

Roy-el Catering

Buffet Menu Packages

Value Buffet Menu

One Entrée Selection
Three Accompaniments
Our Signature Home Style Apple Sauce
Fresh Dinner Rolls and Butter Packets
\$9.45 per person**

Classic Buffet Menu

Two Entrée Selections
Three Accompaniments
Our Signature Home Style Apple Sauce
Fresh Dinner Rolls and Butter Packets
\$9.95 per person**

Deluxe Buffet Menu

Two Entrée Selections
Four Accompaniments
Our Signature Home Style Apple Sauce
Fresh Dinner Rolls and Butter Packets
\$11.85 per person**

**Menu prices include disposable foam plates and plastic utensils with napkins.

**Meals are served buffet style with local delivery, set up, and up to a one hour serve. Additional charges apply for extended serve times or delayed serves over 30 minutes.

**Roy-el provides linen service for the buffet tables and beverage station.

**Above prices are based on a minimum of one hundred catered meals

**For groups of 50 – 99 add \$1.00 per person

**For groups fewer than 50 please add \$2.00 per person

** A 15% gratuity will be pre added to your invoice for your convenience. You may increase or decrease this amount based on the service you receive.

**All prices are subject to change prior to a signed contract.

Roy-el Catering

Entrée's

Marinated Grilled Chicken

*Our signature marinated chicken grilled to perfection.
(boneless breast or assorted pieces)*

Lemon Pepper Chicken

A boneless chicken breast seasoned with lemon pepper seasoning and drizzled with a creamy lemon sauce.

Chicken Alfredo

Boneless chicken breast seasoned, grilled and smothered in creamy alfredo sauce.

Tender Smoked Beef Brisket

One of our most requested items, slow smoked beef brisket sliced thin with a big taste.

Pork Loin with Bourbon Glaze

A boneless pork loin seasoned, cooked, sliced and served with bourbon glaze.

Berkshire Pork Loin Roast

A juicy, mouth watering, boneless pork loin from Berkshire England. This pork loin has its own wonderful flavor and did we mention juicy?

Brown Sugar Glazed Ham

*Virginia pit ham, smoked, sliced & served with a pineapple and a brown sugar glaze.
(A traditional favorite)*

Italian Beef

Beef brisket slow cooked in our tangy gravy, pulled and served over buttered noodles.

Mostaccoli

Fresh ground beef, penne noodles, blended in our signature sauce and topped with mozzarella cheese.

Tri Colored Cheese Tortellini

Multicolored cheese filled tortellini served in our creamy tomato pesto Alfredo sauce.

American Pork Chops

Boneless pork chop marinated overnight and charbroiled to perfection.

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Accompaniments

House Salad

Romaine lettuce, sliced mushrooms, black olives, lightly tossed in parmesan cheese and our signature champagne dressing. (Topped with garlic & herb croutons)

Tossed Salad

Blend of romaine and iceberg lettuce, shredded cheddar, tomatoes and cucumbers. (With ranch, light Italian, & red French dressings)

Sweet Italian Salad

Blend of romaine and iceberg lettuce with feta, red onions, tomatoes and sweet Italian dressing. (Straight from the Hill)

Caesar Salad

The ingredients are traditional and simple. The dressing is what makes this salad the favorite that it is.

Buttered Parsley Potatoes

Baby whole potatoes served in a parsley butter sauce.

Garlic Mashed Red Potatoes

Red potatoes cooked then mashed, skin on, with just a hint of garlic.

Cheesy Au Gratin Potatoes

Rich sour cream, butter and cheese sauce covered potatoes.

Twice Baked Potato Casserole

Baked potatoes diced and folded into sour cream, cheddar cheese and bacon for a delicious casserole.

Flame Roasted Potato Medley

A tasty and colorful blend of bite size pieces of Idaho and sweet potatoes lightly seasoned and roasted to perfection

Baked Potato

Idaho's best baked potatoes served with butter and sour cream.

Baby Glazed Carrots

Tender baby carrots in brown sugar glaze.

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Buttered Corn

Whole kernel sweet corn in creamy butter sauce.

Green Beans Almandine

Whole green beans served up in our almandine sauce.

Green Beans with Bacon

Whole green beans with diced onions and bacon.

Tuscan Vegetable Medley

Colorful blend of squash, carrots, green beans with a tangy Italian seasoning.

California Vegetable Medley

Assorted cauliflower, carrots and broccoli steamed & buttered.

Monaco Blend Vegetables

Tasty blend of wax beans, green beans, and carrots steamed to perfection.

Pasta Con Broccoli

Penne noodles in our creamy pesto Alfredo sauce with broccoli bites

Penne Pommodora

Penne noodle with our special tomato sauce topped with mozzarella cheese.

Relish Tray

An assortment of black & green olives, sweet and dill pickles & pickled beets.

Add The

Roy-el Salad Trio

To Any Buffet For Just \$2.75 more

Cucumber salad, angel hair pasta salad, Caesar pasta salad, crispy or creamy coleslaw, Waldorf salad, potato salad, our signature grape salad or yummy Snickers salad

(choose three for a trio or any single item as one of your accompaniments)

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Dress It Up

*Upgrade to clear plastic dinner/ salad plate
With heavy duty clear plastic silverware .95 per person*

Real china and silverware packages also available ask for details

*Add iced tea and iced water station for only \$.55 per person
Fresh coffee service only \$.50 per person.*

Add canned coke, diet coke and sprite for \$1.25 each used

Add a large fresh flower arrangement to your buffet then take it home \$75.00

The Grand Finale

Variety of cheese cakes (12 slices) \$24.50

Our oven fresh assorted dozen cookies \$9.00

Freshly baked seasonal pies (8 slices) \$16.50

Half sheet cakes (50 servings) \$45.00

Full sheet cakes (100 servings) \$65.00

Round double layer cakes

(Black forest, carrot, coconut, red velvet, etc)

16 slices \$26.00

Roy-el Catering Inc.

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