



Platinum Menu

Where Memories Last Forever

\$69.95 Per person*

**Royal
Xcellence
CATERING**

1069 MAIDEN CHOICE LANE

BALTIMORE, MD 21229

443-575-6283

WEBSITE: WWW.RXCATERINGBALTIMORE.NET

EMAIL: BALTIMORE@RXCATERING.NET



The Cocktail Reception

The cocktail reception includes your choice of four items from our hors d'oeuvres table

Hors D'oeuvres Table

Antipasti Display ✂ Balsamic-Grilled Portabella Mushrooms, Basil-Marinated Mozzarella, Boursin, Salami, Capicola, Grilled Artichoke Hearts, Grilled Zucchini, Squash, Mixed Greek Olives, Prosciutto Wrapped Asparagus, Roma Tomatoes, Roasted Red Peppers, Roast Beef and roasted Vidalia Onion

Fresh Seasonal Fruit and Cheese ✂ Fresh, Seasonal Fruits, Domestic Cheeses beautifully presented and served with assorted Crackers

Imported Aged Meat & Cheese Board ✂ An Assortment of Cured Sausages, Aged Meats, Artisanal Cheeses and Dried Fruits accompanied by Flatbreads, Assorted Olives, Roasted Tomatoes

Deluxe Raw Bar ✂ Selection of Chilled Oysters, Crab Claws, Ahi Tuna and Shrimp served with Cocktail Sauce, Horseradish, Fresh Lemon, Sauce Mignonette and Tabasco

Fresh/Dried Fruit and Cheese Display ✂ Fresh, Sun-Ripened Fruits, Gourmet Dried Fruits and Artisanal Cheeses beautifully presented and served with house-made Crostini

Citrus Seafood Martini ✂ A duo of marinated and chilled diced Salmon and Tuna displayed in Mini Martini Glasses

Fresh Oyster on the Half Shell **Smoked Salmon Platter** **Lamb & Plantain Satay**

Assorted Herb Crostini ✂ Herb Crostini with Choice of Toppings: Prosciutto with Goat Cheese and Basil Berry Jelly, Wild Mushroom and Boursin, and Thin Slice Tenderloin

Petite Tacos ✂ Shredded Chicken or steak, seasoned and topped with Avocado Crème served in a Petite Tortilla Shell

Caprese Chicken Satay **Prosciutto-Wrapped Asparagus**

Baby Marinated Lamb Chops **Bacon-Wrapped Sea Scallops** **Lemon-lime Sea Scallops**

Mini Crab Cake **Mini Spring Roll** **Mini Lobster Roll** **Lobster Mac n' Cheese**

Lump Crab Stuffed Mushroom Cap **Oyster Rockefeller**

Shrimp & Crab Cocktail ✂ Jumbo Tiger Shrimp, Crab Meat with Classic Cocktail Sauce and Lemon served in Demitasse spoon

Tequila Lime Shrimp **Spanakopita**

Greek Style Vegetable Skewer ✂ Fresh Mozzarella, Kalamata Olive, Grape Tomato, Red Pepper, and Zucchini finished with Balsamic Glaze

Coconut Marinated Fresh Fruit Satay ✂ Cantaloupe, Honeydew, Pineapple, and Watermelon(Seasonal) drizzled with Coconut Rum

Potato Pancakes **Sweet Potato Pancakes** **Buffalo Chicken Bites**

Gourmet Cheese and Artichoke Dip ✂ Asiago Cheese and Artichokes

Crab and Artichoke Dip ✂ Lump Crab Meat, Artichoke Hearts and Gourmet Cheeses



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

Choice of Salad

- Asian Salad** ✂️ Mesclun and Romaine Greens topped with Mandarin Oranges, and Crunchy Noodles served with Sesame-Soy Vinaigrette
Caesar Salad ✂️ Crisp Romaine tossed with shredded Parmesan and crouton served with Caesar Dressing
Greek Salad ✂️ Fresh Romaine, Mixed Greens, Sliced Red Onions, Tomatoes, Kalamata Olives, Cucumbers and Feta served with Greek Dressing
Garden Salad ✂️ Romaine and Iceberg topped with Tomatoes, Carrots, Cabbage and Croutons served with choice of Dressing
Iceberg Wedge ✂️ Iceberg Wedge topped with Red Onions, Bacon, Tomato and Bleu Cheese Square 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

ENTREES'

(Please select Two Entrées)

