



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, migas, veggie chorizo, \$3.00/ea
egg white with avocado

Tacodeli vegetarian tacos \$2.50/ea

FRESH SEASONAL FRUIT PLATTER \$22/33/44

with yogurt honey dip

BASKET OF ASSORTED PASTRIES \$2.25/ea

cinnamon rolls, croissant, muffins, tea breads

BAGEL PLATTER (dozen)

with plain cream cheese \$21

with plain cream cheese, sliced tomato, \$26
sliced red onion

FRESHLY BREWED KATZ COFFEE (96 oz.) \$16

with cups and condiments \$20

SANDWICH PLATTERS

mix and match a minimum of 10 \$6.00/sandwich

SMOKED TURKEY AND MUENSTER

with mayo and dijon on wheat

TURKEY, APPLE, BRIE

on cranberry bread

TURKEY CLUB

with avocado on wheat

TURKEY BAM!

with pepper jack and banana peppers on wheat

HAM AND SWISS

on rye

HAM, PEAR, CHEDDAR

with dijon on wheat

HAM AND BRIE

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

CURRY CHICKEN SALAD

on sourdough

HOMEMADE PIMENTO CHEESE

on sourdough

SWEET POTATO AND HUMMUS

with provolone and veggies on wheat

ROASTED EGGPLANT

with mozzarella and pesto mayo on baguette

TOFU EGG SALAD

with pickles and provolone on wheat

SALADS

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

LEAFY SALADS

GREEN \$30/45/60

red onion, red pepper, cucumber, house made ranch

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

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	\$36/54/72
COUS COUS with curried vegetables, raisins	\$32/48/64
BLACK BEAN with roasted corn, tomato, radish, cilantro	\$36/54/72
BLACK EYED PEA with butternut squash, bell pepper, cucumber, tomato, basil	\$36/54/72
ROTINI with feta, tomato, kalamata olives, basil	\$32/48/64

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. \$11

DELI SALADS AND DIPS

SMALL 8 oz. container/ LARGE 16 oz. container

TARRAGON CHICKEN SALAD	\$4.50/9
CURRY 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 roasted red, roasted green, creamy poblano or creamy habanero	\$4/8

ADD 35 CROSTINI FOR \$6

ADD 30 TRIANGLES OF PHOENICIA PITA BREAD FOR \$4

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

PLATTERS

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ANTIPASTI herbed white bean dip, roasted red peppers, marinated artichoke hearts, grilled eggplant, hot capicola, prosciutto, bocconcini, parmigiano reggiano, crostini	\$54/81/108
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MEDITERRANEAN MEZZE baba ganoush, tabouli, tzatziki, spiced fried chickpeas, feta cheese, grape tomatoes, kalamata olives, phoenicia pita triangles	\$33/49/66
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TAPAS serrano ham wrapped asparagus, chorizo and tomato skewers, manchego, fig preserves, spanish tortilla, herb marinated olives, marcona almonds, sliced baguette	\$54/81/108
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SHRIMP COCKTAIL sake-poached shrimp with sambal cocktail sauce	\$45/67/90
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CRUDITES selection of seasonal raw and blanched vegetables. romesco sauce, house made blue cheese dressing or curried aioli for dipping	\$22/33/44
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GRILLED VEGETABLES selection of the best vegetables, gilled, with a drizzle of balsamic reduction	\$32/48/64
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CHARCUTERIES 5 types of cured meats served with cornichons, cranberry mostarda, sliced baguette	\$65/97/130
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CHEESE AND FRUIT PLATTER conveniently cubed selection of cheeses served with grapes, berries and crackers	\$33/49/66
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WHOLE BRIE WHEEL serves 15-18 with apricot preserves, toasted walnuts and crackers	\$45
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COCKTAIL BITES

By the dozen, one dozen minimum

SAVORY

SRIRACHA CHICKEN WINGS with housemade blue cheese dressing	\$10
MINI BEEF AND PORK MEATBALLS with romesco sauce	\$17
CHORIZO AND TOMATO SKEWERS	\$10
SAMBAL DEVILED EGGS with sesame salt	\$12
BLUE CHEESE STUFFED DATES wrapped in bacon	\$9 \$18
TOMATO AND BASIL BRUSCHETTA	\$20
SPANISH TORTILLA SQUARES	\$18

SWEET

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

YOUR DOWNTOWN NEIGHBORHOOD GROCERY

512.983.6990

CATERING@ROYALBLUEGROCERY.COM

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

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