple Bacon Bite** **Tomato Bruschetta**

Seafood Bar ✂ Selection of Crab Claws, Salmon and Shrimp **Smoked Salmon Platter** **Tuna**

Tartar Martini ✂ Sesame Seared Ahi Tuna over Mixed Greens with Ginger infused Crème Fraiche **Petite**

Tacos ✂ Choice of Shredded Chicken or Beef, seasoned, topped with Avocado Crème served in a Petite Tortilla Shell **Prosciutto-Wrapped Melon** **Asian Chicken Pot Sticker** **Fruit Skewers**

Cilantro Lime Chicken Trumpet **Vegetable Spring Roll** **Southwest Egg Rolls**

Buffalo Chicken Bites **Thai Samosa** **Buffalo Mozzarella & Grape Tomato Skewer** **Chicken Skewers** **Spanakopita** **Potato Pancakes** **Sweet Potato Pancakes**

Choice of Salad

Garden Salad ✂ Romaine and Iceberg topped with Tomatoes, Carrots, Cabbage and Croutons

Caesar Salad ✂ Crisp Romaine with Shredded Parmesan and Crouton with classic Caesar dressing

Asian Salad ✂ Mesclun and Romaine Greens topped with Mandarin Oranges and Crunchy Noodles, served with Sesame-Soy Vinaigrette

Greek Salad ✂ Fresh Romaine, Mixed Greens, Sliced Red Onions, Tomatoes, Kalamata Olives, Cucumbers and Feta served with Greek Dressing

Iceberg Wedge ✂ Iceberg Wedge topped with Red Onions, Bacon, Tomato and Bleu Cheese Crumbles served with Bleu Cheese Dressing



Winter Salad✂️ Mixed Greens with Dried Cranberries, Candied Walnut and Feta Cheese served with Balsamic Vinaigrette

Summer Salad✂️ Mixed Greens with Fresh Strawberries and Cinnamon Toasted Almonds and Mozzarella served with Raspberry Vinaigrette

Choice of Bread

Assorted Dinner Rolls✂️ French, Wheat and Dinner Rolls

Cheddar Biscuits✂️ Homemade Cheddar Biscuits drizzled with Honey Butter

Rosemary and Asiago Biscuits✂️ Homemade biscuits with Rosemary and Asiago Cheese

Country Corn Bread✂️ Golden and Buttery Sweet Southern Style Cornbread

Garlic Bread✂️ Sliced French Baguette with Garlic Butter and Parmesan Cheese and Toasted to Perfection

Naan✂️ Traditional Indian bread, served warm

ENTREES

(Please select two entrées)

Chicken Selection

Tandoori Chicken✂️ Dark Meat Chicken grilled with Indian Spices and Tomatoes served with Basmati Rice accompanied by warm Pita Triangles

Jamaican Curry Chicken✂️ Curry Marinated Chicken Breast with Rice and Fried Plantains

Tuscan Airline Chicken✂️ Airline Chicken Breast over Cheddar Garlic Mashed Potatoes and Maple Glazed Rainbow Carrots finished with a Tuscan Sauce

Chicken Coq au Vin✂️ Bone-in Chicken simmered in Red Wine with Pearl Onions, Carrots and Potatoes

Chicken Cacciatore✂️ Chicken Simmered with Tomatoes, Onions and Peppers with Mozzarella Cheese

Herb Roasted Chicken✂️ Chicken Breast roasted with Bright Citrus and Fresh Herbs finished with Citrus

Reduction and an Orange Slice **Jambalaya Chicken**✂️ New Orleans Favorite with Rice, Sausage,

Shrimp and Cajun sauce **Parmesan-Crusted Chicken Breast**✂️ Topped with Fresh Mozzarella and

Tomato Bruschetta **Chicken Oscar**✂️ Chicken stuffed with Crab Meat and Baby Spinach with a

White Wine Cream Sauce **Spinach and Bacon Stuffed Chicken Breast**✂️ Chicken Breast filled with

Spinach and Bacon and breaded with Panko served with Creamy Alfredo

Other Entrée Selections

Slow Roasted Turkey Breast✂️ Oven-Roasted Whole Turkey Breast served with a Roasted Garlic Gravy

Sirloin Strip✂️ Carved from the center of the Sirloin, Naturally Lean and Bursting with Bold, Beefy Flavor

served with Red Wine Demi-Glace **Braised Short Ribs and Mashed Potatoes**✂️ Boneless Braised Short

Ribs over choice of Garlic Mashed Potatoes. Choice of Sauce: Teriyaki, BBQ and Provencal

Roasted Pork Loin✂️ Oven-Roasted and marinated in Classic Italian Seasonings with caramelized onions



and ground mustard potato ragout **Braised Lamb Shank** Braised Baby Lamb Shank over Oven roasted Potatoes served with Red Wine Lamb Demi-glaze

