



**Crown Royal Catering and Events
Planning Services**

Web: www.crownroyalevents.com

Email: crownrcs@yahoo.com

703-599-5518



Thank you for your interest in our services, it will be a pleasure to cater for your event. The quote includes food, tableware, Plates cups or glasses, napkins etc. Simply tell us your preference, the quantity of each, and the services you want us to provide and We will do the rest. We will present you a detailed plan and total invoice weeks before the event for your final approval. We will also take care of all the details like clean up, to make your event a pleasurable, memorable experience so that you can just relax and enjoy.





Asian Beef & Broccoli \$15.99 (plated or buffet).

Skip the greasy Chinese takeout and try our fresh Asian beef in sweet teriyaki sauce prepared with broccoli, carrots, scallions and snap peas. Served with rice pilaf.



Balsamic London Broil \$16.99(plated or buffet).

Tender London broil served on a luscious bed of caramelized red onions and mushrooms. Accompanied by garlic redskin mashed potatoes.

BBQ Baby Back \$15.99 (picnic or buffet).

Pork ribs, slow roasted, then grilled to perfection and glazed with our BBQ sauce. Served with corn on the cob, creamy coleslaw, baked beans and buttermilk biscuits.





Beachside BBQ \$16.50 •(Buffet)

Grilled BBQ chicken skewers •Lime marinated shrimp skewers •Cilantro rice pilaf • baked beans •Buttery corn on the cob •Picnic potato salad •



Times of the Year \$13.99 (Buffet)

Sliced Seasonal Turkey breast, with Glazed Spiral Ham, Duo of Mashed Sweet Potatoes and Garlic Mash Potatoes Green Bean Almandine, Mandarin Salad with Dressing

Brazilian Tilapia \$14.50

Filet of tilapia marinated in lime, pan roasted with garlic and cilantro, then glazed with a citrus sauce. Served on a bed of rice pilaf





Cajun Time \$20.99 (Buffet).

This package will take you into the heart of New Orleans!•Cajun shrimp and Italian sausage kabobs, oven roasted salmon , Red beans and rice, Fried Hush puppies and cornbread bites with butter



Campfire Grilled Salmon \$14.29(Plated)

A grilled salmon filet brushed with a sweet Cajun barbeque glaze, served with roasted red potatoes and a bowl of our house coleslaw.

Chicken Cheese Enchiladas\$10.20 (Plated).

Flour tortillas stuffed with chicken and topped with tomatillo green sauce and melted Mexican cheeses. Served with Mexican rice and a side of sour cream.

Chicken Forestier \$12.99 (Plated)

Oven roasted boneless chicken breast marinated in garlic, white wine and fresh herbs. Served with a tomato mushroom demi glace and herb orzo pasta.





Chicken Marsala \$12.99(Plated)

Boneless chicken breast sautéed in lemon juice and extra virgin olive oil with sautéed mushrooms and sweet Marsala wine sauce. Served with roasted herb potatoes or Mashed Potatoes



Favorite Time of Year \$18.00 •(Buffet)

Grilled 6 oz filet of Salmon with a Chardonnay dill cream sauce , Mashed potatoes with chives , Roasted vegetables , Rolls with butter , Mixed green salad with house orange dressing.





Crown Royals Chefs Special (Plated or Buffet)• \$18.99

Teriyaki salmon filet •Cilantro butter flank steak
•Grilled summer squash with olive herb marinade
•Roasted red potatoes •Rolls with butter

Curried Vegetable Stew \$12.50 (Buffet)

A spicy curry garlic stew of carrots, potatoes, zucchini, garbanzo beans and tomatoes. Served with couscous.





Favorite Time of Year \$18.00(Buffet)

- Grilled 6 oz filet of Salmon with a Chardonnay dill cream sauce
- Mashed Yukon potatoes with chives
- Roasted vegetables
- Rolls with butter
- Mixed green salad with , grapes, blue cheese, and champagne dressing

Finest Fiesta (Buffet)\$ 12.99

Flat iron mesquite Angus steak and boneless mojo chicken breast marinated in fresh citrus juices then charbroiled and sliced. Served with:

- Sautéed onions and peppers
- Creamy black beans and Mexican fiesta rice
- Soft flour tortillas,
- Jalapeño peppers
- Grated cheese
- Sour cream
- Guacamole
- Fresh cilantro salsa
- Tortilla chips





Five Star Summer Bash(Buffet)\$13.99

- Grilled BBQ chicken
- Teriyaki salmon filet
- Cilantro butter flank steak
- Grilled summer squash with olive herb marinade
- Roasted red potatoes
- Rolls with butter

The Smokehouse\$21.75 (Buffet)

- BBQ Beef Brisket
- Herb marinated chicken quarters
- BBQ baby back ribs
- Baked beans
- Potato salad
- Cornbread with butter

Gourmet Mac and Cheese\$12.99 (Buffet)

Al dente cavatappi pasta with a blend of four cheeses and garlic bread and baked chicken.





