



*Royal Wedding
Package*

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Extravagant Cocktail Hour

Complimentary Champagnes and Martinis to greet your guests

Full Premium Open Bar

All Premium Liquors, a vast selection of European and California Wines, Domestic Champagne, Domestic and Imported Beers, enormous variety of mixed drinks, Fruit Juices, Assorted sodas

Cocktail Specialties

*A Deluxe Chef's selection of Hors D'oeuvres to be Passed Butler Style on decorated gleaming silver trays
(Choice of 6)*

<i>Beef Tar tare</i>	<i>Mushroom Cap with crabmeat</i>
<i>Chicken pot stickers</i>	<i>Rack of Lamb</i>
<i>Crab cakes</i>	<i>Coconut shrimp</i>
<i>Tomato Bruschetta</i>	<i>Mini Pastry Frank's</i>
<i>Smoked Salmon Roulade</i>	<i>Stuffed Shrimp with crabmeat</i>
<i>Sweet sea Scallops wrapped in bacon</i>	<i>Jumbo Gulf Shrimp Cocktail</i>
<i>Chicken Cordon Bleu</i>	<i>Chicken Sate</i>
<i>Teriyaki marinated tenderloin with wasabi</i>	<i>Cherry Tomato Stuffed with Salmon</i>
<i>Sesame Chicken</i>	<i>California Spring Rolls</i>

Carving Station

Our uniformed staff will expertly carve your choice of two from the following:

<i>Fresh Turkey</i>	<i>Roast Suckling Pig</i>	<i>Boneless Pork Loin</i>
<i>Colorado Veal Leg</i>	<i>Stuffed Pork Loin</i>	<i>Bavarian Pork Shank</i>
<i>Texas Beef Tenderloin</i>	<i>Leg of Lamb</i>	<i>Corned Beef</i>
<i>Hot Pastrami</i>		

Display Stations

Imported & Domestic Cheeses

Assorted cheese from around the world served with California Wines and crackers

Seasonal Fresh Fruit Carving

Display of seasonal Fruit, Fresh berries,
Grapes and melons

Tomato Mozzarella Platter

Fresh mozzarella layered with tomatoes drizzled with a light balsamic pesto basil sauce

Bruschetta Station

Expertly prepared tomato bruschetta served with homemade garlic toast

Spring Mix Shooter Station

A deluxe display of fresh mixed greens, fresh strawberries tossed in a homemade raspberry glaze

Wild Mushroom Salad

Tuna tartar with sesame and Citrus

Pasta Salad

Down by the Sea Station

An assortment of smoked Norwegian Salmon, smoked Trout, smoked Mackerel, White Fish,
and Poached Norwegian Salmon, Honey Mustard Grilled Salmon and Teriyaki Salmon Filets,
Trout Almodine

Ice and Raw Station

Custom Ice Carving displayed on a Bed of Glistening snow

Jumbo Gulf Shrimp • Assorted Clams • Seasonal Oysters on the Half Shell • Lobsters

All offered with Cocktail sauce and Lemon wedges

Royal Cooking Stations

Peking Duck Station

Long Island Duck Breast Seared in Hoisin sauce wrapped in crepes scale with assorted veggies

Dumpling Station

Oriental Vegetable dumplings steamed in bamboo warmers served with Szechuan sauce

Stir Fry Station

Hunan Chicken Strips mixed with stir fried vegetables finished with Teriyaki Glaze and served with a side of Lo-mein

Seafood Trio

Lightly tossed shrimp scampi, scallops sautéed and muscles posilipo accompanied by rice pilaf.

