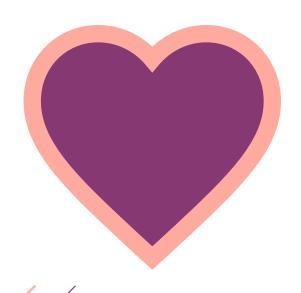
LOCK DOWN YOUR VALENTINE'S DINNER PLANS!

Catering from Royal Ashburn

FOUR COURSE MEAL DELICIOUS MENU OPTIONS WHICH INCLUDE PRE-DINNER AMUSE-BOUCHE STARTER, ENTRÉE WITH SIDE DISHES & DESSERT!

THE WAY TO THE HEART IS THROUGH THE STOMACH!

Valentine's Dinner is fully cooked and ready to heat! Heating instructions included with your dinner.



START OFF SPEECHLESS WITH PRE-DINNER AMUSE-BOUCHE

- > Vietnamese Sweet Chili Chicken Spring Roll
- > Bruschetta on Toasted Ciabatta
- > Smoked Salmon on Pumpernickel Crisps

CHOOSE YOUR APPETIZER

- > Curried butternut squash soup with crispy leeks and grilled shrimp salsa.
- > Tuna tartar with chives, avocado, confit mushrooms in a pommerey mustard dressing. Micro greens.
- > Watermelon carpaccio with fresh figs, roasted fingerling crisps, micro greens, feta and a Port wine and balsamic dressing.

FALL IN LOVE WITH THESE ENTRÉE SELECTIONS!

*Entrée options below are priced per person.

ALL ENTRÉES ARE SERVED WITH

BROCCOLINI, WILD MUSHROOM PANCAKE, BRAISED RED CABBAGE, LOBSTER ROSTI POTATOES AND ROASTED ACORN SQUASH MASH.

SALMON PROSCIUTTO 75

Prosciutto wrapped salmon with pesto cream and tomato bruschetta salsa.

BRAISED BEEF SHORT RIBS 85

Braised beef short ribs with port wine, Vidalia onion and forest mushroom ragout.

JERK CHICKEN SUPREME 70

Cinnamon jerk rubbed chicken supreme with a mango relish and rum demi.

KIMCHI & SHRIMP RAVIOLI 65

Kimchi and shrimp wonton ravioli with a sweet chili butter sauce.

KIDS MEAL BACON MAC & CHEESE | 15

Kids meal comes with chocolate chip cookies.

*please note: the kids meal does not include starters, appetizer and entree sides.

NEED WE SAY MORE, DESSERT!

Naked strawberry shortcake for two with white chocolate shavings and fresh cream.



FOR THE LOVE OF FOOTBALL! ADD A PLATTER.



Perfect for your Valentine or, heat things up with these Super Bowl trays!

DOMESTIC & IMPORTED CHEESE TRAY

\$50.00

Cheddar, Jarlsberg, Brie and Boursin with grapes, dried fruit and candied walnuts. Accompanied by an assortment of crackers.

CHARCUTERIE BOARD

\$55.00

Selection of cured meats and salami's, pickles, olives and pepperoncini, served with garlic crostini and mustards.

SEAFOOD PLATTER

(served chilled)

\$65.00

Poached salmon with lemon dill aioli, grilled calamari with sweet chilli, chilled shrimp with horseradish sauce.







ORDER ONLINE at royalashburngolfclub.com

** ORDERS MUST BE PLACED BY TUESDAY, FEBRUARY 8TH AT

12PM PICKUP IS FOR SATURDAY, FEBRUARY 12TH

BETWEEN 12PM AND 4PM **