

Steak Royale BANQUETS

**WE DO THE WORK.
YOU ENJOY YOUR GUESTS.**

Steak Royale is honored that you are considering having a banquet with us. You will find our service is impeccable and your options endless. We encourage you to contact our Banquet Coordinator so they can create a custom menu to fulfill all your needs. Nothing is impossible.

PACKAGES

We offer a variety of packages to fit any budget. Choose from one of our special lunch or dinner plans or let us create a custom menu just for you. You can add appetizer and dessert trays to any of the packages for an additional fee. All package prices are per person.

IT'S ALL INCLUDED

Your Steak Royale banquet is as important to us as it is to you. Each Steak Royale banquet package includes:

- Warm bread with honey butter
- Choice of Salad Bar, House Salad or Caesar Salad
- Choice of baked potato, rice, mashed potato or vegetable medley
- Choice of non-alcoholic beverage

STEAK ROYALE BANQUET PACKAGES ARE PERFECT FOR

*Business Meetings
Holiday Celebrations
Birthday Celebrations
Anniversary Celebrations
Large Parties
Retirement Parties
Bridal Parties
Showers
Rehearsal Dinners
Wedding Parties*

Steak Royale

Open Daily -

Monday thru Thursday from 11:00 AM Until 9:30 PM

Friday and Saturday from 11:00 AM Until 10:30 PM

and Sunday from 11 AM Until 9:00 PM

*A credit card is required to
secure your reservation and final guest count
on parties of twenty or more.*

There is no additional room charge.



Steak Royale



**990 Charisma Drive
Spartanburg, South Carolina 29303
864-503-0777**

APPETIZERS

All Appetizers Serve Eight to Ten Guests

- SPINACH ARTICHOKE DIP**.....\$21
Three orders topped with Parmesan cheese and served bubbly hot with Pita bread.
- SAMPLER PLATTER**.....\$20
Eight baked stuffed mushrooms, one order of spinach dip, and one order of potato skins
- BAKED STUFFED MUSHROOMS**.....\$22
Eighteen baked stuffed mushrooms filled with tender crabmeat stuffing and topped with melted provolone cheese.
- SHRIMP COCKTAIL**.....\$22
Twenty plump shrimp chilled and served with traditional cocktail sauce.



DESSERTS

Mississippi Mud Pie
Butter Nutter Bomb Pie
New York Style Cheesecake
Strawberry Shortcake
Something Chocolate and Delicious

Price Is Based On Number Of Guests



*Non-Alcoholic Beverages Are
Included In The Package Price
Tax And 18% Gratuity Are Not Included*

LUNCH

All Entrees Include One Side Item

- SILVER**.....\$14
HAWAIIAN CHICKEN
A chicken breast marinated in our special house blend, topped with a pineapple slice, and served with rice pilaf.
- CHOICE OF ANY STYLE BURGER**
Angus beef burger topped the way you like it, served with fries.
- GRILLED TILAPIA**
Grilled tilapia fillet, moist and tender, topped with a buerre blanc sauce.

- GOLD**.....\$16
SOUTHWESTERN OR SMOTHERED CHICKEN
Two grilled chicken breasts topped with two cheeses, chives and tomato or topped with cheese, bacon, onion and pepper.

- PRIME RIB SANDWICH**
Shaved prime rib topped with sauteed mushrooms and onions & melted cheese.

- SALMON**
A 6 oz salmon fillet grilled, baked, or Cajun spiced, served with rice pilaf.

- PLATINUM**.....\$18
SIRLOIN STEAK
7 oz. center cut sirloin grilled to perfection, full of flavor, served with a baked potato.

- SHRIMP SCAMPI**
Eight large shrimp baked in garlic butter, served with rice pilaf and garlic toast.

- HALF RACK OF RIBS**
Super tender pork ribs braised in a sweet and savory BBQ sauce.

DINNER

All Entrees Include One Side Item

- SILVER**.....\$19
HAND CARVED PRIME RIB
An 8 oz. portion seasoned, seared, then slow roasted and sliced to serve prime rib.

- SIRLOIN STEAK**
A 7 oz. center-cut sirloin full of flavor, grilled to perfection.

- SALMON**
A 6 oz. salmon fillet grilled, baked or Cajun spiced, served with rice pilaf.

- HAWAIIAN CHICKEN**
Two chicken breasts marinated in our special house blend, topped with pineapple slices, and served with rice pilaf.

- GOLD**.....\$22
STEAK AND HAWAIIAN CHICKEN
A 7 oz. sirloin steak and a tender marinated chicken breast grilled and topped with pineapple.

- HAND CARVED PRIME RIB**
A 12 oz. portion of seasoned, seared then slow roasted, sliced to serve prime rib.

- THE "HOUSE CLUB"**
A 12 oz center-cut sirloin, marinated in our special house blend.

- TALAPIA**
Two pieces of grilled, baked, or Cajun spiced Talapia fillet. Served with rice pilaf and vegetable medley.

- PLATINUM**.....\$25
PRIME RIB & CRAB CAKE
A 8 oz. portion prime rib and a crab cake served with buerre blanc sauce.

- FILET MIGNON**
A 8 oz. cut of tender filet mignon grilled to perfection.

- TUNA OR SWORDFISH**
Grilled on an open flame or cajun style baked.