



CARIBE ROYALE

ORLANDO

RECEPTION

~COLD HORS D'OEUVRES-A LA CARTE~

(prices based on 100 pieces)

Assorted Chef's Selection of Cold Canapés	\$425.00
Salami with Herb Cheese Coronet	\$425.00
Cone of Ham Filled with Pineapple Cream Cheese On Toasted Rounds	\$425.00
Smoked Salmon Mousse with Caper Berries	\$425.00
Prosciutto and Melon	\$425.00
Herb Cheese and Cucumber	\$450.00
Baby Brie with Berries and Mango Cream	\$450.00
Curried Chicken and Cashews	\$450.00
Olives Tapada on Ripe Roma Tomato	\$450.00
Tartlet of Shrimp & Avocado	\$450.00
Tomato Mozzarella with Basil Aoli	\$450.00
Asparagus and Herbed Cream Cheese	\$450.00
Curry Pineapple Chicken on Melba Toast	\$500.00
Chilled Tenderloin with Mustard Sauce	\$500.00
Mini Antipasto in Artichoke Bottom	\$500.00
Shrimp Salad in Artichoke	\$500.00
Tuna Tartare on Cucumber	\$500.00
Ahi with Seaweed Salad on Cucumber	\$500.00

2012 Price Guidelines

Prices are Subject to Change Without Notice -

All prices are subject to 22% service charge and 6.5% sales tax.

REVISED January 2012



~HOT HORS D'OEUVRES- A LA CARTE~

(Prices based on 100 pieces)

Mini Quiche	\$425.00
Mini Reubens with Russian Dressing	\$450.00
Vegetable Spring Rolls with Duck Sauce	\$450.00
Baby Back Ribs	\$450.00
Spicy Sausage Stuffed Mushrooms	\$450.00
Conch Fritters with Key Lime Rémoulade Sauce	\$450.00
Chicken Wings with Blue Cheese Dressing	\$450.00
Beef Teriyaki Garnished with Fried Rice Noodles	\$450.00
Sweet & Sour Meat Balls	\$450.00
Pot Stickers with Hoisin Balsamic Sauce	\$450.00
Mini Beef Empanada	\$450.00
Boursin & Spinach Stuffed Mushrooms	\$450.00
Grilled Citrus Marinated Chicken Tenderloins	\$450.00
Fried Ravioli with Fresh Marinara Sauce	\$450.00
Spanakopita (Spinach and Feta Cheese in Phyllo Dough)	\$475.00
Jerk Spiced Chicken Kabob	\$475.00
Scallops Wrapped in Bacon	\$500.00
Ropa Vieja Quesadillas with Sour Cream & Pico de Gallo	\$550.00
Beef Tenderloin and Vegetable Brochettes	\$550.00
Clams Casino	\$550.00
Oysters Rockefeller	\$575.00
Grilled Baby Lamb Chops with Cilantro Concasse	\$575.00
Coconut Shrimp with Tropical Chutney	\$575.00
Mini Crab Cakes with Honey Dijon	\$525.00
Gulf Shrimp and Scallop Brochettes	\$600.00

Minimum Order of 50 Pieces Required per Hors d' Oeuvres

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HORS D'OEUVRES COMBINATIONS

*Designed specifically for one hour Reception based on seven pieces per person
with a Minimum of 50 Guests*

Sierra

Assorted Cold Canapés, Scallop Rumaki, Spicy Sausage Stuffed Mushrooms,
Mini-Quiche, Mini-Reubens
Spring Rolls and Duck Sauce
\$33.00

Palm

Fresh Vegetable Crudité and Dip, Conch Fritters and Key Lime Remoulade,
Coconut Shrimp with Tropical Chutney, Boneless Chicken Tenders with Blue Cheese Dressing,
Beef Teriyaki, Fried Ravioli with Marinara Sauce,
Pot Stickers with Hoisin Balsamic Sauce
\$37.00

Caribbean

Domestic and Imported Cheese with Fruit Garnish, Sliced Breads and Crackers
Iced Gulf Shrimp and Cultured Oysters on the Half Shell with Cocktail Sauce, and Lemon
Mini Crab Cakes with Honey Dijon Sauce, Baby Back Ribs
Grilled Baby Lamb Chops Cilantro Concassé,
Ropa Vieja Quesadillas, with Sour Cream and Pico de Gallo
\$41.00

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