

Royal Club Menu

2016

Day 1: Asian

Napa Cabbage Salad **G**

*Cucumbers, Chicken, Mandarin Oranges, Scallions,
Crispy Wontons & Ginger Soy Vinaigrette*

Fried Shrimp Crackers with Assorted Dipping Sauces **G**

Orange Chicken with Ginger Infused Jasmine Rice **G**

Fruit & Cheese Platter

Vegetable Crudite with Ranch & Blue Cheese Dressing

Day 2: Viva Italia

Traditional Caesar Salad

Romaine Lettuce, Croutons, Tomato, Parmesan Cheese, Caesar Dressing

Garlic Bread sticks **G**

Chicken Marsala tossed with Parmesan Farfalle **G**

Fruit and Cheese Platter

Vegetable Crudit  with Garlic Aioli

Day 3: Mexican

Mexican Chop Salad with Chipotle Avocado Dressing

Romaine Lettuce, Black Beans, Tomato, Corn, Radish, Pepper, Avocado Ranch Dressing

Ground Beef Tacos with Spanish Rice **G**

*Flour Tortillas and Hard Taco Shells, Shredded Cheddar Cheese, Sour Cream,
Slice Jalapenos, Chips and Salsa*

Day 4: Greek

Greek Salad with Greek Dressing

*Romaine Lettuce, Cucumber, Tomato, Feta Cheese, Pepperoncini, Olives Kalamata, Onion,
Lemon Oregano Vinaigrette*

Pork Souvlaki with Lemon and Oregano Roasted Potatoes

Greek Pita Bread **G**

Fruit & Cheese Platter

Vegetable Crudit  with Feta Dip

Day 5: American

Spinach and Frisee Salad with Crimini Mushrooms and Red Onion

Spinach, Frisee Lettuce, Red Onion, Egg, Tomato, Mushroom, Bacon Vinaigrette

Macaroni and Cheese Casserole **G**

Grilled Chicken, Bacon, Onions, Garlic, Scallion, Tomatoes, Cheese sauce

Vegetable Crudit  with Ranch & Hot Bacon Dressing

Day 6: Islands

Fresh Catch of the Day cooked with Dirty Rice and Lentils

Tropical Fruit Salad with Papaya Yogurt Dressing

Vegetable Crudit  with Coconut Curry Dipping Sauce

Fruit and Cheese Platter