

# Affordable Catering

## The Royal Inclusive Wedding Menu

### TABLE DISPLAYED HORS D'OEUVRES

(choose two)

Vine-ripened Tomato and Mozzarella Caprese Salad Display  
Assorted Cheese Display with a Carved Swan Melon, Bunches of Grapes and Berries served with Crackers  
Garden Vegetable and Relish Tray with a Southern Ranch Dip  
(Crisp Veggies, Olives, Pepperoncini, and Gherkin Pickles)  
Seasonal Fresh Fruit Artistically Displayed on Silver Trays with a Dark Chocolate Fondue

### PASSED HORS D'OEUVRES

(choose two)

Sausage or Crab Stuffed Mushrooms, Goat Cheese Stuffed Cherry Tomatoes  
Antipasto Skewers (Salami, Olives and Provolone Cheese), or Shrimp and Crab Seafood Spread

### SALAD

(choose one)

California Salad with Zinfandel Vinaigrette, Garden Salad with Creamy Balsamic,  
Bleu Cheese and Walnut Salad with Balsamic Vinaigrette, Spinach Salad with Honey Dijon,  
Caesar Salad with Creamy Caesar Dressing, Baby Mixed Green Salad with Zinfandel Vinaigrette

### STARCH

(choose one)

Sour Cream Dill Potatoes, Garlic New Potatoes, Au Gratin Potatoes w/ Imported Swiss, Pan Roasted Baby Potatoes with Rosemary,  
Vidalia Onion Scalloped Potatoes, Parmesan Pasta, Tri-Color Cheese Tortellini with Creamy Alfredo Sauce, Wild and White Rice Pilaf

### VEGETABLE

(choose one)

Roasted Vegetables, Glazed Baby Carrots, Sautéed Broccoli with Toasted Sesame Seeds, Green Bean Amandine,  
French Green Beans with Caramelized Shallots and Dijon, Grilled Asparagus with a Herb Garlic Butter

### FIRST ENTREE

(choose one)

Chicken Portobello - Portobello Mushrooms, Caramelized Onions, and topped with Provolone Cheese  
Chicken Francs, Stuffed with Italian Sausage, Mozzarella Cheese, and Spinach then covered with a Pink Sauce  
Smothered Chicken - Topped with Mushrooms, Sautéed Onions, Green Peppers and topped with Provolone Cheese  
Blackberry Key Lime Chicken - Lightly dusted with Flour, sautéed in Olive Oil with a Blackberry Key Lime Sauce on the side  
Stuffed Chicken Marsala - Stuffed with Mushrooms and Mozzarella Cheese and topped with a Marsala Wine Sauce

### SECOND ENTREE

(choose one)

Chef Carved, Herb Crusted Prime Rib Roast with Horseradish Cream Sauce & Au Jus, Honey Baked Ham, Herb Crusted Pork Loin, Roasted Cornish Hens with an Herb Butter,  
Raspberry Glazed Pork Loin, Chef Carved, Herb Crusted Top Sirloin Roast with Horseradish Cream Sauce & Au Jus  
(can be cooked to order)

### THIRD ENTREE

(choose one)

Seafood Pasta Primavera with Shrimp, Crab, and Scallops, Grilled Salmon with Lemon Dill Sauce, Roasted Vegetable Lasagna  
Pecan Crusted Mahi Mahi, Grouper Provençal, Lemon Garlic Shrimp Skewers, Lasagna with Italian Meat Sauce

Dinner Rolls and Bakery Fresh Breads with Butter  
Gourmet Coffee Station with Whipped Cream,  
Chocolate Shavings, Cocoa and Cinnamon  
Wedding Punch with Fountain

### Package Includes

China Package including Silverware, Water Goblets, Champagne Flutes, and Linen Napkins on Guest Tables  
Standard Floor Length Linens for: Guest, Food, Drink, Head, Wedding Cake, and Guest Register Tables · Chair Covers and Sashes · Guest Table Overlays  
Centerpiece for Buffet · Catering Coordinator · Banquet Captain · Service Staff · Gratuity · Facility Fee Not Included

\$57.99 per person for 200 or more people · \$60.99 per person for 100 or more people  
\$64.99 per person for 75 or more people · \$70.99 per person for 50 or more people  
\$77.99 per person for 25 or more people  
Price does not include 7% Sales Tax

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We Accept All Major Credit Cards



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Effective 3/1/15  
25 person minimum