



*The  
Royaltan*  
Hospitality Inc.

**MENU  
SELECTION**

*Let us help you customize a package  
designed exclusively for your special event*

**Event Coordinators:**

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## *Butler Style Hors d'Oeuvres Service*

### **Cold Selection**

*(two pieces per person)*

Bruschetta  
Fresh foccaccia, bocconcini, prosciutto and basil  
Grilled portobello canapé with goat cheese and sun dried tomatoes  
California rolls with avocado and peppers  
Grilled vegetable wraps  
Smoked salmon canapé with red onions, capers and cream cheese

### **Hot Selection**

*(two pieces per person)*

Assorted mini pizzas  
Stuffed mushroom caps  
Crisp vegetable spring rolls with plum sauce  
Mini rice balls  
Beef skewers with grainy mustard  
Chicken skewers with satay sauce  
Tempura shrimp with soya dipping sauce  
Coconut shrimp with mango chutney

A selection of any four types included  
Any additional choice (price will vary per selection)

## *Premium Hors d'Oeuvres*

(Additional Charge per selection, two pieces per person)

Mini filet mignon skewers wrapped with grilled bacon and served with grainy mustard  
Mini grilled lamb chops with a cognac and mint sauce  
Grilled lobster and brie cheese squares  
Bacon wrapped sea scallops  
Stuffed lobster and shrimp boats in Belgian endive leaf  
Shrimp shooter with cocktail sauce  
Phyllo triangles filled with spinach and feta cheese



## *Antipasto Bar Stations*

### ***The Royalton Specialty: Deluxe Wedding Style***

Prosciutto, assorted Italian deli meats, provolone cheese & grissini, sliced fresh tomatoes with bocconcini drizzled with an olive oil dressing, assorted olives, grilled eggplant, zucchini, roasted red peppers in a fine olive oil, giardiniera, parmigiano cheese wheel with fresh grapes, marinated mushrooms, frutta di mare and assorted fresh focaccia,

#### Seafood Station:

Chilled shrimp with cocktail sauce and lemon, kiwi mussels, whole poached Atlantic salmon with pesto mayonnaise, smoked salmon with sliced red onions and capers

#### Hot Station:

Steamed mussels in a light tomato broth, cuttlefish with peas and trippa alla romana

### ***Stag Style***

Assorted cold cuts with salami, capicollo, sopressata and provolone cheese, grilled peppers and eggplants, caprese, olives, giardiniera, mushrooms in oil and sun dried tomatoes

#### Hot Station:

Trippa alla romana with steamed mussels in a light tomato broth

### ***Wedding Style***

Prosciutto, assorted Italian deli meats, provolone cheese and grissini, sliced fresh tomatoes with bocconcini drizzled with an olive oil dressing, assorted olives, grilled eggplants, zucchini, roasted red peppers in a fine olive oil, giardiniera, parmigiano cheese wheel with fresh grapes, marinated mushrooms, frutta di mare and assorted fresh focaccia

*Please consult with your event coordinator to add additional fish to your antipasto bar*



## *Antipasto Plated*

### **Royalton Trio Antipasto**

Caprese tower with a pesto drizzle, grilled portobello mushroom with crushed pistachios, goat cheese with a balsamic reduction, and two jumbo shrimps with aioli

### **Antipasto Rustico**

Prosciutto, salami, capicollo, sopresatta, olives and carciofi

### **Prosciutto and Melon All'italiana**

Two slices of melon and three slices of prosciutto

### **Antipasto all'ortolana**

Prosciutto, bocconcini, grilled tomatoes, grilled vegetables, mushrooms, melon and olives

### **Antipasto Misto**

Prosciutto, bocconcini, grilled: eggplant, pepper, zucchini, and sun dried tomatoes

## *Plated Seafood Antipasto*

### ***The Royalton Specialty: Oyster Rockefeller***

Oven baked oysters on a half shell, stuffed with spinach, parmigiano cheese, topped with herbed bread crumbs

### ***Shrimp Cocktail***

European style

### ***Salmon Affumicato***

Smoked salmon topped with onions and capers on a bed of frisée lettuce

### ***Oyster Classic***

With lemon and tabasco sauce

### ***Antipasto di Mare***

Mixed cold seafood salad with shrimps, cuttlefish, marinated in olive oil and lemon garlic.  
(May be served in centre of table or individually plated)

