

# RC CATERING

At

## The Hidden Palace

### **Catering Package with Cake**

Buffet Style: \$24.50 pp comes with elegant disposable ware

Plated dinner: \$34.50 pp includes 10-piece china service

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

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

Cake is made by Bamboo Bakery, includes basic design, choose from over 250 flavors, includes whip cream or butter cream icing. (\$25 delivery charge)

**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

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.

SPANISH SALAD: ROMAINE LETTUCE, CHEDDAR CHEESE, FRESH CILANTRO, JICAMA, TOMATOES AND RED ONION, DRIZZLED WITH A CHIPOTLE VINAIGRETTE AND TOPPED 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.

TUSCAN SALAD:

MIXED GREENS WITH SPINACH, BLUE CHEESE CRUMBLES, ENGLISH CUCUMBERS, FRESH STRAWBERRIES, RED GRAPES AND CARAMELIZED PECANS SERVED WITH A RASPBERRY VINAIGRETTE OR A PORT WINE 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 STEAMED VEGETABLES WITH HERB BUTTER

FRESH GREEN BEANS WITH FRESH HERBS AND SLIVERED ALMONDS AND BUTTER

CAVATAPI PASTA WITH BASIL PESTO AND ROASTED TOMATOES

CREAMY HERB POLENTA

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

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.

PAN SEARED CHICKEN WITH A CITRUS BÉCHAMEL HERB CREAM SAUCE

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

GRILLED CHICKEN TOPPED WITH A DELICIOUS CITRUS BÉCHAMEL HERB CREAM SAUCE

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

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**

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

GRILLED SALMON WITH DILL HERB HOLLANDAISE SAUCE: **ADDITIONAL \$7.50 PP**