

en·tou·rage

a group of people attending or surrounding an important person

CATERING . BAR SERVICE . RENTALS . EVENT PROPS . ICE SCULPTURES

NEW DIVISION OF ROYAL GRAND EVENTS 843-324-1428



ROYAL GRAND EVENTS

by Scott Kettle

Guide to Planning Your Royal Grand Event



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M masterpieces

Tomato . Avocado Crostini

Kissed With Drizzle Of Pesto . Micro Basil Garnish

Southern Glazed Meatball Lollipops

Chefs Whimsical Presentation Of A Reception Classic

Tomato Bruschetta

Black Bean Cakes

Pico de Gallo . Guacamole . Sour Cream

Buffalo Chicken Rangoon

Blue Cheese Dipping Sauce

3 Cheese Crusted Spinach Artichoke Dip Baked In Golden Filo Shells

Brie Cheese Canapé's Southern Praline Topping

Pulled Honey Glazed BBQ Pork

On Cheddar Grits Cake

Vegetable Quesadillas

Vegetable Spring Rolls Sweet And Sour Dipping Sauce

Baked Stuffed Mushroom

Chicken Monterey Or Bacon And Parmesan

Smoked Salmon And Dill Cream Canapés

With Fresh Dill Garnish

Carolina Oyster Shooters

Baked Charleston Crab Dip

Fried Chicken Tenders

Southern Fried Or Pretzel Crusted
With Honey Mustard Stung Dipping Sauce

Oysters Cordon Bleu

Chefs Whimsical Presentation Of A Classic

Southern Sweet Potato Biscuits

Honey Glazed Ham . Confetti Coleslaw

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M masterpieces

**Grilled Apple And Tarragon Marinated Flank
Steak Skewers**

Grilled Caribbean Jerk Chicken Skewers
Kissed With Mojito Glaze

Mini Bacon Cheeseburger Sliders

Prime Rib Canapés With Caramelized Onions
And Blue Cheese Garnish

Old Bay Spiced And Palmetto Ale Poached Shrimp Cocktail
With Lemonade Cocktail Sauce

Beef Tenderloin Canapés
Cabernet Jam

Extraordinary Fried Aloha Coconut Shrimp
Key Lime Dipping Sauce

Carolina Shrimp Corn Dogs
Palmetto Ale Mustard Dip

Scallop BLT
Seared Scallop Stuffed With Tomato . Pancetta . Micro Basil

Peppered Bacon Wrapped Scallops
Kissed With Lemon Pesto

Grilled Bacon Wrapped Shrimp

Petite Charleston Crab Cakes
Old Bay Spiced Tartar Sauce

Surf And Turf Canapés
Beef Tenderloin And Lobster

Grilled New Zealand Lamb Chopsicles
Lingonberry Mint Dipping Sauce

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Stations and displays

Mini Ham And Turkey Hoagies

Lettuce . Tomatoes . American Cheese . Honey Mustard
Multi Grain Hoagie

Mac And Cheese Station

Customized Sauces And Toppings

Mashed Potato Martini Station

Mashed Potatoes Presented In A Martini Glass By A Culinarian
Sour Cream . 3 Onion Brown Gravy . Peppered Smoked Bacon
Pepper Jack Cheese . Mild Cheddar . Parmigiano Reggiano

Lord Of The Wings Stations

Traditional Buffalo . Lemon Pepper . Teriyaki Glazed

Domestic And Imported Cheese Display

Baked Brie In Golden Puff Pastry . Accompanies Assorted Cheese
French Bread . Assorted Crackers

Sopranos Pasta Station

Cheese Tortellini With Chicken And Pesto Cream Sauce
Penne Pasta With Italian Sausage And Marinara Sauce

Parmesan Cheese And Garlic Toast

Charleston Shrimp And Grits Martini Bar

Shrimp In Our Two Little Pigs Brown Gravy (Bacon . Smoked Sausage)
With Caramelized Onions And Bell Peppers Served Over Buttered Grits

Presented In A Martini Glass By A Culinarian To Your Guest

Southern Exposure Station

Charleston Shrimp And Grits . Petite Charleston Crab Cakes
Southern Fried Green Tomatoes

Titanic Seafood Raw Bar

Ice Sculpture Highlights Display
Oysters On The Half Shell . Mini Cocktail Crab Claws . Whole Poached Salmon
Old Bay Poached Shrimp Cocktail

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carving stations

Root Beer And Brown Sugar Roasted Glazed Ham

Apple Brined And Smoked Turkey Breast

Assorted Rolls . Herb Aioli . Whole Grain Mustard

Roasted Caribbean Jerk Pork Loin

Southern Corn Relish . Whole Grain Mustard . Premium Rolls

Roast Leg Of Lamb

EVOO . Rosemary. Garlic And Thyme Marinated
Whole Grain Mustard . Mint Mustard Demi Glace