### ***Scallops en Croûte***

With mixed oyster mushrooms and peas in a saffron sauce

### ***Involtino di Pesce Spada***

Wrapped with bacon and stuffed with green onion, mixed salad (with green apple, coconut, ginger and arugula)

## *Plated Fish Antipasto*

### ***Royalton Specialty: Chilean sea bass***

Baked in a chardonnay citrus sauce, served on a bed of sautéed spinach or a choice of side risotto

### ***Sautéed Salmon***

On a bed of spinach in a crust of julienne vegetables with saffron sauce



## *Salads*

*(Salads may be served as an individual course  
or family style with any main entrée)*

### **The Royalton Salad**

California mixed greens wrapped with cucumber in a raspberry dressing,  
topped with crumbled goat cheese, strawberry slivers and caramelized pecans

### **Caesar Salad**

Romaine hearts, homemade creamy garlic dressing,  
croutons, bacon bits and parmigiano cheese

### **Greek Salad**

Iceberg lettuce, feta cheese, black Greek olives, tomato,  
green peppers in a red wine vinaigrette

### **Chef Salad**

Radicchio and iceberg lettuce  
in a balsamic dressing

### **Italian Salad**

Romaine, radicchio, red onion, and tomato wedges  
in a red wine vinaigrette

### **Pear Salad**

Mixed baby greens with freshly sliced pears  
topped with a citrus vinaigrette

### **Arugula Salad**

Fresh arugula leaf garnished with julienned green apples  
and parmigiano cheese shavings in  
a lemon and lime vinaigrette



## *Home Made Soups*

### **The Royalton Specialty: Lobster Bisque**

**Chicken noodle**

**Traditional stracciatella**

**Minestrone**

**Cream of broccoli**

**Cream of asparagus**

**Potato leak**

**Home made pasta fagioli**

**Creamy Butternut squash**

**Caldo Verde**

**Manhattan clam chowder**

**New England clam chowder**

**Shrimp bisque**

**Mushroom soup**





## *Fresh Home Made Pasta*

### ***Royalton Specialty: Involtini di melanzane***

Spaghetti alla chitarra  
Fettucini  
Linguini  
Paglia e fieno  
Casareccia

### ***Pasta Semolina***

Penne rigate  
Farfalle  
Rigatoni  
Spaghetti  
Linguini

### ***Fresh Home Made Stuffed and Baked Pasta***

Tortellini  
Agnelotti  
Ravioli  
Fazzoletti  
Sacchetti  
Rotolo  
Crêpes  
Lasagna (meat or vegetable)

*Please consult with your event coordinator for more selections*



## *Fresh Home Made Pasta Sauce*

### ***The Royalton Specialty: Siciliana pasta sauce***

***Fresh tomato basil sauce***

***Rosé sauce***

***Vodka sauce***

***Alfredo sauce***

***A blend of beef and veal meat sauce***

***Pesto sauce***

(choice of: tomato, creamy tomato or aioli)

***Boscaiola sauce***

***Primavera sauce***

***Smoke salmon sauce***

***Porcini mushroom sauce***

Additional charge for Seafood Sauce

*Please consult with your event coordinator for more selections*



## *Risotto*

***The Royalton Specialty: Wild mushroom risotto***

***Risotto alla milanese with saffron***

***Asparagus risotto***

***Asparagus risotto and caramelized calamari***

***Risotto alla marinara***

***Brunoise tomato and basil risotto***

***Gorgonzola cheese risotto with pear and basil***

***Risotto with beets***

***Risotto alla pescatora, assorted seafood in a tomato basil sauce***

***Risotto with fresh spinach and arugula***



## *Main Entrées*

### **Veal Entrées**

#### **Royalton Specialty: Veal Medallion**

Cut from AAA tenderloin, grilled to perfection and finished with a reduction of your choice

#### **Arrosto Di Vitello**

Oven roasted veal roast with a reduction sauce of your choice

#### **Grilled Veal Chop**

French cut veal chop

#### **Stuffed Veal Chop**

Cut into the flavors of asiago cheese and spinach

#### **Veal Scaloppini**

Sautéed veal in a white wine sauce or mushroom sauce

#### **Veal Scaloppini alla Marsala**

Pan seared with marsala wine

#### **Veal Sorrento**

Baked with mozzarella cheese and eggplant

#### **Veal Parmigiana**

Breaded veal with mozzarella, baked in a tomato sauce



## **Beef Entrées**

### ***From our Grill***

Select any one of our US AAA cuts,  
perfectly grilled to your choice of heat

### ***Royalton Specialty: Chateaubriand***

***New York strip loin***

***Rib eye steak***

***Prime rib roast***

***Beef tenderloin***

***Beef medallion***

***Bacon wrapped filet mignon***

***T-bone steak***

Our in-house Chef will complete your entrée  
with your choice of one of the following sauces:

