

ROYAL35

— STEAKHOUSE —

PASSED HORS D'OEUVRES

SELECT FIVE

YELLOWFIN TUNA TARTARE
WASABI

FILET BITES
STILTON TOASTS

PROSCIUTTO AND BRIE LAVASH

BACON WRAPPED JALAPENO

APPLEWOOD SMOKED BACON BITES
SAUCE 35

HEIRLOOM TOMATO BRUSCHETTA

LAMB MEATBALLS
MINT SAUCE

BELGIAN ENDIVE WITH HUMBOLDT FOG CHEESE

FRIED ZUCCHINI AND MOZZARELLA PURSE

PEEKYTOE CRAB SALAD

LOBSTER SLIDERS

30 MINUTES	\$50 PER GUEST
1 HOUR	\$60 PER GUEST
2 HOURS	\$90 PER GUEST

ADD-ON

SEAFOOD TOWER
CLAMS, OYSTERS AND JUMBO SHRIMP
\$59 PER GUEST

PRICES SHOWN EXCLUDE TAX & GRATUITY

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— STEAKHOUSE —

BAR PACKAGES

STANDARD OPEN BAR

STANDARD SPIRIT SELECTIONS, HOUSE WINES (RED, WHITE AND SPARKLING), ASSORTED BEERS AND SOFT DRINKS

1 HOUR	\$50 PER GUEST
2 HOURS	\$60 PER GUEST
3 HOURS	\$90 PER GUEST

PREMIUM OPEN BAR

PREMIUM SPIRIT SELECTIONS, HOUSE WINES (RED, WHITE AND SPARKLING), ASSORTED BEERS AND SOFT DRINKS

1 HOUR	\$60 PER GUEST
2 HOURS	\$80 PER GUEST
3 HOURS	\$100 PER GUEST

BEVERAGES ON CONSUMPTION

HOST WILL BE CHARGED BASED ON ACTUAL CONSUMPTION AT THE EVENT

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— STEAKHOUSE —

PRIX FIXE MENU #1

ALL MENUS INCLUDE COFFEE & TEA SERVICE

APPETIZER - SELECT THREE

CLASSIC CAESAR SALAD
MIXED GREENS WITH AGED GOAT CHEESE
BAKED CLAMS
APPLEWOOD SMOKED BACON
SAFFRON TOMATO BISQUE

ENTREE

GRILLED ATLANTIC SALMON
8 OZ FILET MIGNON
HERB ROASTED ORGANIC CHICKEN
TRUFFLE PAPPARDELLE

FAMILY STYLE SIDES - SELECT TWO

CREAMED SPINACH
MASHED POTATOES
ASPARAGUS
HAND-CUT FRENCH FRIED POTATOES
FRIED ONION RINGS

DESSERT - SELECT TWO

WARM CHOCOLATE CAKE
CLASSIC TIRAMISU
LEMON CHEESECAKE
ICE CREAM/SORBET

\$145 PER PERSON

PRICES SHOWN EXCLUDE TAX & GRATUITY

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PRIX FIXE MENU #2

ALL MENUS INCLUDE COFFEE & TEA SERVICE

APPETIZER - SELECT THREE

CLASSIC CAESAR SALAD
ROYAL 35 SALAD
JUMBO SHRIMP COCKTAIL
JUMBO LUMP BRIOCHE CRAB CAKE
FRIED DAY BOAT CALAMARI

ENTREE

GRILLED ATLANTIC SALMON
USDA PRIME NEW YORK STRIP
HERB ROASTED ORGANIC CHICKEN
TRUFFLE PAPPARDELLE

FAMILY STYLE SIDES - SELECT TWO

CREAMED SPINACH
MASHED POTATOES
ASPARAGUS
HAND-CUT FRENCH FRIED POTATOES
FRIED ONION RINGS

DESSERT - SELECT TWO

WARM CHOCOLATE CAKE
CLASSIC TIRAMISU
LEMON CHEESECAKE
ICE CREAM/SORBET

\$175 PER PERSON

PRICES SHOWN EXCLUDE TAX & GRATUITY

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— STEAKHOUSE —

PRIX FIXE MENU #3

ALL MENUS INCLUDE COFFEE & TEA SERVICE

SEAFOOD TOWER

CLAMS, OYSTERS AND JUMBO SHRIMP

APPETIZER - SELECT THREE

ROYAL 35 SALAD
JUMBO LUMP BRIOCHE CRAB CAKE
OYSTERS ROCKEFELLER
LOBSTER BISQUE ROYAL
APPLEWOOD SMOKED BACON

ENTREE

ROASTED CHILEAN SEA BASS
USDA PRIME NEW YORK STRIP
USDA PRIME BONE-IN RIBEYE
SURF & TURF (+\$12)
8OZ FILET MIGNON AND MAINE LOBSTER TAIL

FAMILY STYLE SIDES - SELECT TWO

CREAMED SPINACH
ASPARAGUS
LOBSTER MAC & CHEESE
TRUFFLE FRENCH FRIED POTATOES

DESSERT - SELECT TWO

WARM CHOCOLATE CAKE
CLASSIC TIRAMISU
LEMON CHEESECAKE
ICE CREAM/SORBET

\$205 PER PERSON

PRICES SHOWN EXCLUDE TAX & GRATUITY

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— STEAKHOUSE —

CHILDREN'S MENU

ENTRÉE - SELECT THREE
FRENCH BREAD PIZZA

PENNE PASTA
BUTTER OR RED SAUCE

GRILLED CHICKEN SANDWICH

CHEESEBURGER

GRILLED CHEESE SANDWICH

SIDES

MASHED POTATOES

HAND-CUT FRENCH FRIED POTATOES

DESSERT

WARM CHOCOLATE CAKE

ICE CREAM/SORBET

\$45 PER CHILD

PRICES SHOWN EXCLUDE TAX & GRATUITY

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— STEAKHOUSE —

BUFFET MENU

INCLUDES COFFEE & TEA SERVICE

FRESH BREAD

SALAD - SELECT ONE

CLASSIC CAESAR SALAD
MIXED GREENS WITH AGED GOAT CHEESE
ROYAL 35 SALAD
ICEBERG WEDGE SALAD

PASTA - CHOOSE ONE

LOBSTER MAC & CHEESE
PENNE A LA VODKA
TRUFFLE PAPPARDELLE

VEGETABLE - CHOOSE ONE

MARINATED MIXED VEGETABLES
GRILLED ASPARAGUS

ENTRÉE - CHOOSE TWO

HERB ROASTED ORGANIC CHICKEN
GRILLED ATLANTIC SALMON
USDA PRIME NY STRIP STEAK CARVING STATION

CHEF'S SELECTION DESSERT PLATTER

\$150 PER PERSON FOR DINNER/\$120 PER PERSON FOR LUNCH
PRICES SHOWN EXCLUDE TAX & GRATUITY