



Royalty Catering

PURE & AUTHENTIC

COME WITH SIDES (CWS)

Greek pasta salad
Levantine Vegetarian Salad
Royal Salad
Seasonal Fruit Salad
Caesar
Potato or pasta salad special
House made kettle chip
Red Cabbage Slaw
Any Entree Salads \$2.00

CUSTOMIZE/ADD-ON'S

Salmon \$7
Sirloin Medallions \$4
Gulf Shrimp \$6
Chicken Breast \$3
Gluten free noodles \$1.50
Zucchini Noodles \$1.50

GET IN TOUCH

8201 E. 13 Mile Rd.
Warren, MI, 48093
Office: **586-264-8400**
Fax: **586-264-9689**
info@royaltycater.com
www.royaltyhouse.com

CORPORATE GATHERINGS

Mini Dagwood's

Assorted mini sandwiches. 2 CWS included. \$9.50

Premium Mini Dagwood's

Our premium minis include: garlic steaks, smoked salmon, honey roasted turkey, vegetarian & herb, lemon chicken. 2 CWS included. \$10.50

Hot off the Press Panini's

Assorted panini sandwiches. 2 CWS included. \$10.95

Market Sandwich (assorted)

Handpicked deli meats & cheeses, assorted bread with condiments & relishes. (2 CWS) included. \$10.95 PP or A la carte without sides. \$8.95PP

Wraps Tray

Assorted fresh cut and prepared meats wrapped in a soft flour or corn tortilla. (2 CWS) included. \$8.95

Office Box Lunch

Deli sandwich, pasta or fruit salad, potato chips and chocolate chip cookie \$10.95

SIGNATURE SALADS All entree salads are served with bread \$7.95

Royal Salad

Lentils, garlic, cherry tomatoes, red onion, feta, Kalamata olives, oregano, lemon and olive oil.

Zeus

Mixed greens, feta cheese, beets, black olives, pepperoncini, cucumber, cherry tomato, onion & croutons. Served with a savory Greek dressing.

Antipasto

chopped hearty mixed greens, black olives cucumber, tomato, croutons, onion, salami, ham, pepperoncini, tossed and topped with mozzarella. Served with a house made Italian dressing.

Mexican Fiesta

Mexican seasoning, hearty mixed greens, shredded cheddar, black beans, corn, onions, tomato, crunchy tri-colored tortilla strips. Served with a spicy chipotle ranch.

Traverse City Michigan Cherry

Mixed greens, feta cheese, dried cranberries, dried cherries, green apples, walnuts, almonds, sunflower seeds, and onions. Served with a sweet raspberry walnut dressing.

Harvest Time

Mixed greens, green apples, blue berries, strawberries, walnuts, almonds, and sunflower seeds. Served with a sweet raspberry walnut.

Levantine Vegetarian Salad

Finely chopped parsley, red quinoa, chopped tomato, onion, cucumber, feta cheese and Kalamata olives, tossed in red wine vinegar and olive oil.

Caesar

Chopped romaine and spinach, croutons, shredded & flaked parmesan. Served with our famous homemade recipe.

Mediterranean Pasta Salad

Cavatappi noodles, feta cheese, roasted cherry tomatoes, cucumber, onion, Kalamata olives tossed in a savory Greek dressing.

Side Garden Salad

\$4.00

PRICES REFLECT PER PERSON - MINIMUM 10 PERSON ORDER + DELIVERY FEE
24 HOUR CANCELLATION NOTICE



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SALAD CHOICES FOR PASTA

Greek salad

Levantine Vegetarian Salad

Royal Salad

Caesar

Any Entree Salad \$2.00

Any Entree Side \$3.00

CUSTOMIZE/ADD-ON'S

Salmon \$7

Sirloin Medallions \$4

Gulf Shrimp \$6

Chicken Breast \$3

Gluten free noodles \$1.50

Zucchini Noodles \$1.50

ENTREE SIDES

Garlic Roasted Red Skins

Roasted to perfection with garlic and mushrooms

Cheesy Mashed Potatoes

No need to say anything more...YUM!

Greek Style Wedges

Long cut potato wedges seasoned with Greek aromatics

Rice Pilaf

Fragrant Rice Dish

Street Sweet Corn

Spicy cobbed corn.

Green Beans

Crispy French beans seasoned with garlic and mushrooms

Vegetables in Season

A beautiful colorful medley

Mushrooms & Spinach

Sautéed with a Mediterranean flair

Parmesan Cauliflower Patties

Mashed cauliflower lightly breaded with parmesan and bread crumb

Brussel Buds

Crispy, garlicky, butter sprouts.

Sprinkled with parmesan.