Roasted Cracked Pepper Crusted Tenderloin Of Beef

Horseradish Cream . Whole Grain Mustard . Gorgonzola Sauce

Roasted Prime Rib Of Beef

Rosemary Tied And Cracked Pepper Crusted . Herb Flavored Au Jus

Jack Daniel Glazed Tenderloin Of Beef

Horseradish Cream . Garlic And Herb Aioli . Whole Grain Mustard . Premium Rolls

Royal Grand's Surf And Turf Carving Station

Roasted Cracked Pepper Crusted Tenderloin O Beef
Salmon Wellington Style In Golden Puff Pastry

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Plated menus

appetizers

Frogmore Stew Cooked In Parchment

Down South Dish / Upscale Presentation

Moscato Oyster Stew

Pan Seared Manchester Farm Quail

Sweet Potato Guacamole . Smoked Gouda Corn Cakes . Lingonberry Sauce

Tournedos Of Beef

Shrimp Scampi Sauce

Seafood FourPlay

Caribbean Jerk Shrimp Cocktail With Lemonade Cocktail Sauce
Tuna Tartare . Baked Crab Dip . Jumbo Scallop With Lemon Pesto

soups

Italian Wedding Soup

Charleston She Crab

Veloute Of Tomato Pepper Jack Crostini

Oyster Rockefeller Soup

Apple Cheddar With Maple Glazed Smoked Bacon

Cauliflower With Scallop And Pancetta Hash

salads

Traditional Caesar Salad

Herb Focaccia Croutons . Shards Of Parmesan

Carolina Spinach Salad

Red Onions . Chopped Eggs . Fried Okra Crouton
Apple Smoked Bacon Vinaigrette

Lady Sings The Blues Salad

Lettuce Greens . Diced Cucumbers . Carrots . Tomatoes . Cranraisins
Raspberries . Blueberries . Crouton . Candied Pecans . Blue Cheese
JazzBerry Vinaigrette (Raspberry And Balsamic Duo)

Chefs Award Winning Apple And Tarragon Marinated Grilled Flank Steak

With Kiwi Vinaigrette

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Plated menus

Porgy And Bess

Charleston She Crab Soup

Roasted Cracked Pepper Crusted Tenderloin O Beef

Carolina Cornbread

Sweet Cream Honey And Thyme Flavored Butter

Southern Fried Chicken Or Herb Roasted Chicken

Hallelujah Charleston Red Rice

Sautéed Green Beans

Caramelized Onions

Gullah Bread Pudding With Banana Foster Sauce

American Bounty

Caesar Salad

Herb Focaccia Toast Point

Assorted Premium Bread Basket Sweet Cream And Thyme Honey Butter

3 Cheese Crusted Chicken Parmesan

Sautéed Fingerling Potatoes

With Leeks And Chives

Fresh Roasted Asparagus

With Leeks And Chives

Classic Tiramisu

Great Gatsby

Lady Sings The Blues Salad

Lettuce Greens . Diced Cucumbers . Carrots . Tomatoes . Cranraisins

Raspberries . Blueberries . Crouton . Candied Pecans . Blue Cheese

JazzBerry Vinaigrette (Raspberry And Balsamic Duo)

Assorted Premium Bread Basket Sweet Cream And Thyme Honey Butter

Sliced Beef Tenderloin With Cabernet Sauce

Roasted Vegetable Medley . Lobster Mac And Cheese

Chocolate Lava Cake French Vanilla Ice Cream

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plated menus

poultry and pork entrees

Carolina Southern Fried Chicken

3 Cheese Crusted Chicken Parmigiana

Herb Roasted Pork Loin
Crancherry Sauce

Sautéed Pecan Crusted Chicken Breast

Roast Cornish Hen
Farmer Market Sauce

Prosciutto Wrapped Chicken Breast

Southern Style Chicken Cordon Bleu

Pan Seared And Roasted Pork Tenderloin
Granny Smith Apple Gastrique

Herb Roasted Chicken Breast
Spinach . Boursin . Smoked Bacon Stuffing

Extraordinary Roast Duck
With Lingonberry Sauce

beef and meat entrees

Cola Braised Short Ribs

Roasted Prime Rib Of Beef
Rosemary Tied And Cracked Pepper Crusted . Herb Flavored Au Jus

Sliced Roasted Jack Daniel Glazed Beef Tenderloin
Cabernet Caramelized Onion Sauce