Broiled Maryland Crab Cake Crab Cake finished with a homemade Remoulade

Broiled Cod Fish with Wilted Spinach Seasoned and Baked to Perfection and laid on a Spinach Bed finished with Brussels Sprout Leaves and Fried Sage

Broiled Halibut Lemon dusted and topped with Citrus Compound Butter

Blackened Redfish Served with Tequila-Lime Sauce

Grilled Atlantic Salmon Salmon Oven-Roasted with an Avocado Crème Sauce on the side

Salmon Wellington Salmon Filet wrapped in a Prosciutto, stuffed with Spinach and Baked in Puff Pastry served with a Creamy Lemon-Dill Sauce on the Side

Saffron Citrus Shrimp Tiger Shrimp marinated in Citrus, Garlic and Parsley served over Saffron-Infused Rice tossed with Diced Spring Vegetables drizzled with a Pesto Vinaigrette

Grilled Salmon Sesame-Soy Glazed Atlantic Salmon Filet finished with Mango Salsa served with Jasmine Rice

Surf and Turf Grilled Petit Filet Mignon with Red Wine Demi Glaze and Broiled Lobster Tail with drawn Butter (This item will be considered a dual entrée)

Blackened Salmon Served with Cajun Cream Sauce

Mediterranean Tilapia Topped with Red Onions, Kalamata Olives, Fresh Herbs and Feta

Vegetarian Entrée Selection

Spinach Ravioli Ravioli stuffed with Fresh Spinach and Ricotta Cheese finished with Diced Tomatoes

Eggplant Parmesan Roasted Eggplant layered with Cheese & marinara

Tofu Choice of Tuscany style or Sesame

Roasted Summer Vegetable Strudel Eggplant, Tomato, Caramelized Onion, Yellow Squash and Zucchini baked Quiche-Style finished with Parmesan Cheese and Fresh Mozzarella

Sautéed Gnocchi with Brown Butter Pan-Seared Gnocchi in Brown Butter and Sage

Wild Mushroom Risotto Rice sautéed with Wild Mushrooms and a Creamy White Wine Sauce finished with Parmigiano Reggiano

Pasta Selection

Fettuccini Alfredo

Fettuccini or Penne Primavera

Penne with Lobster Sauce

Jumbo Ricotta Stuffed Shells

ON THE SIDE.....

Au Gratin Potato **Roasted Rosemary Fingerling Potatoes** **Grilled Yukon Gold Potatoes**

Mashed Potatoes **Lyonnaise Potatoes** **Scalloped Potatoes** **Twice-Baked Mash Potato**

Gourmet Mac n' Cheese **Saffron Rice** **Spanish Rice** **Rice Pilaf** **Brown Rice** **Wild Rice**

Creamed Spinach **Orzo with Sundried Tomatoes and Spinach** **Israeli Couscous with Vegetables**



Golden Corn Fiesta Corn Black Beans Sautéed Mushrooms Sautéed Spinach Zucchini
Steamed Asparagus Balsamic Asparagus Red Pepper Asparagus Steamed Mixed Vegetables
Green Beans Green Bean Amantine Haricot Verts Bacon & Brown Sugar Green Beans

Specialty Entrée Stations

- Create Your Own Fajita Bar** ✂️ Marinated Chicken and Steak served with Spanish Rice, Black Beans, Tortillas and help yourself toppings: Sour Cream, Shredded Cheese, Lettuce and Chipotle Pepper
- Paella** ✂️ Elegantly served in an authentic Spanish Paella Pan Saffron-Scented Rice topped with a Bounty of Fresh Shrimp, Baby Scallops, Calamari, Chicken, And Chorizo Sausage Mixed with Bell Peppers and Green Peas. Served in Martini Glass
- Baked Potato Bar** ✂️ Classic Baked Potatoes Accompanied by Cheddar Cheese, Pepper Jack, Broccoli Florets, Bacon Bits, Chives, Roasted Garlic Butter, Sundried tomatoes, Grilled Chicken, and Sour Cream
- Oven Roasted Turkey Breast** ✂️ Oven-Roasted Whole Turkey Breast served with a Roasted Garlic Gravy
- Top Sirloin** ✂️ Carved from the center of the Sirloin, Naturally Lean and Bursting with Bold, Beefy Flavor served with Red Wine Demi-Glaze
- New Orleans Shrimp and Grits** ✂️ Blackened Tiger Shrimp, sautéed with Smoked Bacon, Diced Peppers and Onions served over Cheddar Grits
- Pasta Bar** ✂️ Duo of Penne Pesto and Bowtie Marinara with toppings: Parmigiano Reggiano, Fresh Mozzarella, Black Olives, Crushed Red Pepper Flakes, Sundried Tomatoes, mushrooms, Italian Sausage, and chicken strips
- Roasted Pork Loin** ✂️ Oven-Roasted and marinated in Classic Italian Seasonings served with Wild Mushroom Demi Glaze

Beverages

A selection of Iced Teas and Lemonade and Iced Water