PASTA PASTA Includes one salad and bread

Pasta Liana

Rich Marinara, artichokes, spinach and 3 Italian cheese topping \$9.25

Seafood Medley Seasoned or Cajun

Linguine noodles, olive oil, broccoli, lemon, crushed garlic, baby scallops, gulf shrimp, topped with fried calamari and shredded parmesan cheese \$16.95

Nona's Alfredo

Nona's rich pasta sauce made with butter, parmesan cheese, and heavy cream tossed in fettuccini noodles \$10.50

3 Cheese Tortellini Palomino

Tomato sauce and a cream-based sauce with a little extra zip \$10.50

Greek Pasta

Cavatappi noodles, feta cheese, roasted cherry tomatoes, Kalamata olives tossed in chopped garlic and olive oil \$9.95

Seasonal Primavera

Fresh, in season veggies, your choice noodle in light tomato sauce. \$9.25

Caprese pasta

Fresh mozzarella, basil, roasted cherry tomato, your choice pasta in a balsamic glaze \$10.25

ENTREES

Two sides with entrée \$11.50 Three sides with entrée \$12.95

Four sides with entrée \$13.95 Add a second entrée \$4.00

Polpette Ragù

Nana's authentic meatballs in her old world meat sauce

Chicken Evan

Bacon wrapped stuffed Gouda and spinach chicken breast

Pulled Pork w/Baby Pretzel

Slow cooked oven roasted pork loin, seasoned and sauced with a savory honey BBQ mixture

Dilly Lemon Salmon

Pan seared filets, topped with spinach, lemon butter and drizzled with a dill ranch sauce *\$3.00

Greek Chicken

Marinated grilled filets, an old family mixture of Greek seasonings, spinach feta and lemon. With a Greek yogurt dipping sauce.

Veggie Lasagna

Seasonal vegetables, 6 layered lasagna with ricotta, mozzarella, parmesan, and garlic.

Italian Chicken Chardonnay

Lightly breaded chicken breast in a lemon white wine, artichoke, capers and mushroom sauce.

Beef Medallion in Zip

Slow roasted beef tenderloin medallions drizzled with our signature zip sauce

Michigan Cherry BBQ Ribs

Your choice pork or beef short ribs. Slow roasted to fall off the bone. Glazed with an amazing Michigan Cherry BBQ sauce.



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QUICK DIPS & GO TRAYS

Charcuterie Tray \$7.50

Assorted cured meats, nuts, fresh/dried fruits, cheeses, crackers and dips

Spin dip with pita chip \$3.25

Hot and creamy homemade spinach artichoke dip with fresh deep fried pita chips

Veggie tray \$3.95

Fresh assortment of bite size, in season vegetables with a homemade dill ranch dip.

Tex Mex dip \$3.50

Not your traditional 7 layer dip because it's 9! Black bean mash, garlic guacamole, cilantro sour cream, salsa, Roma tomatoes, black olives, jalapeno, finely shredded lettuce, queso blanco cheese. Served with white corn tortilla chips

Mediterranean Medley \$7.50

An array of cheeses accompanied with olives and premium crackers. Hummus and Toum (Garlic Sauce) with lightly fried pita chips Hummus: pureed chickpeas, tahini, lemon, garlic drizzled with extra virgin olive oil. Garlic Sauce: an emulsion of lemon, oil, pureed garlic

Beer cheese and pretzel bites \$3.25

Warm soft pretzels dippers served with smooth craft beer, sharp cheddar and Romano cheese dip

Fruit tray \$3.50

A beautiful assortment of fresh seasonal fruits with Greek yogurt dip

Variety Dillas \$4.50

Assorted beef, veggie & chicken quesadilla's served with rice, garden fresh guacamole, sour cream, salsa & garden salad

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SHOULD I...OR SHOULDN'T I...YOU SHOULD!

Sweet tooth

Mini cheese cakes, mini éclairs & cream puffs, lemon bars, assorted cookies blondies & brownies. \$3.00

Brownie & Jumbo cookie tray

Blondies, brownies, and assorted jumbo cookies. \$2.50

Hip to be square

Mini cheesecakes, brownies & lemon bars. \$2.75

Lite and airy

Mini chocolate éclairs & mini cream puffs \$2.50

BEVERAGES

Soda by the can \$1.10

Arizona Iced Tea (unsweetened, lemon, Arnold Palmer or raspberry) \$2.25

2-Liters soda with cups \$3.25

Bagged Ice \$2.75

Bottled water \$1.25

Bottled juice \$1.75

Boxed coffee. Choice of regular or decaf and comes with cream, sugar, sweet & low, splenda, cups and stirrers. \$18.95 per box (serves 10)

Hot tea \$1.75PP includes tea bag & hot water. cream, sugar, sweet & low, splenda, honey & cups.

MAKE IT A PARTY! BEER & WINE

Domestic bottled beer \$2.50

Import bottled beer \$3.00

Wine by the bottle 1.5 liter (House) \$25.00

Special order call for pricing

Full Bar Service Available

DON'T FORGET THE SMALLS

Small set up (appetizer/dessert plate, fork and cocktail napkins)

Reg paper .50¢ each Fancyware .75¢ each

Dinner set up (dinner plate, fork, knife, and dinner napkin)

Reg paper .75¢ each Fancyware \$1.50 each

ASK ABOUT OUR RENTAL SERVICE:

TABLES, CHAIRS, LINENS, ETC.



NOTICE: CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS