



Catering Menus

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MORNING A LA CARTE OPTIONS

Buttermilk Biscuits with Assorted Jelly.....	\$21.00 per dozen
Assorted Bagels with Cream Cheese.....	\$21.00 per dozen
Sausage or Ham Biscuits or Croissants.....	\$27.00 per dozen
Croissants with Butter.....	\$24.00 per dozen
Assorted Pastries.....	\$24.00 per dozen
Assorted Breakfast Bars.....	\$2.00 per person
Assorted Breakfast Cereals.....	\$3.00 per person
Assorted Yogurt Cups.....	\$3.00 per person
Sliced Fresh Fruit.....	\$3.00 per person
Whole Fresh Fruit.....	\$2.00 per person
Beverages Bottled Water.....	\$2.00 per bottle
Milk.....	\$2.00 per carton
Assorted Fruit Juices.....	\$2.00 per person
Coke Products.....	\$2.00 per person
Regular and Decaffeinated Coffee, Hot Tea.....	\$2.50 per person

AFTERNOON A LA CARTE OPTIONS

Assorted Bag of Potato Chips.....	\$2.00 per person
Tortilla Chips with Salsa.....	\$2.00 per person
Snacks Mix (Goldfish, Trail Mix or Mixed Nuts).....	\$2.00 per person
Assorted Baked Gourmet Cookies.....	\$20.00 per dozen
Chocolate Brownies.....	\$20.00 per dozen
Mini Candy Bars.....	\$15.00 per dozen
Coke Products.....	\$2.00 per person
Regular and Decaffeinated Coffee, Hot Tea.....	\$2.50 per person

BREAKFAST STATIONS/BARS

Belgium Waffle Station

\$6.00 per person

Served with fruit toppings, whipped cream, maple syrup

Omelets Station

\$8.00 per person and \$45.00 Station Attendant Fee

Served with a variety of meats, vegetables and cheeses prepared the way you want

Parfait Bar

\$6.00 per person

Served with granola, fresh fruit, yogurt and honey

MEETING/WORKSHOPS/CONFERENCE OPTIONS

Option #1 **\$15.00 per person**

Early Morning

Assorted Breakfast Pastries
Regular and Decaffeinated Coffee
Assorted Herbal Teas
Orange, Apple or Cranberry Juice

Mid-Morning

Regular and Decaffeinated Coffee
Assorted Herbal Teas
Assorted Diet and Regular Soft Drinks

Afternoon

Whole Fresh Fruit
Assorted Fresh Baked Cookies or Chocolate Brownies
Regular and Decaffeinated Coffee
Assorted Herbal Teas
Assorted Diet and Regular Soft Drinks

Option #2 **\$17.00 per person**

Early Morning

Assorted Breakfast Pastries
Seasonal Fresh Fruit
Orange, Apple or Cranberry Juice
Regular and Decaffeinated Coffee
Assorted Herbal Teas

Mid-Morning

Regular and Decaffeinated Coffee
Assorted Herbal Teas
Assorted Diet and Regular Soft Drinks

Afternoon

Assorted Mini Candy Bars
Assorted Bags of Potato Chips
Assorted Fresh Baked Cookies or Chocolate Brownies
Regular and Decaffeinated Coffee
Assorted Herbal Teas
Assorted Diet and Regular Soft Drinks
Bottled Water

BUFFET BREAKFAST MENUS

Continental Style Breakfast

\$15.00 per person
(minimum 50 guests)

Assorted Baked Pastries
Assorted Yogurts
Seasonal Fruit
Assorted Juices
Water
Coffee (regular/decaf)

Southern Style Breakfast

\$15.00 per person
(minimum 50 guests)

Farm Fresh Scrambled Eggs
Pork Sausage
Crispy Applewood Bacon
Creamy Grits
Fried Green Tomatoes or Biscuits and Gravy
Assorted Juices
Water
Coffee (regular/decaf)

Low Country Style Breakfast

\$22.50 per person
(minimum 50 guests)

Farm Fresh Scrambled Eggs
Pork Sausage
Crispy Applewood Bacon
Low Country Shrimp & Grits
Salmon Croquettes or Southern Fried Fish
catfish/whiting/flounder
Assorted Juices
Water
Coffee (regular/decaf)

AFTERNOON BREAK OPTIONS

The Break \$8.00 per person

Assorted chips, Assorted Cookies or Chocolate Brownies, Coffee, Assorted Herbal Teas, Assorted Diet and Regular Soft Drinks and Water

