

ROYAL



*Dazzle your friends and family...
Exclusively designed just for you. Your personality will transcend
every aspect of the Royal Wedding presentation waiting for you!
Your Colors... Your Centerpieces... Fabulous Menus...
The Cake... The Wedding of your Dreams.
We will help you plan a wedding fit for royalty!*

YOUR CHOICE OF 3 ENTRÉE STATIONS FROM AROUND THE WORLD

FLAMBÉED GORGONZOLA BLACK ANGUS FILET MIGNON

with Roasted Shallot and Pinot Noir Demi Glace with Chanterelles

Accompaniments:

- Braised Red Peppers and English Cucumber Salad with Wasabi Vinaigrette
- Tri-color Potatoes Dauphine with Sweet, Purple and Yukon Gold Potatoes, Slow-roasted in Garlic Cream
- Grilled Zucchini and Yellow Squash with Plum Tomato Gratin

TIKKA MARINATED AHI TUNA

Pan Seared and sliced Rare with a Hot Mustard Sauce

Accompaniments:

- Crisp Watercress tossed with Tamarind Vinaigrette with Spiced Pecans and Blue Cheese Flan
- Braised Bean Trilogy with Diced Potatoes
- Sautéed Garlic Shanghai Baby Greens

FRESH BREAD CRUMB CRUSTED SOLE

with a Balsamic and Raisin Reduction

Accompaniments:

- House Mixed Greens with Oven Roasted Plum Tomatoes, Grilled Vidalia Onions, Chili Roasted Pumpkin Seeds and Sherry Vinaigrette
- Herb Roasted Yukon Gold Potatoes
- Asparagus with Hollandaise Sauce

PAN SEARED VEAL MEDALLIONS

with Roquefort Cheese and a Roasted Shallot Demi

Accompaniments:

- Baby Spinach Salad with Hot Bacon Dressing, Peppers, Onions and Fried Malanga Frites
- Wild Rice Blend with Butternut Squash and Herbs
- Steamed Baby Carrots with Roasted Beets

CRISP PAN FRIED JUMBO LUMP CRAB CAKES

with Macerated Avocado and Mango Salsa

Accompaniments:

- Romaine with Parmesan Croutons, Roasted Plum Tomatoes in a Balsamic Ginger Vinaigrette
- Grain Trilogy with Bulgur, Lentils and Rice with Cilantro and Sunflower Seeds
- Sautéed Broccoli Rabé with Garlic and Olive Oil

SAUTÉED SEA BASS

with an Arugula Beurre Blanc and Dijon

Accompaniments:

- Finely Shredded Papaya and Carrots with Thai Basil and Chili Cardamom Vinaigrette and Browned Shallots
- Mashed Sweet Yams with Milk and Butter
- Steamed Organic Broccoli and Cauliflower with Herbed Bread Crumbs and Hard Boiled Eggs



SAUTÉED CHICKEN BREAST

with a Vodka Cream Sauce and Fresh Mozzarella

Accompaniments:

- Cobb Salad with Romaine, Grilled Scallions, Avocado, Crumbled Roquefort Cheese, Apple Bacon, Crostini's, Diced Tomatoes with an Orange Vinaigrette
- Lobster Infused Potato Purée
- Sautéed Baby Greens with Red Peppers and Oyster Glaze

SOFRITO MARINATED DAY BOAT SCALLOPS

with a Red Curry Aioli

Accompaniments:

- European Caesar Salad with Puff Pastry Crisp, Housemade Dressing and Grated Reggiano
- Garlic Mashed Red Bliss Potatoes with Puréed Peas and Butter
- Sautéed Wax Beans and Green Beans with Swiss Chard

SZECHWAN RUBBED BEEF TENDERLOIN

Slow-roasted, carved and served with a Morel Demi Glace

Accompaniments:

- Moroccan Carrot Salad with Roasted Cumin and Jalapenos with a Balsamic Essence
- Mashed Boniato with Boniato Crisp
- Spaghetti Squash Braised and tossed with Basil Pesto

MARINATED AND GRILLED MALLARD DUCK BREAST

served to your liking with a Cherry Ginger Glaze

Accompaniments:

- Three Bean Salad with Kidney, White and String Beans with a Red Wine Vinaigrette and Shredded Red Onions
- Grilled Vegetable Terrine with a Tomato Basil Sauce
- Saffron Rice mixed with fresh shucked Peas and Butter

SHRIMP PAD THAI-RICE NOODLES, BROCCOLI, PEPPERS, EGG, AND JUMBO SHRIMP

Wok Stir-fried with Peanuts and Lime with a Pungent Essence

Accompaniments:

- Bean Sprouts
- Peanuts
- Scallions
- Thai Chili's
- Vinaigrette

DESSERT DISPLAY STATIONS

- CHOCOLATE FOUNTAIN Milk Chocolate Fountain accompanied by Seasonal Fresh Fruits and Berries, Licorice, Cakes, Cookies, Chips and Pretzels
- THAI STYLE BANANAS FOSTER STATION Housemade Banana Nut Bread Ice Cream Sandwiches with Sautéed Thai Bananas, Flambéed with Grand Marnier and Sugar atop Vanilla Ice Cream served with a Milk Chocolate Sauce
- VIENNESE SWEET TABLE Assorted Mini Pastries, Cannoli's, Cheesecakes, Fruit Tarts, German Chocolate Cake, Strawberry Shortcake, Carrot Cake and Chocolate Peanut Butter Cake
- CRÉME BRULÉE Toasted and Caramelized Flan with Marinated Seasonal Berries, Tahitian Vanilla Beans and Cognac
- NEW ORLEANS SUNDAE BAR Flambéed Bananas with a Special Creole Touch on Vanilla Ice Cream and Cinnamon Sugar

Also available at Additional Cost:

- Ice Sculptures
- Gourmet Coffee and Tea Packages

Additional Arrangements can be made for Enhancements to your Wedding Package
Please Speak to Personal Event Planner for Assistance

www.cateringbyisabella.com

