

The Royal Tiki Inclusive Buffet Wedding Menu

TABLE DISPLAYED HORS D'OEUVRES (choose two) Red Pepper Hummus with Pita chips, Assorted International Cheese Display with a crackers ,Fresh Vegetable display with Seasonal Fresh Fruit & a citrus yogurt dipping sauce, Tomato and Mozzarella Caprese Salad Display

PASSED HORS D'OEUVRES (choose two) Mini Beef or Chicken Wellington, Stuffed Mushrooms - Crabmeat, Sausage, or Spinach, Edamame Pot Stickers, Roma Tomato with Goat Cheese, Melon with Prosciutto, Stuffed Deviled Eggs, Coconut Shrimp, or Cucumber with Crabmeat.

SALAD (choose one) Garden Salad with choice of Balsamic Vinaigrette or Ranch, Spinach Salad with Honey Dijon or a bacon dressing, Caesar Salad with Caesar Dressing. Served with Roll & butter

STARCH (choose one) Three cheese potatoes, Mashed Potatoes, Rice-pilaf with pine nuts & currants, Wild rice Pilaf, Ginger mashed sweet potatoes

VEGETABLE (choose one) Ratatouille, Baby Carrots with honey butter, Vegetable medley, Green beans almondine, creamy spinach bake, grilled vegetables, oven-roasted asparagus

ENTREE (choose of Two)

SEAFOOD CHIAPINO:Scallops, shrimp, salmon, grouper, and clams simmered in a tomato saffron broth

ALMOND CHICKEN:Chicken sautéed with fresh raspberries, gorgonzola cheese and toasted almonds

BLACKENED TUNA: Fresh loin of tuna, blackened topped with cabernet buerre rouge

GRILLED SALMON:Salmon grilled and served with a cucumber, tomato, basil relish

CHICKEN SICILIANO: Broiled chicken, marinated in olive oil, lemon, garlic, mushrooms and spices

EGGPLANT ETTOUFEE:Fresh eggplant and langostino sautéed with onions, garlic, celery, and tomatoes

CREOLE SHRIMP SCAMPI:Shrimp sautéed in butter, lemon and garlic, topped with breadcrumbs and paprika

BOURBON LACED BEEF TENDERLOIN:Beef tenderloin glazed with bourbon, brown sugar, garlic and Worcestershire sauce

HORSERADISH GROUPER: Grouper encrusted with horseradish pommery mustard and buerre blanc

CITRUS TUNA: Ahi tuna topped with out freshest citrus vinaigrette

Jerk rubbed Pork Tenderloin: Pork tenderloin braised and rubbed with a jerk seasoning

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. especially if you have a medical condition. *

\$50.00 per person for 200 or more people · \$60.00 per person for 100 or more people \$65.00 per person for 75 or more people · \$70.00 per person for 50 or more people \$80.00 per person for 25 or more people Price does not include Sales Tax, linens, Eatingware, Service charge or Service Personal

