



# WE'VE GOT WHAT YOU NEED.

## GOOD MORNING

**SMALL** serves 10-12 / **MEDIUM** serves 15-18 / **LARGE** serves 20-25

### BREAKFAST TACOS

RBG sausage, bacon, chorizo, migas, veggie chorizo, \$3.00/ea  
bacon potato cheese, egg white and avocado,  
spinach egg cheese

FRESH SEASONAL FRUIT PLATTER \$22/33/44  
with yogurt honey dip

BASKET OF ASSORTED PASTRIES \$2.25/ea  
cinnamon rolls, croissant, muffins, tea breads

BAGELS (dozen)  
with plain cream cheese \$21  
with plain cream cheese, sliced tomato,  
sliced red onion \$27

FRESHLY BREWED STUMPTOWN COFFEE (96 oz.) \$20  
with cups and condiments \$25

## SANDWICH PLATTERS

mix and match a minimum of 10 \$6.50/sandwich

SMOKED TURKEY AND MUENSTER  
with mayo and dijon on wheat

TURKEY, APPLE, BRIE  
on cranberry bread

TURKEY CLUB (+.50)  
with avocado on wheat

TURKEY BAM!  
with pepper jack and banana peppers on wheat

PESTO TURKEY  
with provolone on wheat

HAM AND SWISS  
on rye

HAM, PEAR, CHEDDAR  
with dijon on wheat

HAM AND BRIE  
with dijon on baguette

PASTRAMI AND GOUDA  
with spicy mustard on rye

SALAMI AND CHEDDAR  
with pickles on baguette

OLD FASHIONED TUNA SALAD  
on wheat

TARRAGON CHICKEN SALAD  
on wheat

ROASTED BEET AND GOAT CHEESE  
with spinach and walnut butter on baguette

HOMEMADE PIMENTO CHEESE  
on sourdough

SWEET POTATO AND HUMMUS  
with provolone and veggies on wheat

ROASTED EGGPLANT  
with mozzarella and pesto mayo on baguette

CUCUMBER AND CREAM CHEESE  
with artichoke tapenade on wheat

PEANUT BUTTER AND BANANA  
with apples and honey on cranberry bread

## SALADS

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### LEAFY SALADS

KALE \$39/58/78  
chickpeas, zucchini, red bell, radishes,  
cashew tamari dressing

GREEK \$36/54/72  
feta, artichoke hearts, cucumber, tomato, olives, red  
onion, red wine vinaigrette

SPINACH \$36/54/72  
blue cheese, walnuts, dried cranberries, hard cooked  
egg, bacon, citrus vinaigrette

COBB \$39/58/78  
grilled chicken, hard cooked egg, avocado, tomato,  
blue cheese dressing

NICOISE \$39/58/78  
albacore tuna, green beans, tomatoes, hard cooked  
egg, olives, red onion, dijon vinaigrette

ASIAN \$39/58/78  
grilled chicken, carrots, oranges, green onions,  
sesame seeds, soy ginger vinaigrette

CAESAR \$32/48/64  
with grilled chicken \$39/59/78

A minimum of 48 hours notice is requested for breakfast and lunch catering orders. 72 hours for platters and cocktail bites.



## SPECIALTY SALADS

QUINOA with cucumber, mango, feta, tomato, mint, almonds	\$38/57/76
COUS COUS with raisins, dried cranberries, almonds, carrots, dill	\$34/51/69
BLACK BEAN with roasted corn, tomato, radish, cilantro	\$38/57/76
BLACK EYED PEA with butternut squash, bell pepper, cucumber, tomato, basil	\$38/57/76
ROTINI with feta, tomato, kalamata olives, basil	\$34/51/69

## BOXED LUNCH

each box includes a choice of sandwich or salad, bag of Kettle chips, cookie from Luxe Sweets and Sweet Leaf Tea or Richard's Rainwater. \$12

## DELI SALADS AND DIPS

SMALL 8 oz. container/ LARGE 16 oz. container

TARRAGON CHICKEN SALAD	\$4.50/9
OLD FASHIONED TUNA SALAD	\$4.50/9
HOMEMADE PIMENTO CHEESE	\$4.50/9
TABOULI	\$4.50/9
TZATZIKI	\$4.50/9
WHITE BEAN DIP	\$4/8
SPINACH SERRANO DIP	\$4.50/9
GUACAMOLE	\$6.50/13
RBG FAVORITE SALSAS	\$4/8
roasted red, roasted green, creamy poblano or creamy habanero	

ADD 35 CROSTINI FOR \$6

ADD 30 TRIANGLES OF PHOENICIA PITA BREAD FOR \$4

ADD A BAG OF EL MILAGRO TORTILLA CHIPS FOR \$4

ADD A BOX OF WATER CRACKERS FOR \$3.50

## PLATTERS

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ANTIPASTI herbed white bean dip, marinated artichoke hearts, grilled eggplant, calabrese salami, prosciutto, fresh mozzarella, parmigiano reggiano	\$60/90/120
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MEZZE baba ganoush, tabouli, tzatziki, spiced fried chickpeas, feta cheese, grape tomatoes, kalamata olives	\$38/57/76
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TAPAS serrano ham wrapped asparagus, chorizo and tomato skewers, manchego, fig preserves, spanish tortilla, herb marinated olives, marcona almonds	\$60/90/120
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SHRIMP COCKTAIL sake-poached shrimp with sambal cocktail sauce	\$45/67/90
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CRUDITES selection of raw and blanched vegetables. romesco sauce, herbed yogurt OR curried aioli for dipping	\$22/33/44
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GRILLED VEGETABLES selection of the best vegetables, grilled, with a drizzle of balsamic reduction	\$32/48/64
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CHARCUTERIES 5 types of cured meats served with cornichons and tart cherry mostarda	\$65/97/130
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CHEESE AND FRUIT conveniently cubed selection of cheeses served with grapes and berries	\$36/54/72
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WHOLE BRIE WHEEL serves 25-30 with apricot preserves and toasted walnuts	\$52
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## COCKTAIL BITES

By the dozen, one dozen minimum

### SAVORY

SRIRACHA CHICKEN WINGS with housemade blue cheese dressing	\$12
MINI BEEF AND PORK MEATBALLS with romesco sauce	\$17
CHORIZO AND TOMATO SKEWERS	\$12
SAMBAL DEVILED EGGS with sesame salt	\$15
BLUE CHEESE STUFFED DATES wrapped in bacon	\$21
CROSTINI with pimento cheese OR white beans	\$12
SPANISH TORTILLA SQUARES	\$18

### SWEET

NUTELLA RICE KRISPY SQUARES	\$12
BROWNIES	\$15
FRESH FRUIT SKEWERS with chocolate dipping sauce	\$18

YOUR DOWNTOWN NEIGHBORHOOD GROCERY  
512.983.6990

[CATERING@ROYALBLUEGROCERY.COM](mailto:CATERING@ROYALBLUEGROCERY.COM)

3RD & LAVACA • 6TH & CONGRESS • 4TH & NUECES

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