

Menu

Appetizer Stations

Oyster Shucking with Fresh Shaved Horseradish

Shrimp Cocktail and Cold Crab Legs

with Seafood and Avocado Sauce

Cheese and Prosciutto Platters

Stuffed Baked Clams, Live Sautéed Shrimp in Pernod

Live Mini Lamb Chops

Rose Wine and Prosecco Martini

Champagne Toast

Antipasto

The Royalton Trio

Portobellino Mushroom with Goat Cheese and Pistachio,

Caprese Tower, Grilled Zucchini, Eggplant and Peppers

Pasta

Fazzoletto alla Panna

Bon Bon in a Porcini Sauce

Entrée

Surf and Turf

Filet Mignon with Lobster Tail

Tri Colour Beet, Yellow Squash and Duchess Potatoes

Salad

California Mix with Roasted Pecans in a Balsamic Dressing

Trio Dessert

Mini Crème Brule, Chocolate Covered Strawberry

and Mini Cheese Cake

Fresh Fruit

Deluxe Open Bar