



Royal
Bar / Bat Mitzvah

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Cocktail Hour

Full Premium Open Bar for Adults

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

Tropical Virgin Cocktails for Kids

An elegant display of tropical virgin cocktails expertly prepared by our mixologists. Served with fresh fruit garnishes.

Cocktail Specialties

A Deluxe selection of Hors D'oeuvres to be Passed Butler Style
On decorated gleaming silver trays
(Choice of 5)

Mini Pizza Bagels

Sesame Chicken

California Spring Rolls

Chicken pot stickers

Coconut shrimp

Buffalo Boneless

Crab cakes

Mini Pastry Frank's

Wings

Tomato Bruschetta

Jumbo Gulf Shrimp

Chicken Nuggets

Mozzarella Sticks

Cocktail

Mini Eggrolls

Carving Station

(Choice of One)

Fresh Turkey Breast

Leg of Lamb

Hot Pastrami

Texas Beef Tenderloin

Corned Beef

Roast Beef

Display Stations

Imported &

Domestic Cheeses

Assorted cheese from around the world served with crackers and a deluxe display of red and white wines

Fresh Fruit Carving

Display of seasonal fruit, fresh berries, grapes and melons

Tomato Mozzarella Station

Fresh mozzarella expertly prepared by our chefs and layered with tomatoes drizzled with a light balsamic pesto basil sauce

Fresh Vegetable Crudité's

A garden of whole and cut vegetables, artistically set, in a floral arrangement, accompanied by assorted breads and dips

Grilled Vegetable Salad

Wide variety of char grilled vegetables

Chilled pasta salad

Chef's choice of pasta tossed with vegetables, herbs and spices

Antipasto

Mortadella, Prosciutto di Parma, capocollo and Genoa Salami

Bruschetta Station

Expertly prepared homemade garlic toast points topped with chopped tomato, spices and virgin olive oil

Mixed Salads

Fresh mesculine greens, spinach, endives, and radicchio accompanied with side of dressings

Imported Olives

Green queen and red olives, oil and water cured Kalamata, and Liguria olives

Seafood Salad

Shrimp, calamari, octopus, and crabmeat marinated in homemade oregano dressing

Eggplant Salad

A classic Italian ratatouille served chilled

Greek Salad

Peppers, tomato, onion, and cucumbers tossed with feta cheese and oregano

Spring Mix Shooter Station

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

Down by the Sea Station

An assortment of smoked Norwegian salmon, smoked trout, smoked mackerel, white fish, and poached Norwegian salmon

Caviar Station *

Custom Ice Carving displayed on a Bed of Glistening snow
Red & Black Caviar with Diced Onions, Capers and Egg Mimosa on Toast Points

Cooking Stations

(Choice of One)

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

Mediterranean Station

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

Stir Fry Station

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

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

Teen's Stations

Mexican Taco Station

Lightly tossed beef and chicken tacos expertly prepared for you to create your own with homemade toppings to choose from.

All American Station

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

European Style Station

Majestic Salmon

Grilled salmon filet topped with dill burre blanc

Chicken Hawaii

Chicken breast topped with pineapple, cheese and a fruit coulis

Baked Clams

St. Lucia little neck clams stuffed with crabmeat filling

Eggplant Rollantini Marinara

Thinly sliced eggplant rolled with ricotta cheese in a classic Marinara sauce

Fried Calamari

Crispy yet tender rings of squid fried to perfection

Beef & Broccoli

Tender beef strips tossed in a teriyaki glaze with broccoli spears

Baked Stuffed Mushrooms

Expertly prepared silver champignons stuffed with gorgonzola cheese

Sample Menu

Ceremonial Challah

First Course

*Pan-seared Salmon
in a bed of fresh greens, and pineapple salsa*

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

Homemade tiramisu

Baked to perfection topped with fine ground sugar

&

Elegant Custom Designed Cake

With your choice of Style & Filling

Freshly Brewed coffees and selection of Teas

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

Our Selections

Kids Entrée:

A buffet style dinner service of Chicken Parmesan, Chicken fingers, Buffalo wings, French fries, Onion rings, Mozzarella sticks

Ceremonial Challah

First Course

Choice of one

Chicken soup

Vegetable Soup

The Manor Salad

Baby greens, roasted peppers, sundried tomatoes, feta cheese, fresh mandarins with raspberry vinaigrette dressing in a waffle bowl

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

*Pan-seared Salmon**

in a bed of fresh greens, and pineapple salsa

*Large fresh grilled scallops**

over egg noodles finished in garlic cream sauce

Entrées

Choice of two

Beef

Grilled N.Y. Cut Sirloin

Roast Prime Rib of Beef

Filet Mignon*

Chateaubriand*

Sliced center-cut filet mignon cooked to perfection

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 topped with prosciutto, fresh spinach, roasted peppers and provolone cheese

Fish

Majestic Salmon

Broiled Salmon simmered in lemon dill sauce

Basa fish

Filet of Basa topped with Spinach, Mushrooms and Cheese

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 Sheet cake served individually

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Adults' selection of one signature dessert:

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

Teens are presented with an extravagant Ice Cream Bar

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 Suite

Custom Floor Plan

White Glove Service Offered

Elegant Custom Designed Sheet Cake