The Health and Wellness Break \$11.00 per person

Assorted Granola and Fruit Bars, Assorted Yogurt Cups, Whole Fresh Fruit, Dried Snack Mix, Individual Boxes of Raisins and Bottled Water

The Chocolate Break \$12.00 per person

Chocolate Chip Cookies, Brownies, Fresh Seasonal Fruit, Assorted Diet and Regular Soft Drinks, Regular and Decaffeinated Coffee and Water

APPETIZERS/HORS D'OEUVRES

Cold Options

(Per 100 pieces minimum)

Stuffed Deviled Eggs.....	\$125.00
Assorted Finger Sandwiches.....	\$125.00
Ham or Chicken Salad Sandwiches.....	\$130.00
Seafood Salad Sandwiches.....	\$150.00
Shrimp (Shell On).....	\$275.00
Seasonal Oysters on the Half Shell.....	\$250.00
Mussels of the Sea.....	\$250.00
Shrimp Peel and Deveined.....	\$300.00
Snow Crab Legs (Cluster).....	Market Price

Hot Options

(Per 100 pieces minimum)

Meatballs (Barbeque, Swedish, or Sweet and Sour).....	\$125.00
Crispy Crab Balls.....	\$150.00
Franks in a Blanket.....	\$100.00
Vegetable Spring Rolls.....	\$125.00
Chicken Drumettes.....	\$150.00
Mini Fried Chicken Tenderloins.....	\$125.00
Pulled Pork Mini Sliders.....	\$250.00
Scallops in Bacon.....	\$200.00
Maryland Crab Cakes.....	\$250.00
Beef Teriyaki Skewers.....	\$250.00

LUNCH OPTIONS

Boxed Lunches

\$12 per person

Includes: Chips, Cookie or Fruit, Pickle and Bottle Water

May Substitute Chips for Pasta Salad at an additional \$.75 per person

Bread

Choose up to Two (2)

White, Wheat, Whole Grain, Sour Dough

Meats

Choose up to Two (2)

Ham, Turkey, Roast Beef

Other Options

Veggie, Chicken Salad, Tuna Salad, Pimento Cheese

Hot Lunches

Includes: Chips, Cookie or Fruit, Pickle and Bottle Water

May Substitute Chips for Pasta Salad at an additional \$.75 per person or Fries for an additional \$1

Burgers

\$12 per person

Served with or without cheese, lettuce, tomatoes, onions

Chicken Tenders

\$12 per person

Served with your choice of honey mustard or barbecue sauce

Hot Dogs

\$8 per person

Served with or without chili, onions, relish

Sliders

\$10 per person

2 sliders per person

Choice of Burgers, Pulled Pork, Ham, Turkey

BUFFETT STYLE LUNCH/DINNER OPTIONS

Soul Food Style Buffet

Salads/Soups/Stews

Choose One (1)

Spring Mix Garden
Pasta Salad
Broccoli and Cheese Soup
Chicken Noodle Soup

Seasonal Fresh Fruit
Potato Salad
Vegetable Soup

Tuna Salad
Okra Soup
Potato Soup
Beef Soup

Vegetables

Choose Two (2)

Green Beans
Sweet Potato Yams
Sweet Corn

Vegetable Medley
Baby Lima Beans
Steamed Cabbage
Fried Okra

Bermuda Vegetables
Baked Beans
Collard Greens

Starches

Choose One (1)

Rice
yellow, white, brown, pilaf, red, veggie, wild, okra,
Mashed or Roasted Potatoes
Potato Fingerlings
Macaroni and Cheese

Entrees

Southern Fried Chicken
Baked Chicken
BBQ Chicken
Curry Chicken
Jerk Chicken

Pulled Pork
Smothered Pork Chops
Roasted Pork Loin
Turkey Wings
Meat Loaf

Sliced Roast Beef
Roasted Turkey
Baked Ham
BBQ Ribs

One Entrée: \$18.00 (per person)
Two Entrées: \$25.00 (per person)
Three Entrées: \$30.00 (per person)

Add an Additional \$2.00 per person for Specialty Meats

Baked Salmon ~ Braised Beef Tips ~ Ribs ~ Ox Tails

Add an Additional \$2.00 per person for additional Starch or Vegetable

Buffet includes Dinner Rolls & Butter, House Desserts, and Beverages (Coke Products)

Low Country Style Buffet

Salads/Soups/Stews

Choose One (1)