Sliders Station

Hamburgers grilled to your perfection with all the topping for you to create your own mini burgers served with side of French Fry Cones

European Style Station

(Choice of five)

New Zealand Mussels

Steamed mussels in a classic Posilipo sauce

Majestic Salmon

grilled salmon filet topped with dill burre blanc

Chicken Hawaii

Served with an exotic sweet fruit coulis and shaved coconut

Sweet and Sour Chicken

Oriental style chicken strips with vegetables glazed in sweet and sour sauce

Baked Clams

St. Lucia clams stuffed with crabmeat filling

Eggplant Rollantini Marinara

Thinly sliced eggplant rolled with ricotta cheese

Fried Calamari

Crispy yet tender rings of squid fried to perfection

Shrimp New Orleans

Sautéed with fresh peppers, onions, and light marinara sauce

Beef Negima-teriyaki

Smoked and crusted in scallions

Beef San Marzano

Sun dried tomatoes, roasted peppers, Portobello mushrooms and burgundy wine sauce

Chicken Scarpariello

Served with Italian sausages, mushrooms, and white potatoes in light cream sauce

Fried Shrimp

Golden brown shrimp fried and served with cocktail sauce

Sesame Salmon

Pan-seared salmon with cherries and light oriental glaze

Beef and Broccoli

Sauteed with olive oil, garlic finished with pine nuts smeared in a bordelaise gravy

International Chef Station

*Chefs will expertly
Prepare your choice of two from the following*

Italian Chef Station

A Deluxe Pasta Station of Penne a la Vodka, tortellini Alfredo, Cavatelli with Broccoli, Tri-color tortellini with pesto sauce, and Tri-color Penne Rigate a la Misonne expertly prepared by one of our Chefs, and accompanied by a side dish of eggplant Rollantini

French Station

*Frog's legs sautéed in a creamy lemon sauce
Parisian Escargots simmered with Hennessy*

Mediterranean Station

Chicken and Beef Mediterranean Style shish-Kabobs marinated in garlic, oregano, extra virgin olive oil tossed and accompanied with rice pilaf

Polish Chef Station

*Chefs will expertly prepare
Pan fried Pierogies served with sour cream, Potato and Chicken Pancakes pan fried and served with rich apple sauce, Grilled Kielbasa smoked then grilled*

German Station

*Village table straight from Germany includes: sausages, kielbasa, sauerkraut,
Tripe soup, dill pickles, and homemade lard*

*Sushi and Sashimi Bar **

*Your own Japanese chef will expertly prepare sushi rolls and Sashimi to order
Rolls contain various vegetables and raw fish wrapped with sushi rice and thin sheets of nori.
Sushi Rolls Include: Spicy Salmon ~ Yellowtail ~ Spicy Tuna Avocado Cucumber ~ California
~ Tuna Avocado ~ Seaweed*

Royal Upgrades

Ice Luge Station*

Martini shaped ice sculpture accompanied with Stolichnaya Vodka flavors, Grey Goose Vodka, and Belvedere Vodka

Lobster Tail a la Creme*

Lobster meat simmered in a brandy cream sauce, roasted pepper burre blanc, and creamy garlic basil cognac au poivre

Italian Sauté *

Spicy and sweet Italian sausages accompanied with sautéed broccoli rabe and garlic spinach simmered with white wine

Three Ocean Seafood Concerto*

Custom Ice Carving displayed on a Bed of Glistening snow

- Jumbo Shrimp ● Langoustines ● Seasonal Oysters on the Half Shell
- Clams ● King Crab legs ● Shrimp Scampi ● Shish kabob Scallops
- Lobster Medallions with a Cognac cream sauce
- Accompanied by a chafing dish of Zupa de Pesce

Sample Menu

First Course

Lobster Ravioli

Lobster Stuffed Raviolis simmered in a Brandy Cream Sauce

Salad

The Manor Salad

Baby greens, endives, roasted peppers and sundried tomatoes, crumbled blue cheese, and alfalfa sprouts

Intermezzo

Lemon Sorbet

Entrées

Guest selection at the Table

Chateaubriand

Sliced center-cut filet mignon cooked to perfection

Chicken Rossini

Breast of chicken topped with Portobello mushrooms and smoked mozzarella cheese

Chilean Seabass

Seabass topped with a roasted pepper burre Blanc

Dessert

Crème Brule

Baked to perfection topped with fine ground sugar

&

Elegant Custom Designed Wedding Cake

With your choice of Style & Filling

Accompanied by our International Coffee individual white glove service with guest selection of after dinner cordials.

