

RC CATERING

At

The Hidden Palace

Catering Package with Cake

Buffet Style: \$30.50 pp comes with elegant disposable ware

Plated dinner: \$38.50 pp includes 10-piece china service

- Signature Salad with dressing
- Two side dishes
- One Entrée
- Dinner Rolls and Butter
- Uniformed service staff

- Bar Package
- Elegant disposable ware
- Two beverages
- Decorated buffet tables
- Cake from Bamboo Bakery

You can upgrade to elegant china for \$5 pp

Includes 5-piece china service

Dinner plate, dinner fork, dinner knife, water goblet and Linen napkin (ivory, black or white)

Plated Dinner includes 10-piece china service:

Cake plate, Salad plate, Dinner Plate, Cake fork, salad fork, dinner fork, water goblet, Champagne flute and linen napkin (ivory, black or white)

BEVERAGE SELECTIONS

Choose two

\$1.00 PP FOR ADDITIONAL

BEVERAGE

LEMONADE

ARIZONA PRICKLY PEAR ICED
TEA

FRESH CUCUMBER WATER

HIBISCUS LEMONADE

PINK LEMONADE

PUNCH

ICED TEA

WATER

Bar Package

Ice, cups, napkins and straws

Lemons and Limes

Coke

Diet coke

Coke Zero

Sprite

Dr. Pepper

Squirt

Pepsi

Tonic water

Soda water

Cranberry Juice

Orange Juice

Pineapple Juice

SIGNATURE SALAD

CHOOSE ONE

GREEK SALAD WITH TOMATOES, FETA, KALAMATA OLIVES, RED ONIONS AND CUCUMBERS WITH A GREEK VINAIGRETTE

ITALIAN VINO SALAD: FRESH ROMAINE LETTUCE TOSSED WITH CAESAR DRESSING, BLACK OLIVES, SCALLIONS, PARMESAN CHEESE AND FRESH CILANTRO. WE TOP IT WITH RED BELL PEPPERS AND SUN-DRIED TOMATOES.

SOUTHWEST SALAD with romaine Blend, COTIJA CHEESE CRUMBS, ROASTED CORN, FRESH CILANTRO, PEAR TOMATOES, AND SHALLOTS, RADISH, PEPITAS DRIZZLED with A Chipotle ranch dressing with TORTILLA STRIPS

SEASONAL FARMERS MARKET SALAD WITH MIXED GREENS, JULIENNED CARROTS, PEAR TOMATOES. CHOICE OF HOUSE VINAIGRETTE OR CREAMY HERB.

CLASSIC CAESAR SALAD WITH CRISP ROMAINE LETTUCE, PEAR TOMATOES, FRESH ROMANO CHEESE AND HOUSE MADE CAESAR DRESSING.

MIXED GREENS WITH SPINACH, FETA CHEESE CRUMBLES, ENGLISH CUCUMBERS, FRESH STRAWBERRIES, RED GRAPES AND CARAMELIZED PECANS SERVED WITH A RASPBERRY VINAIGRETTE OR A PORT WINE VINAIGRETTE

MIXED GREENS WITH GOAT CHEES CRUMBLES, SPICED PECANS, POMERGRANITE SEEDS AND SLICED PEACHES, DRESSED WITH A POPPYSEED VINAIGRETTE

SIDE DISHES

(CHOOSE TWO)

\$3.50 PP FOR ADDITIONAL SIDE

ROASTED FINGERLING POTATOES WITH GRATED PARMESAN AND TRUFFLE OIL

CREAMY MASHED POTATOES- YUKON GOLD POTATOES WITH MOZZARELLA CHEESE

TORTELLINI PRIMAVERA- IN ALFREDO SAUCE WITH JULIENNED VEGETABLES

CREAMY PARMESAN RISOTTO

SEASONAL MIX OF Fresh Roasted VEGETABLES WITH HERB BUTTER

FRESH GREEN BEANS WITH FRESH HERBS AND SLIVERED ALMONDS AND BUTTER

CAVATAPI PASTA WITH BASIL PESTO AND ROASTED TOMATOES

SPANISH RICE WITH ROASTED ZUCCHINI, ROASTED TOMATOES, MUSHROOMS, ROASTED CORN CILANTRO AND COTIJA CHEESE

BAKED WILD MUSHROOM PENNE PASTA WITH FRESH MOZZARELLA AND PARMESAN CHEESE

ROASTED VEGETABLES

BROCCOLI, CAULIFLOWER CROWNS WITH OLIVE OIL, CHILI FLAKES AND PARMESAN

ENTRÉE SELECTIONS

CHOOSE ONE

\$5.50 PP FOR ADDITIONAL ENTRÉE

CHICKEN FRANCESE WITH AN HERB BUTTER CREAM SAUCE

PARMESAN CHICKEN -CHICKEN BREASTS BREADED WITH A MIXTURE OF HERB BREAD AND PARMESAN CHEESE
AND TOPPED WITH A HOME-MADE MARINARA SAUCE

GRILLED BREAST OF CHICKEN WITH MILD CHIPOTLE GLAZE, TOPPED WITH PINEAPPLE, PEACH AND MANGO SALSA.

SAUTÉED CHICKEN BREAST IN SILKY MUSHROOM AND MADEIRA WINE SAUCE.

CHICKEN CORDON BLUE

ROASTED VEGETABLE WELLINGTON WITH PORTOBELLO, ZUCCHINI, SQUASH AND EGGPLANT TOPPED OFF WITH A ROASTED RED
PEPPER COULIS

HERB GRILLED CHICKEN TOPPED WITH A DELICIOUS CITRUS BÉCHAMEL HERB CREAM SAUCE

STUFFED CHICKEN GALLIANO WITH BOURSIN CHEESE, SOPRESATTA, PORTOBELLO AND ROASTED TOMATOES.

VEGETABLE WELLINGTON WITH PORTOBELLO, ZUCCHINI, SQUASH, EGGPLANT AND ROASTED PEPPERS WITH ROASTED RED PEPPER COULIS

SOUTHWEST CHICKEN - OUR VERY OWN SIGNATURE DISH - GROUND CHICKEN BREAST WITH SOUTHWESTERN SPICES, JALAPENOS AND CHEESE - TOPPED WITH A MILD CHEDDAR CHEESE SAUCE

SLICED BEEF TENDERLOIN WITH COGNAC CREAM SAUCE AND HORSERADISH AIOLI: **ADDITIONAL \$7.50 PP**

BRAISED SHORT RIBS SLOW COOKED IN A RED WINE REDUCTION WITH CELERY, CARROTS AND ROASTED TOMATOES:
ADDITIONAL \$7.50 PP

BAKED TILAPIA IN A CRUST OF FRESH THYME, PARSLEY AND ROMANO CHEESE. TOPPED WITH A WHITE CREAM PORTOFINO SAUCE: **ADDITIONAL \$3.50 PP**

GRILLED SALMON WITH TERIYAKI MANDARIN CITRUS THAI SAUCE: **ADDITIONAL \$7.50 PP**

GRILLED ATLANTIC SALMON WITH LEMON DILL BEURRE BLANC FINISHED WITH A DOLLOP OF CRÈME FRAICHE AND STURGEON CAVIAR: **ADDITIONAL \$7.50 PP**