Gourmet Organic Cookout \$20.99 (Buffet)

- Apple pecan walnut salad
- Grass-fed beef burgers
- Organic grilled chicken
- Cinnamon sugar baked beans
- Grilled asparagus
- Sweet potato salad



Grilled Top Sirloin

Tender grilled sirloin beef strips topped with grilled mushrooms and a demi glace. Served with herb roasted red potatoes.
\$12.99

Heart Healthy Balsamic Chicken \$15.99 (Plated)

- Herb-roasted chicken breast
- **Garden salad with balsamic dressing**
- **Steamed green beans**
- **Roasted new potatoes**
- **Wheat and grain dinner rolls**

Heart Healthy Chicken \$15.99 (Buffet)

- Grilled 6 oz. chicken breast
- Strawberry pineapple salsa
- Marinated vegetable salad
- Black bean corn salad
- Wheat rolls with margarine





Heart Healthy Flank Steak \$15.99 (Plated)

- Marinated grilled flank steak in house gravy
- Rice pilaf
- Grilled vegetables
- Garden salad with balsamic dressing
- Wheat rolls



Heart Healthy Hawaiian Chicken Kabobs \$15.99 (Buffet)

- Chicken breast kabobs with pineapple and bell peppers
- Island rice
- Raspberry mixed green salad
- Wheat rolls

Heart Healthy Tilapia \$15.79 (Buffet)

- Grilled tilapia with tomato gravy
- Grilled zucchini and squash
- Mixed green salad
- Cilantro butter rice
- Wheat rolls with butter





Herb Grilled Chicken Alfredo \$12.99 (Plated)

Fresh herb grilled chicken breast tossed with our Home made, creamy Alfredo sauce and fresh Pasta. Served with rolls, butter, and tossed salad with ranch and balsamic dressings



Hickory Smoked Chicken \$14.29 (Plated)

Adobo marinated chicken breast, grilled over and topped with sautéed peppers and onions in a garlic roasted cilantro cream sauce. Served with rice pilaf and garnished with lime wedges and cilantro.





Honey Gingered Salmon \$15.99 (Plated)

Filet of salmon marinated in a honey ginger sauce and grilled to perfection. Served on a bed of rice pilaf.



Island Breeze \$15.99 (Buffet)

- Mango coconut chicken
- Island BBQ ribs
- Lemon shrimp skewers
- Red beans and rice





Jamaican Me \$16.99

We slice our jerk-rubbed pork tenderloin thin and serve it with a zesty bowl of pineapple Caribbean Rice, Our house special slaw and fried sweet plantains .



Lunch- Catch of The Day\$15.99 (Buffet)

Salmon filets baked in a white wine lemon-dill sauce
Mediterranean Green Beans with red peppers and
garlic Steamed Basmati Rice/ Garlic rice.

Mediterranean Kabobs\$15.99(Plated)

Choice of beef or chicken kabobs marinated and skewered with bell peppers, onions and mushrooms.
Served with pita bread, rice pilaf and tomato cucumber onion salad.





Mediterranean Picnic in the Park

\$22.99(Buffet)

- Filet of salmon with fresh lemon, herbs and olive oil
- Herbs de Provence grilled chicken breasts
- Grilled balsamic vegetables
- Parisian red potatoes
- Lemon orzo pasta salad

Mediterranean Platter \$16.99 (Plated)

Lemon caper chicken breasts and roasted salmon marinated with Mediterranean spices and herbs. Served with wild rice with raisins.





Mama's Best Kabobs\$16.99(Buffet)

- Marinated chicken kabobs
- Herb rice / Jollof rice
- Smoky grilled tomatoes and fresh cut onions

My house special\$15.99 (Buffet)

- Roasted garlic and thyme crusted chicken breast with Chianti reduction
- Loaded bacon potatoes
- Grilled balsamic vegetable
- Mixed field green salad
- Dinner rolls with butter
- Spring-time sugar cookies

New Delhi Delight\$17.95 (Buffet)

Curry glazed chicken breast and salmon filet served with mango chutney, mixed field green salad with balsamic dressing and assorted rolls with butter.