### ***Royalton Specialty: Medley of wild mushroom reduction***

***Black truffle reduction sauce***

***California cabernet and black currant reduction***

***Fresh green or black pepper corn gravy***

***Port wine demi glaze***

***Cognac demi glaze***



**Chicken Entrées**

***Royalton Specialty: Chicken Supreme***

Marinated with fine herbs and oven roasted

***Rock Cornish Hen***

Stuffed with wild rice and vegetables

***Stuffed Quails***

Stuffed with wild rice and spinach

***Chicken Parmigiana***

Oven baked in the Royalton tomato sauce  
topped with mozzarella cheese

***Chicken All'Emiliana***

Topped with prosciutto and mozzarella cheese

***Chicken Cordon Bleu***

Stuffed with black forest ham and swiss cheese

***Stuffed Chicken Breast***

Stuffed with goat cheese and Shiitake mushrooms

\*All chicken entrées are served with seasonal vegetables and choice of potatoes\*

*Please consult with your event coordinator for more selections and ideas*



## *Fish Entrées*

### **Royalton Specialty: Chilean Sea bass**

Baked with a chardonnay lemon sauce

### **Filet of Sole alla Milanese**

Breaded and sautéed with a lemon wedge

### **Baked Salmon au Gratin**

With bread crumb topping, seafood and orange rind

### **Stuffed Pacific Salmon Filet**

With vegetables en croûte

### **Stuffed Filet of Sole**

With spinach and mussels or  
with black olives, capers, breadcrumbs and fine herbs

### **Halibut Piccata**

Pan seared, served with lemon and capers

### **Fresh Grilled Swordfish**

Served with a rosemary olive oil drizzle

### **Orange Ruffy**

Sautéed with black olives, capers and cherry tomatoes

### **Polenta Breaded Tilapia**

Oven baked, served with a dill sauce

All seafood may be served as a first course with risotto  
or as a final entrée with salad



## *Seafood Entrées*

### **Royalton Specialty: Deluxe Seafood**

Jumbo shrimp, calamari, mussels, scallops,  
Alaskan crab legs and lobster tail

### **Mixed Grilled Fish and Seafood**

With shrimps, calamari, salmon and mussels

### **Oven Baked Lobster Tail**

In a butter garlic sauce

### **Jumbo Shrimp**

(grilled, baked or sautéed)

### **Shrimp Skewer**

### **Shrimp and Scallop Skewer**

### **Assorted Fried Fish**

Calamari tubes, tentacles, shrimps and basa

### **Mixed Seafood Platter**

Jumbo shrimp, calamari and mussels





## *Live Carving Stations*

### **Royalton Specialty: Roast Leg of Lamb**

Served with a fresh mint infusion and cognac gravy

### **Whole Hip of Beef**

Slowly roasted in its own juice

Served with freshly shaved horseradish with au pan jus

### **Oven Roasted Porchetta**

Served with hot banana peppers, rapini, buns and mini Coronas (with Deluxe Bar Package)

### **Montreal Smoked Meats**

Freshly sliced corned beef served with a variety of mustards, coleslaw, pickles and marbled rye bread

## *Live or Late Night Serving Stations*

### **Grilled Mini Lamb Chops**

With grainy mustard dipping sauce

### **Risotto**

A choice of two types of risotto from our menu selection

Slowly sautéed arborio rice topped with freshly grated parmigiano cheese

### **Beef Sliders**

Home made with fresh beef tenderloin tips with caramelized onions

### **Veal Meatball Sliders**

Served with tomato sauce, topped with arugula and parmigiano cheese

### **The Speducci Grill**

A choice of lamb, chicken or beef skewers (two pieces per person)

Any additional selections will be charged based on selection

### **Shrimp Lollipops**

Marinated with lemongrass, Pinot Grigio wine and garlic

### **Pernod Flambé Shrimps**

Shrimps bathed in a pernod sauce

### **Polenta alla Friuli**

Hot, soft polenta topped with shaved parmigiano cheese, meat sauce, romano beans and fried sausages

### **Poutine**

With sweet or regular fries and gravy



## *Late Evening Stations*

### **Fruit Table**

Assorted fruit platters with coffee and tea stations

### **Deluxe Sweet Table**

A selection of decadent fresh cakes, luscious pastries, and assorted fresh and exotic fruit platters, Coffee and Tea Stations (or specialty coffee upon request)

## *Live Late Evening "Sweet" Stations*

**Live Sicilian Cannoli Station with a chef, freshly piping cannoli**

**Live Belgium Waffle Station with berries, ice cream and toppings**

**Live Nutella and Banana Crêpe Station served with whipped cream**

**Chocolate Fountain with assortment of fruits and dipping skewers**

**Cheesecake Lollipops**

### **Mediterranean Sweet and Fish Table**

An assortment of traditional Portuguese and Italian cakes, pastries and custard tarts. Decorated fresh fruit platter. Traditional Portuguese seafood including: shelled shrimps with spicy pimento sauce (on the side), baby lobsters, snow crabs. Hot seafood including: clams, mussels, shrimps (marinated in Portuguese style sauces), cod fish fried croquets and shrimp fried patties

Regular Coffee and Tea Stations

*Please consult with your event coordinator to add ice carvings or any additional items*

## *Desserts*

### **Royalton Trio**

Mini Crème Brule, Chocolate Covered Strawberry  
and a choice of (Mini Cheesecake, Tiramisu or Sicilian Cannoli)

### **Ice Cream Tartufo**

Served in a Martini Glass and Topped with a Wafer Cookie

### **Ice Cream Crepes**

A Plated Dessert with Raspberry or Chocolate Sauce

### **Mini or Large Fruit Moulds**

### **Mascarpone or Strawberry Mousse**

### **Poached Pear**

### **Mini Cakes with Cream or Fruit in Zabaglione Sauce**

### **Crème Brule**

Topped with Fresh Berries

### **Chocolate Dipped Strawberries**

*For more selections please ask sales agent*



## *Bar Types*

### **Standard Bar**

Aperitifs (Campari, Dubonnet, Vermouth)  
Vodka  
Gin  
Rye Whisky  
Scotch Whisky  
Rum  
Domestic Beer  
In-House Red and White Wine

### **Deluxe Bar**

***For All Weddings Please Add Signature Martini,  
Spumante Toast and Receiving Line Liquors***

Aperitifs (Campari, Dubonnet, Vermouth)  
Vodka  
Gin  
Rye Whisky  
Scotch Whisky  
Rum  
Domestic and Imported Beer  
In-House Red and White Wine  
Grand Marnier, Sambuca, Amaretto, Kahlua,  
Amaro, Peach Schnapps, Cognac, Grappa

### **Top Shelf Bar**

*(In addition to the Deluxe Bar)*

***For All Weddings Please Add Signature Martini,  
Spumante Toast and Receiving Line Liquors***

Aperitifs (Campari, Dubonnet, Vermouth)  
Grey Goose Vodka  
Bombay Gin  
Bacardi Rum  
Crown Royal  
Johnny Black  
Jack Daniels  
Domestic and Imported Beer  
In-House Red & White Wine  
Grand Marnier, Sambuca, Amaretto, Kahlua,  
Amaro, Peach Schnapps, Cognac, Grappa



***Social Club Deluxe Bar***

Campari, Dubonnet, Sweet Vermouth, Amaro  
Rye, Rum, Vodka, Gin, Scotch  
Domestic Beer  
Red & White House Wine  
Sambuca, Cognac, Grappa, Amaretto

***Stag Style Deluxe Bar***

Campari, Dubonnet, Sweet Vermouth, Amaro  
Rye, Rum, Vodka, Gin, Scotch  
Domestic Beer and Imported Beer  
Cognac, Grappa

***\*ASK ABOUT OUR SPECIALTY BEVERAGE BARS\****

***Martini Station***

Classic Gin with olives or twists  
Classic Vodka  
Cosmopolitans  
Flavored Martinis  
Chocolate Kiss, Sour Green Apple, Melon, Mango,  
Raspberry, Banana, Candy Cane, Lychee

*\*With the Martini Bar, you have a choice of four types,  
and available during reception time\**

***Prosecco Bar***

Served chilled as a station or butler style  
in our flute glasses with fresh berries