



Royal Ambassador

EVENT CENTRE

SPECIAL MENU

The Royal Ambassador understands that you may have guests that require some special attention. Whether it is a vegetarian or a person that has a serious allergy, they are equally important and should receive a full meal catered to their special needs. Due to the large number of people that we serve, it is extremely difficult to cater to every individual person, which is why we have designed this very distinguished and artistic menu that will fulfill all those special requirements

APPETIZER

BUTTERNUT SQUASH SOUP

Butternut squash pureed and julienne into a beautiful elegant dish

1ST COURSE

PRIMAVERA RISOTTO

Creamy Arborio rice complimented with cherry tomatoes, red and yellow bell peppers and Italian artichokes

ENTRÉE

GRILLED EGGPLANT TOWER

Eggplant squash and heirloom tomatoes engulfed in a beautiful tomato basil sauce accompanied by green asparagus, white cauliflower and baby carrots

SALAD

CUCUMBER WRAPPED SALAD

Spring mix salad wrapped in an English cucumber, finished with julienne carrots, roasted red peppers and onions yellow beets in a lemon dressing

DESSERT

FRUIT COCKTAIL

Assorted fresh seasonal fruit and berries presented in a frosted martini glass

Please note that none of the items on this menu have salt, pepper, vinegar or alcohol and are designed appropriately for all dietary requirements

Some examples include:

*Vegetarians
Vegans
Celiac Allergy (Gluten)
Dairy Allergy
Lactose Intolerant*

*Wheat Allergy
Soy Allergy
Nut Allergy (ALL)
Fish Allergy
Shellfish Allergy*

*Corn Allergy
Garlic Allergy
Cooking Oil Allergy
Preservative Allergy
Egg Allergy*