- Oven Roasted Turkey Breast** ✂️ Oven-Roasted Whole Turkey Breast served with a Roasted Garlic Gravy
Chicken Coq au Vin ✂️ Bone-in Chicken simmered in Red Wine with Pearl Onions, Carrots and Potatoes
Oven-Roasted Beef Basil Tenderloin ✂️ Whole Filet marinated with a House Herb Blend, Basil, and Garlic with a Red Wine Demi-Glace
Prime Rib ✂️ Served Medium, roasted with Garlic & Rosemary with Au Jus and Horseradish Cream
Herb Crusted Rack of Lamb ✂️ Served with Whole Grain Mustard Demi-Glace
Short Ribs ✂️ Boneless Braised Short Ribs Available Flavors: Teriyaki, BBQ and Provencal
Rib Eye Steak ✂️ Flavorful, grilled Rib Eye Steak
Cracked Pepper Tenderloin ✂️ Roasted Tenderloin with Cracked Pepper served with Horseradish Cream
Roasted Pork Tenderloin ✂️ Herb Crusted Oven Roasted Tenderloin served with Coarse Mustard Sauce
Veal Tenderloin with Glazed Pearl Onions ✂️ Marinated with Garlic, Fresh Thyme and Balsamic



Reduction stacked with grilled Onions (Surcharge may apply)

Jambalaya Chicken ✂️ New Orleans Favorite with Rice, Sausage, Shrimp, Scallops and Cajun sauce

Paella ✂️ Elegantly served in an authentic Spanish Paella Pan – a Breathtaking Presentation!

Saffron-Scented Rice topped with a Bounty of Fresh Shrimp, Scallops, Calamari, Chicken, Chorizo Sausage, Clams and Mussels mixed with Bell Peppers

Seafood Selections

Parmesan Crusted White Fish ✂️ White Fish crusted with Parmesan Herb Mayo finished with Lemon Butter Sauce

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

Maryland Rockfish ✂️ Local Maryland Rockfish roasted with Lemon and Fresh Herbs Served with Lemon Sauce and Roasted Summer Vegetables.

Blackened Rockfish ✂️ Local Rockfish seasoned with Blackened Spices

Garlic Shrimp ✂️ Grilled Shrimp in Savory Garlic Sauce

Broiled Maryland Crab Cake ✂️ Jumbo Lump Crab 8oz Cake Finished with a Homemade Remoulade

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

Broiled Halibut ✂️ Lemon dusted and topped with Citrus Compound Butter

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

Maryland Lump Crab Cake ✂️ Jumbo Lump Maryland Crab Cake with House Remoulade

Blackened Redfish ✂️ Served with Tequila-Lime Sauce

Penne with Lobster Sauce ✂️ Penne Pasta tossed with Lump Crab Meat and Lobster Cream Sauce topped with Cherry Tomatoes

Vegetarian Entrée Selection

Spinach Ravioli ✂️ Ravioli stuffed with fresh Spinach and Ricotta Cheese finished with diced Tomatoes

Wild Mushroom Risotto ✂️ Rice sautéed with Wild Mushrooms and a creamy White Wine sauce

Brown Butter Gnocchi ✂️ Sautéed Gnocchi in Sage Brown Butter

Eggplant Parmesan ✂️ Roasted Eggplant layered with Cheese and Marinara sauce

Tofu ✂️ Choice of Tuscany style or Sesame

Roasted Summer Vegetable Strudel ✂️ Portobello Mushroom, Tomato, Caramelized Onion, Yellow Squash and Zucchini baked Quiche-Style Finished with Parmesan Cheese and Fresh Mozzarella

Tortellini Rosé ✂️ Mini Cheese Tortellini with Sundried Tomato Cream

Stuffed Shells ✂️ Jumbo Pasta Shells stuffed with Ricotta, Mozzarella and Parmesan Smothered in House-made Marinara Sauce & Fresh Basil



ON THE SIDE (select two sides)

Au Gratin Potato Roasted Rosemary Fingerling Potatoes Grilled Yukon Gold Potatoes
Lyonnais Potatoes Mashed Potatoes Scalloped Potatoes Twice-Baked Potatoes
Belgian Frites Gourmet Mac n' Cheese Rice and Beans Paella Rice Wild Mushroom Risotto
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 Creamed Spinach Zucchini
Steamed Asparagus Balsamic Asparagus Red Pepper Asparagus Steamed Mixed Vegetables
Green Beans Green Bean Amandine Haricot Verts Bacon & Brown Sugar Green Beans
Steamed Broccoli Eggplant, Zucchini & Plum Tomato Gratin Baby Vegetable Melange

Specialty Entrée (station)

Create Your Own Fajita Bar ✂️ Marinated Chicken and Steak served with Tortillas and help yourself toppings: Spanish Rice, Black Beans, Sour Cream, Shredded Cheese 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, Chorizo Sausage, Bell Peppers and Green Peas **Baked Potato Bar** ✂️ Baked Potatoes accompanied by Cheddar Cheese, Pepper Jack, Boursin, Broccoli florets, Bacon Bits, Chives, Garlic Butter, Sundried Tomatoes, Shrimp, grilled Chicken and Sour Cream
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
Oven-Roasted Beef Basil Tenderloin ✂️ Whole Filet marinated with a house Herb Blend, Basil, and Garlic with a Red Wine Demi-Glace
Prime Rib ✂️ Roasted Medium with Garlic and Rosemary served with Au Jus & Horseradish Cream

Beverages

A selection of Iced Teas and Lemonade's and Iced Water

***Price does not include tax, service charge, staff, linen, china or flatware.**