Our Selections

Appetizers

Choice of one (or)

Tropical Fruit Delight

Exotic fine selection of seasonal fruit

Pan-seared Salmon

in a bed of fresh greens, and pineapple salsa

Seared rare Ahi-tuna

with sesame and citrus vinaigrette over shredded greens

Large fresh grilled scallops

over egg noodles finished in garlic cream sauce

Pastas

Choice of one (or)

Lobster Ravioli

Lobster Stuffed Raviolis simmered in a brandy cream sauce

Mushroom Ravioli

Mushroom stuffed ravioli simmered in a cream sauce

Penne a la vodka

Penne Pasta served in a classic vodka cream sauce

Penne Rigate a la Misonne

Tossed with roasted eggplant and grilled Portobello

Or

Soups

Choice of one

Royal Mushroom Soup

Chicken soup

Lobster Bisque

Vegetable Soup

Italian Wedding Soup

Salads

Choice of one

The Manor Salad

Baby greens, endives, roasted peppers and sundried tomatoes, crumbled blue cheese, and alfalfa sprouts

Traditional Caesar Salad

Hearts of romaine tossed with Caesar dressing garlic croutons and sprinkled with grated parmesan cheese

Mix Green salad

Mixed salad tossed in our famous dressing, hint of mint zest and classic Italian spices

Intermezzo

Lemon Sorbet

Entrées

Choice of three

Beef

Grilled N.Y. Cut Sirloin

Roast Prime Rib of Beef

Filet Mignon

Chateaubriand

Sliced center-cut filet mignon cooked to perfection

Grilled Veal Chops

Finished with sautéed onions, peppers, Portobello mushrooms

Chicken

Royal Chicken

Brick Oven chicken breast stuffed with spinach and cheese

Chicken Rossini

Breast of chicken topped with Portobello mushrooms and smoked mozzarella cheese

Chicken Saltimbocca

Chicken breast stuffed with prosciutto, fresh spinach, roasted peppers and provolone cheese

Or

Fish

Majestic Salmon

Broiled Salmon simmered in lemon dill sauce

Chilean Seabass

Seabass topped with a roasted pepper burre blanc

Grilled Swordfish

Served over sautéed fresh baby spinach, fresh garlic, shredded carrots, finished in a lemon ginger glaze

*Surf & Turf **

*Duet of Petite Filet Mignon and Lobster Tail**

*Duet of Petite Filet Mignon and Jumbo Grilled Shrimp**

All entrees are served with Chefs choice of potatoes and vegetables

Sweet Endings

Elegant custom designed wedding cake served individually

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Your Choice From of The Royal Manor's Signature Desserts

Homemade Tiramisu, Cheesecake, Banana Forester Flambé, Fruit Mousse, Crème Brule, Xango, Apple Cobbler, Ice Cream Sundae Cup

Royal Viennese Table ★

<i>European Pastries</i>	<i>Cake Cutting Station</i>	<i>Popcorn Station</i>
<i>Mousse Martini Bar</i>	<i>Round Cakes and Pies</i>	<i>Cotton Candy Station</i>
<i>Fresh Fruit Display</i>	<i>Ice Cream Station</i>	<i>Espresso & Cappuccino</i>
<i>Homemade Tiramisu</i>	<i>Chocolate Fountain</i>	<i>Café Lattes and</i>
<i>Banana Forester Flambé</i>	<i>Crepe Station</i>	<i>Macchiatos</i>
<i>Assorted Tarts</i>	<i>Waffle Station</i>	<i>Cordial Station</i>

Sweet Tooth Table★

<i>Popcorn Station</i>	<i>Ice Cream Station</i>
<i>Cotton Candy Station</i>	<i>Chocolate Fountain Station</i>
<i>Espresso & Cappuccino Station</i>	<i>Waffle Station</i>

Pastry Platters★

Assorted Pastries served to the table on platters

Dolce Trio★

Chocolate Mousse, Tiramisu, and Chocolate covered strawberry served individually

Complementary Offerings

Valet Parking

Coat Check attendant

Directional cards/ Place cards

Choice of Linens

Bridal Attendant

Bridal Suite

Custom Floor Plan

White Glove Service Offered

Ice Carving

Wedding Cake