



Gold Menu

Royal
Xcellence
CATERING

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Cocktail Reception

The cocktail reception includes a vegetable, fruit and cheese display and your choice of three items from our hors d'oeuvres table

Vegetable Display ✂️ Raw Seasonal Vegetables served with sundried tomato and cilantro ranch dip
or

Grilled Vegetables ✂️ Balsamic-Grilled Portabella Mushrooms, Grilled Zucchini, Roasted Asparagus, Squash, Eggplant and Red Peppers

Fresh Seasonal Fruit and Cheese ✂️ Fresh, Seasonal Fruits, Domestic Cheeses beautifully presented and served with assorted crackers

Hors D'oeuvres Table

Roasted Red Bell Pepper Dip **Maryland Crab Dip** **Spinach and Artichoke Dip**

Feta & Spinach Stuffed Mushroom **Crispy Maple Bacon Bite** **Tomato Bruschetta**

Seafood Bar ✂️ Selection of Crab Claws, Salmon and Shrimp **Smoked Salmon Platter** **Tuna**

Tartar Martini ✂️ Sesame Seared Ahi Tuna over Mixed Greens with Ginger infused Crème Fraiche **Petite**

Tacos ✂️ Choice of Shredded Chicken or Beef, seasoned, topped with Avocado Crème served in a Petite

Tortilla Shell **Prosciutto-Wrapped Melon** **Asian Chicken Pot Sticker** **Fruit Skewers**

Cilantro Lime Chicken Trumpet **Vegetable Spring Roll** **Southwest Egg Rolls**

Buffalo Chicken Bites **Thai Samosa** **Buffalo Mozzarella & Grape Tomato Skewer** **Chicken**

Skewers **Spanakopita** **Potato Pancakes** **Sweet Potato Pancakes**

Choice of Salad

Garden Salad ✂️ Romaine and Iceberg topped with Tomatoes, Carrots, Cabbage and Croutons

Caesar Salad ✂️ Crisp Romaine with Shredded Parmesan and Crouton with classic Caesar dressing

Asian Salad ✂️ Mesclun and Romaine Greens topped with Mandarin Oranges and Crunchy Noodles,
served with Sesame-Soy Vinaigrette

Greek Salad ✂️ Fresh Romaine, Mixed Greens, Sliced Red Onions, Tomatoes, Kalamata Olives,
Cucumbers and Feta served with Greek Dressing

Iceberg Wedge ✂️ Iceberg Wedge topped with Red Onions, Bacon, Tomato and Bleu Cheese Crumbles
served with Bleu Cheese Dressing

Winter Salad ✂️ Mixed Greens with Dried Cranberries, Candied Walnut and Feta Cheese served with
Balsamic Vinaigrette

Summer Salad ✂️ Mixed Greens with Fresh Strawberries and Cinnamon Toasted Almonds and
Mozzarella served with Raspberry Vinaigrette



Choice of Bread

- Assorted Dinner Rolls** ✂️ French, Wheat and Dinner Rolls
Cheddar Biscuits ✂️ Homemade Cheddar Biscuits drizzled with Honey Butter
Rosemary and Asiago Biscuits ✂️ Homemade biscuits with Rosemary and Asiago Cheese
Country Corn Bread ✂️ Golden and Buttery Sweet Southern Style Cornbread
Garlic Bread ✂️ Sliced French Baguette with Garlic Butter and Parmesan Cheese and Toasted to Perfection
Naan ✂️ Traditional Indian bread, served warm

ENTREES

(Please select two entrées)

Chicken Selection

- Tandoori Chicken** ✂️ Dark Meat Chicken grilled with Indian Spices and Tomatoes served with Basmati Rice accompanied by warm Pita Triangles
Jamaican Curry Chicken ✂️ Curry Marinated Chicken Breast with Rice and Fried Plantains
Tuscan Airline Chicken ✂️ Airline Chicken Breast over Cheddar Garlic Mashed Potatoes and Maple Glazed Rainbow Carrots finished with a Tuscan Sauce
Chicken Coq au Vin ✂️ Bone-in Chicken simmered in Red Wine with Pearl Onions, Carrots and Potatoes
Chicken Cacciatore ✂️ Chicken Simmered with Tomatoes, Onions and Peppers with Mozzarella Cheese
Herb Roasted Chicken ✂️ Chicken Breast roasted with Bright Citrus and Fresh Herbs finished with Citrus Reduction and an Orange Slice
Jambalaya Chicken ✂️ New Orleans Favorite with Rice, Sausage, Shrimp and Cajun sauce
Parmesan-Crusted Chicken Breast ✂️ Topped with Fresh Mozzarella and Tomato Bruschetta
Chicken Oscar ✂️ Chicken stuffed with Crab Meat and Baby Spinach with a White Wine Cream Sauce
Spinach and Bacon Stuffed Chicken Breast ✂️ Chicken Breast filled with Spinach and Bacon and breaded with Panko served with Creamy Alfredo