Pasta Station \$12.99 (Stationed)

3 types of your choice of pasta with toppings.

House Pasta \$10.99 (Plated)

House special coconut vegetable pasta served with grilled chicken and any salad of your choice.

Pesto Pasta \$13.59 (Plated)

Basil pine nut pesto tossed with cheese filled tortellini and freshly grated Parmesan and Reggiano cheeses.





Pinot Grigio Chicken \$15.99

Tender grilled chicken breast sautéed with mushrooms, zucchini, squash and carrots in a light pinot grigio cream sauce. Served with vegetable rice.

Vegetable / meaty Lasagna (Plated)

Vegetarian lasagna stocked with a mixture of cheeses, caramelized onions,

Portobello mushrooms peas,





Rustic BBQ \$17.99 (Buffet)

- Tangy BBQ chicken pieces and pulled BBQ pork
- Honey baked beans
- Picnic red potato salad
- Mango coleslaw
- Tomato cucumber salad
- Summer fruit kabobs

Sautéed Sausage\$15.99(Buffet)

Sautéed Italian Sausage served with sliced trio color of bell peppers and onions over rice served with sautéed green beans





ABS Roast Beef \$16.99(Plated)

Marinated roast beef oven roasted to perfection with Portobello mushrooms and pearl onions and topped with a red wine demi-glace. Served with creamy scalloped potatoes.

Southern Special \$15.99

Cornbread with butter Crispy Fried Chicken

Mashed Potatoes with garlic and bacon

Kernel Confetti Corn

Baked Beans with Brown Sugar

Roll with the soul, soul food.\$ 17.99 Buffet

Your choice of two proteins, two carbs a veggie , dinner roll and butter.





A treat for the soul \$ 22.99 Buffet.

Your choice of chicken part, buttermilk marinated, cornmeal crusted and fried, or egg, milk and flour crusted and fried.

Honey / cranberry glazed ham

Collard greens season with bacon but can add any item of your choice.

Oven roasted herb red potatoes

Deluxe mac and cheese

Seasoned steamed vegetables

Soft cornbread squares / buttery biscuits





Southwest Mixed Grill\$22.99

- Grilled tender beef with sweet and sauce
- Grilled chicken with jalapeno pineapple salsa
- Grilled summer vegetables
- Garlic herb potatoes
- Baby field green salad
- Rosemary Flatbread with butter

Spaghetti Bolgonese\$13.29

Traditional meat sauce seasoned with garlic and herbs over spaghetti

Served With Garlic Bread

Classic Garden Salad

Crown Royal House Special\$17.99 (Buffet)

- Sliced grilled oregano chicken
- Grilled sliced steak
- Tri-color orzo pasta
- Steamed vegetables
- Dinner rolls with butter





Chefs Special \$17.99

- **Chicken Parmesan topped with Mozzarella and tomato basil sauce**
- **Choice of Linguine or penne pasta**
- **Choice of garlic Alfredo or classic marinara sauces**

Staff special \$16.99 (Buffet)

Breast of chicken stuffed with spinach, herbs and parmesan cheese with a sweet summer basil sauce

Served with Rice Pilaf

Grilled Vegetables

Classic Garden Salad

Rolls with butter





Stuffed Chicken Marsala\$15.89 (Buffet)

Oven-roasted chicken breast stuffed with Italian cheeses and sun-dried tomatoes, topped with mushrooms and a creamy masala sauce. Served with garlic parmesan mashed potatoes.

Steamed Vegetables

Garden Salad

Rolls with butter

Sweet and Sour Chicken/ pork \$15 99 (Buffet)

Stir fried chicken/ pork cubes with pineapple, bell peppers, onions and ginger in a sweet and sour sauce.

Served with White Rice and Vegetable Egg Rolls.

Sweet Grill Trio\$15.99(Buffet)

Trio of Grilled Chicken, Grilled Italian Sausage and Sliced Grilled shrimp

Served with house Dip & BBQ Dip

Creamy Mac & Cheese

Summer Squash Medley

Cucumber Tomato Salad

Rolls with butter





ABS Wild West July 4th \$14.99(Buffet)

**Pulled BBQ Pork and Pulled BBQ Chicken
Rolls**

Creamy Coleslaw

Baked Beans

Red, White Blue Cookies

Top Sirloin\$ 15.99(Buffet)

**Sliced Beef sirloin served with brown butter
sauce**

Served with steamed broccoli and cauliflower

Mixed Green Salad blue cheese dressing