Spring Mix
Seafood Salad
Okra Soup

Seasonal Fresh Fruit
Tuna Salad
She Crab Soup

Potato Salad
Gumbo
Shrimp Creole

Vegetables

Choose Two (2)

Green Beans
Fried Green Tomato's
Sweet Corn
Corn-on-the-Cob

Vegetable Medley
Steamed Cabbage
Fried Okra
Sweet Potato Yams

Baby Lima Beans
Southern Collard Greens
Bermuda Vegetables

Starches

Choose One (1)

Rice

white, red, pilaf, yellow, crab, jambalaya, okra

Southern Grits
Mashed or Roasted Potatoes
Macaroni and Cheese

Candied Yams
Potato Fingerlings

Entrees

Low Country Shrimp and Grits
Fried or Baked Chicken
Fried or Baked Fish

Baked Salmon
Low Country Crab Cakes
Shrimp (*steamed, fried, grilled*)

One Entrée: \$23.00 (per person)
Two Entrées: \$27.00 (per person)
Three Entrées: \$32.00 (per person)

Add an Additional \$2.00 per person for additional Starch or Vegetable

Lobster or Crab Legs **at market cost**

Buffet includes Rolls & Butter, House Desserts, and Beverages (Coke Products)

BAR/CARVING STATIONS

Taco Bar \$10 per person

Meat Options Include: Beef, Chicken or Pork

Pasta Bar \$13 per person

Includes: Garlic Bread and mini Salad Bar

Spaghetti

tomato sauce, meat sauce or meatballs

Alfredo

veggie, shrimp or chicken

Lasagna

meat sauce or veggie

Potato Bar \$8 per person

Red-skinned mashed potatoes with choice of smoked bacon pieces, shredded cheese, red onions, diced tomatoes, whipped butter, sour cream, and chives or Sweet Potato Soufflé with choices of brown sugar, raisins and marshmallows.

Salad Bar \$10 per person

Choice of: Spring Mix, Garden Mix, Romaine

Includes: cucumbers, carrots, tomatoes, cheese, eggs, bacon, croutons, nuts

Add an additional \$2 per for chicken, ham or turkey; and \$3 per person for shrimp

Shrimp and Grits Bar \$18 per person

Topped with plump sautéed shrimp, smoked sausage, and a savory sauce

Carving Stations

Servings for 75

Roasted Turkey or Baked Ham - \$225.00

Pork Loin or Sliced Roast Beef - \$275.00

Carved items include appropriate condiments and rolls

Roasted Turkey Breast w/ Cranberry Comp ~ Black Forest Ham w/ Whole Grain Spicy

Mustard ~ Roast Round of Beef w/ Hora dish

PLATTER, DISPLAY AND TRAY OPTIONS

Assorted Cheese Tray

Cheddar, Swiss, Blue Cheese and Pepper Jack cheese and crackers

Small
(25 people) \$125.00

Medium
(50 people) \$225.00

Large
(100 people) \$350.00

Seasonal Fresh Fruit Tray

Small
(25 people) \$125.00

Medium
(50 people) \$250.00

Large
(100 people) \$375.00

Vegetable Crudité's Tray

Including and choice of dressing

Small
(25 people) \$100.00

Medium
(50 people) \$175.00

Large
(100 people) \$250.00

DESSERTS/BREADS/DRINKS

Banana Pudding

House Desserts

Assorted Cakes

Assorted Pies

Cakes and Pies

\$3.00 per person

Strawberry Shortcake
Red Velvet

Carrot
Cheesecake

Chocolate
Lemon

Pies

Dutch Apple
Key Lime
Sweet Potato

Pumpkin
Cobbler
Peach

Cherry
Apple
Pecan

Breads

\$50.00 per 100 guests

Dinner Rolls

Muffins

Buttermilk Biscuits

Drinks

\$2.00 per person

Assorted Soft Drinks including Sweet Tea and Lemonade

Add an Additional \$2.00 per person for Coffee or Hot Tea

Tap Water
Complimentary

ADDITIONAL FEES AND SERVICES

A service fee will be included in the final billing on all food, beverages and facility costs. The service fee covers servers, service, set-up and breakdown of the facility and janitorial services.

Standard Service Fee = 22%

Served Buffet = 25% (includes at least 4 service attendees / additional attendees are available at \$150/person)

Full Plated = 22% (plus an additional \$2 per person)

**** \$75.00 per Station Attendant Fee****

****Additional 10% Service Fee for Paper Products Per 100****

**** Other fees may apply****