Mint Crusted Rack Of Lamb
Lingonberry Sauce

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Plated menus

seafood entrees

Charleston Bacon Wrapped Shrimp And Grits

Southern Fried Whiting

She Crab Mashed Potatoes . Old Bay Gravy

Baked Flounder

Scales Of Tomato . Zucchini . Mushrooms
Fennel Infused Tomato Sauce . Basil Oil

Pan Seared And Roasted Salmon

Lemon Tarragon Butter Sauce

Pan Seared Caribbean Jerk Mahi Mahi

Tropical Fruit Salsa

Salmon Wellington Style

Salmon Covered In Mushrooms . Wrapped In Golden Puff
Pastry Shell . Chardonnay And Chive Cream Sauce

Prosciutto Wrapped Grouper

Pesto Vinaigrette

Crab Stuffed Flounder

Smoked Seafood Gumbo Sauce

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buffet menus

Porgy And Bess

Charleston She Crab Soup

Carolina Cornbread

Sweet Cream Honey And Thyme Flavored Butter

Herb Roasted Chicken

Charleston Shrimp And Grits

Southern Baked Macaroni And Cheese

Sautéed Green Beans

Caramelized Onions

Gullah Bread Pudding With Banana Foster Sauce

American Bounty

Caesar Salad

Focaccia Crostini

3 Cheese Crusted Chicken Parmesan

Honey Mustard And Thyme Glazed Roast Pork Loin

Sautéed Vegetable Medley

Sautéed Fingerling Potatoes

With Leeks And Chives

Cheese Cake Martini's With Chef's Very Berry Topping

Great Gatsby

Lady Sings The Blues Salad

Lettuce Greens . Diced Cucumbers . Carrots . Tomatoes . Cranraisins
Raspberries . Blueberries . Crouton . Candied Pecans . Blue Cheese

JazzBerry Vinaigrette (Raspberry And Balsamic Duo)

Sliced Beef Tenderloin With Cabernet Sauce

Petite Charleston Crab Cakes With Old Bay Spiced Tartar Sauce

Lobster Mac And Cheese

Roasted Rosemary Red Skin Potatoes

Candied Baby Carrots

Chocolate Lava Cake French Vanilla Ice Cream

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Southern Wines

Sweet and Unsweet Tea And Lemonade

Southern Corn Bread

Sweet Cream Honey And Thyme Butter

Deviled Eggs

Potato Salad

Tuna Pasta Salad

Honey Glazed BBQ Ribs

Southern Fried Chicken

Smackaroni And Cheese

Charleston Red Rice

Southern Green Beans

Caramelized Onions And Smoked Bacon

Lowcountry Collard Greens

GULLAH

Sixty Eight Dollars



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Seasonal Fruit Display

Elegant Display Of Seasonal Fruit With Chocolate Fondue

Roast Caribbean Jerk Pork Loin

Cool Southern Corn Relish . Premium Rolls . Mustard

Extraordinary Southern Fried Chicken Tenders

Honey Mustard Stung Dipping Sauce With Thyme

Green Acres Station

Fried Green Tomatoes . Sweet Onion Relish
Farmers Market Vegetable Display . Buttermilk Ranch
3 Cheese Crusted Baked Spinach Dip . Premium Crackers

Grilled Bacon Wrapped Jumbo Shrimp

Kissed With Honey Glazed BBQ Sauce

Mashed Potato Martini Station

Roasted Garlic Flavored Mashed Potatoes
Presented By A Culinarian In A Martini Glass Presentation
Sour Cream . 3 Onion Gravy . Peppered Smoked Bacon
Pepper Jack Cheese . Mild Cheddar . Parmigiano Reggiano

FLAVORITES

Seventy Four Dollars



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COCKTAIL HOUR

Brie Cheese Canapés

Extraordinary Southern Praline Topping

Mini Sweet Potato Biscuits With Ham And Slaw

Baked Chicken Monterey Stuffed Mushroom

RECEPTION MENU

Seasonal Fruit Display

Elegant Display Of Seasonal Fruit
Chocolate Fondue

Green Acres Station

Grilled Vegetable Display

Selection Of Grilled Seasonal Vegetables

Southern Fried Green Tomatoes

Vidalia Onion Relish

3 Cheese Crusted Spinach Artichoke Dip

Assorted Premium Crackers

Southern Exposure Station

Petite Charleston Crab Cakes

Key Lime Dipping Sauce Old Bay Tartar Sauce

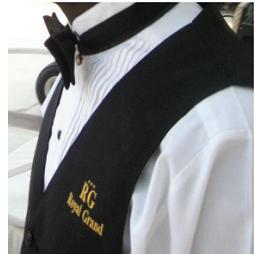
Charleston Shrimp And Grits

Local Carolina Girls In Our **Three Little Pigs** Brown Gravy(Bacon . Smoked Sausage . Diced Sausage Patties With Caramelized Onions And Bell Peppers) Served Over Buttered Yellow Grits