Other Entrée Selections

- Slow Roasted Turkey Breast** ✂️ Oven-Roasted Whole Turkey Breast served with a Roasted Garlic Gravy
Sirloin Strip ✂️ Carved from the center of the Sirloin, Naturally Lean and Bursting with Bold, Beefy Flavor served with Red Wine Demi-Glace
Braised Short Ribs and Mashed Potatoes ✂️ Boneless Braised Short Ribs over choice of Garlic Mashed Potatoes. Choice of Sauce: Teriyaki, BBQ and Provencal
Roasted Pork Loin ✂️ Oven-Roasted and marinated in Classic Italian Seasonings with caramelized onions and ground mustard potato ragout
Braised Lamb Shank ✂️ Braised Baby Lamb Shank over Oven roasted Potatoes served with Red Wine Lamb Demi-glaze
Broiled Maryland Crab Cake ✂️ Crab Cake finished with a homemade Remoulade
Broiled Cod Fish with Wilted Spinach ✂️ Seasoned and Baked to Perfection and laid on a Spinach Bed finished with Brussels Sprout Leaves and Fried Sage
Broiled Halibut ✂️ Lemon dusted and topped with Citrus Compound Butter



Blackened Redfish / Served with Tequila-Lime Sauce

Grilled Atlantic Salmon / Salmon Oven-Roasted with an Avocado Crème Sauce on the side

Salmon Wellington / Salmon Filet wrapped in a Prosciutto, stuffed with Spinach and Baked in Puff Pastry served with a Creamy Lemon-Dill Sauce on the Side

Saffron Citrus Shrimp / Tiger Shrimp marinated in Citrus, Garlic and Parsley served over Saffron-Infused Rice tossed with Diced Spring Vegetables drizzled with a Pesto Vinaigrette

Grilled Salmon / Sesame-Soy Glazed Atlantic Salmon Filet finished with Mango Salsa served with Jasmine Rice

Surf and Turf / Grilled Petit Filet Mignon with Red Wine Demi Glaze and Broiled Lobster Tail with drawn Butter (This item will be considered a dual entrée)

Blackened Salmon / Served with Cajun Cream Sauce

Mediterranean Tilapia / Topped with Red Onions, Kalamata Olives, Fresh Herbs and Feta

Vegetarian Entrée Selection

Spinach Ravioli / Ravioli stuffed with Fresh Spinach and Ricotta Cheese finished with Diced Tomatoes

Eggplant Parmesan / Roasted Eggplant layered with Cheese & marinara

Tofu / Choice of Tuscany style or Sesame

Roasted Summer Vegetable Strudel / Eggplant, Tomato, Caramelized Onion, Yellow Squash and Zucchini baked Quiche-Style finished with Parmesan Cheese and Fresh Mozzarella

Sautéed Gnocchi with Brown Butter / Pan-Seared Gnocchi in Brown Butter and Sage

Wild Mushroom Risotto / Rice sautéed with Wild Mushrooms and a Creamy White Wine Sauce finished with Parmigiano Reggiano

Pasta Selection

Fettuccini Alfredo

Fettuccini or Penne Primavera

Penne with Lobster Sauce

Jumbo Ricotta Stuffed Shells

ON THE SIDE.....

Au Gratin Potato **Roasted Rosemary Fingerling Potatoes** **Grilled Yukon Gold Potatoes**

Mashed Potatoes **Lyonnaise Potatoes** **Scalloped Potatoes** **Twice-Baked Mash Potato**

Gourmet Mac n' Cheese **Saffron Rice** **Spanish Rice** **Rice Pilaf** **Brown Rice** **Wild Rice**

Creamed Spinach **Orzo with Sundried Tomatoes and Spinach** **Israeli Couscous with Vegetables**

Golden Corn **Fiesta Corn** **Black Beans** **Sautéed Mushrooms** **Sautéed Spinach** **Zucchini**

Steamed Asparagus **Balsamic Asparagus** **Red Pepper Asparagus** **Steamed Mixed Vegetables**

Green Beans **Green Bean Amandine** **Haricot Verts** **Bacon & Brown Sugar Green Beans**



Specialty Entrée Stations

- Create Your Own Fajita Bar** ✂️ Marinated Chicken and Steak served with Spanish Rice, Black Beans, Tortillas and help yourself toppings: Sour Cream, Shredded Cheese, Lettuce and Chipotle Pepper
- Paella** ✂️ Elegantly served in an authentic Spanish Paella Pan Saffron-Scented Rice topped with a Bounty of Fresh Shrimp, Baby Scallops, Calamari, Chicken, And Chorizo Sausage Mixed with Bell Peppers and Green Peas. Served in Martini Glass
- Baked Potato Bar** ✂️ Classic Baked Potatoes Accompanied by Cheddar Cheese, Pepper Jack, Broccoli Florets, Bacon Bits, Chives, Roasted Garlic Butter, Sundried tomatoes, Grilled Chicken, and Sour Cream
- Oven Roasted Turkey Breast** ✂️ Oven-Roasted Whole Turkey Breast served with a Roasted Garlic Gravy
- Top Sirloin** ✂️ Carved from the center of the Sirloin, Naturally Lean and Bursting with Bold, Beefy Flavor served with Red Wine Demi-Glaze
- New Orleans Shrimp and Grits** ✂️ Blackened Tiger Shrimp, sautéed with Smoked Bacon, Diced Peppers and Onions served over Cheddar Grits
- Pasta Bar** ✂️ Duo of Penne Pesto and Bowtie Marinara with toppings: Parmigiano Reggiano, Fresh Mozzarella, Black Olives, Crushed Red Pepper Flakes, Sundried Tomatoes, mushrooms, Italian Sausage, and chicken strips
- Roasted Pork Loin** ✂️ Oven-Roasted and marinated in Classic Italian Seasonings served with Wild Mushroom Demi Glaze

Beverages

A selection of Iced Teas and Lemonade and Iced Water