



Silver Menu

Where A Love Story Never Ends!

\$24.95 per person*

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 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

Buffalo Chicken Dip

Asiago and Artichoke Dip

Spinach Dip

Warm Roasted Corn Dip

Baked Spinach and Artichoke Dip

International Chips and Dip ✂ Hummus served with Kalamata Olives and Pita Chips

Chicken Wingettes ✂ Mildly Spicy Jerk or Buffalo **Buffalo Chicken Bites** **Maple Bacon Bite**

Deviled Eggs ✂ Traditional style or Crab **Feta and Spinach Stuffed Mushroom**

Mini Croissants Sandwiches ✂ Chicken or Shrimp Salad **Tomato-Basil Brochette**

Chicken Skewer **Southwest Egg Rolls** **Vegetable Spring Roll**

Mini Chicken Quesadilla **Asian Chicken Pot Sticker** **Shrimp Cocktail** **Potato Pancakes**

Choice of Bread

Assorted Dinner Rolls ✂ French, Wheat and Dinner Rolls

Cheddar Biscuits ✂ Homemade Cheddar Biscuits drizzled with Honey Butter

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

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

Caesar Salad ✂ Crisp Romaine tossed with Shredded Parmesan and Crouton

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



Winter Salad ✂ Mixed Greens with Dried Cranberries, Candied Walnuts, Feta Cheese with Balsamic Vinaigrette

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

ENTRÉES

Please select one Entrée (dual Entrées available)

Chicken Selection

Classic Roasted Chicken ✂ Bone in or Breast available in Italian, Honey, Barbeque or Rosemary & Garlic

Tandoori Chicken ✂ Dark Meat Chicken grilled with Indian Spices and Tomatoes
Served with Basmati Rice

Curry Chicken ✂ Chicken Breast seasoned with Curry and Onion with Basmati Rice and Fried Plantains

Boneless Chicken Cacciatore ✂ Boneless Chicken simmered in a Velvety Tomato Sauce, with Peppers, Onions and White Wine and topped with Mozzarella Cheese

Bourbon Chicken ✂ A New Orleans Favorite, Sweet and Tender served with White Rice

Chicken Française ✂ Tender Chicken breast sautéed in White Wine and Lemon Sauce

Chicken Piccata ✂ Tender Chicken breast in Lemon-Caper Sauce

Cider Chicken ✂ Chicken Breast with Roasted Carrots, Apples, Rosemary with Cider Vinaigrette

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

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

Jerk Marinated Chicken Breast ✂ Grilled Chicken Breast marinated in Traditional Jerk Seasonings

Parmesan-Crusted Chicken Breast ✂ Topped with Fresh Mozzarella and Tomato Bruschetta

Tequila Lime Chicken ✂ Tender Chicken Breast in Light Tequila Lime Sauce

Other Selections

Slow Roasted Turkey Breast

Greek Style Tilapia

Herb Crusted Sirloin

Shrimp and Chicken Stir Fry

Dijon Grain Mustard Pork Loin

Pasta Selection

Fettuccini or Penne Primavera

Jumbo Ricotta Stuffed Shells

Baked Ziti



Vegetarian Entrée Selection

Spinach Ravioli / Ravioli stuffed with Fresh Spinach and Ricotta Cheese sautéed in Sage-Infused Brown Butter

Brown Butter Gnocchi / Sautéed Gnocchi with Sage Brown Butter

Wild Mushroom Risotto / Arborio Rice sautéed with Wild Mushrooms in a creamy sauce

Eggplant Parmesan / Roasted Eggplant layered with Cheese and Marinara

Tofu / Choice of Tuscany style or Sesame

ON THE SIDE.....

Your Choice of two sides

Green Beans Collard Greens

Buttered Corn Fiesta Corn Black Beans Creamed Spinach

Steamed Mixed Vegetables Zucchini with Peppers and Onions

Au Gratin Potatoes Grilled Yukon Gold Potatoes Lyonnaise Potatoes

Mashed Potatoes Scalloped Potatoes Macaroni & Cheese

Rice Pilaf Brown rice Wild rice Spanish Rice Saffron Rice

Beverage

A selection of Iced Teas and Lemonade and Iced Water

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