Herb Roasted Pork Loin Carving Station

Southern Corn Relish . Whole Grain Mustard . Premium Rolls
Carved To Order By A Culinarian

CHARLESTON Seventy Seven Dollars



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COCKTAIL HOUR

Boiled Peanuts On The Bar

Brie Cheese Canapés

Extraordinary Southern Praline Topping

Tomato . Avocado Crostini

Pesto Oil Drizzle

Petite Charleston Crab Cakes

Old Bay Cocktail Sauce

RECEPTION MENU

Green Acres Station

Grilled Vegetable Display

Selection Of Grilled Seasonal Vegetables

Displayed Fried Green Tomato Hors d'oeuvres

Vidalia Onion Relish Garnish

Mashed Potato Martini Station

Roasted Garlic Flavored Mashed Potatoes

Presented By A Culinarian In A Martini Glass Presentation

Sour Cream . 3 Onion Gravy . Peppered Smoked Bacon

Pepper Jack Cheese . Mild Cheddar . Parmigiano Reggiano

Multiple Personality Shrimp Station

Shrimp Cocktail With Lemonade Cocktail Sauce

Floribbean Coconut Shrimp

Key Lime Dipping Sauce

Bacon Wrapped Shrimp

Slider Station

Fried Chicken Cheeseburger Sliders

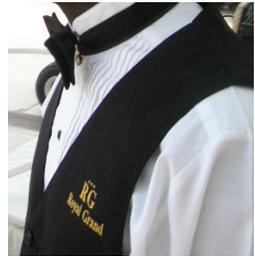
Sliders With Honey Mustard And Honey Glazed BBQ Sauce

Accompaniments

Bacon Cheddar

ADIRONDACK CHAIR

Seventy Seven Dollars



DISPLAYED DURING CAKE SERVICE

Seasonal Fruit Display And Imported Domestic

Cheese Display Elegant Display Of Seasonal Fruit and

Cheese With Assorted Crackers And French Bread

Hand Carved Fruit Sculptures Highlight This Display

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COCKTAIL HOUR

**Palmetto Ale And Old Bay Spiced
Poached Shrimp Cocktail**
Lemon Pesto Drizzle

Brie Cheese Canapés
Extraordinary Southern Praline Topping

Tomato Bruschetta

BUFFET RECEPTION MENU

Carolina Sweet Tea And Iced Water

Assorted Premium Rolls
Hand Sculpted Sweet Cream Butter Roses

Lady Sings The Blues Salad (Served to guests)
Lettuce Greens . Diced Cucumbers . Carrots . Tomatoes
Bacon Crumbles . Raspberries . Blueberries . Crouton . Candied
Pecans . **JazzBerry** Vinaigrette (Raspberry And Balsamic Duo)

Petite Charleston Crab Cakes
Key Lime Dipping Sauce . Old Bay Tartar Sauce

Pan Seared Chicken Breast
Spinach And Prosciutto Stuffing

Roasted And Sliced Pepper Crusted Beef Tenderloin
Burgundy Mushroom Sauce

Steamed Red Skin Buttered Potatoes
Rosemary . Thyme . Leeks . Chives

Yellow Confetti Rice Pilaf

Sautéed Fresh Green Beans
Caramelized Onions And Smoked Bacon

MAGNOLIA Eighty Dollars



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COCKTAIL HOUR

Chilled Strawberry Champagne Soup

Served As Guest Arrive . Whimsically Presented In Champagne Flutes With A Straw

Smoked Salmon Cream Canapés

Tomato And Avocado Crostini

Kosher Salt . Cracked Pepper . Pesto Drizzle

Manchego Cheese Canapés

Chutney Garnish

RECEPTION MENU

Seasonal Fruit Display

Chocolate Fondue

Seafood Raw Bar

Oysters On The Half Shell . Cocktail Blue Crab Claws
Palmetto Ale And Old Bay Spiced Shrimp Cocktail
Whole Poached And Decorated Atlantic Salmon
Traditional Accompaniments

Downtown Southern Exposure Tapas Station

Twin Petite Crab Cakes With Old Bay Spiced Remoulade
Served Over Asiago Cheese Grits

Midwest American Bounty Tapas Station

Sliced Jack Daniels Glazed Beef Tenderloin
Garlic And Herb Flavored Mashed Potatoes

Uptown Chicken Tapas Station

Chicken With Spinach Boursin And Smoked Bacon Stuffing
Grilled Salt And Pepper Asparagus

Cheesecake Martinis

Topped With Chefs Very Fruit Topping
Strawberries . Raspberries . Blackberries . Blueberries

UPTOWN GIRL

Eighty Five Dollars

