L:123-456-7890
food@gmail.com

Royal Events

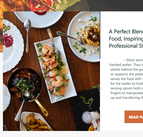
YOUR CART
2 ITEMS $0.00

A PERFECT BLEND OF SENSATIONAL FOOD

ORDER NOW

CATERING

Welcome To The Best Catering Company



ABOUT US

Our Story of startup

A Perfect Blend of Sensational Food, Inspiring Ideas and Professional Staff

Silver service is oriented for a right-handed waiter. This is to serve the food, the waiter stands behind the guest and to the guest's left, holds or supports the serving dish with his left hand, serves the food with their right hand. It is common for the waiter to hold the serving fork above the serving spoon both in the left hand, and use the fingers to manipulate the tool as a pincer for picking up and transferring the food.

READ FULL STORY

CATERING

Our Menu

CANAPES

SMALL PLATES

SWEETS

DRINKS

and much more sensational food & drinks...

VIEW FULL MENU

SERVICES

Planning a Fabulous Event?

01 WEDDINGS

On one of the most important days of your life, we provide a full catering program

02 PICNICS

We will be more than happy to work for you during a family or a business picnic

03 CORPORATE

You can order a corporate full time or part-time service for personnel/staff lunches

04 FESTIVALS

We are completely capable of serving for big, open, small, adults or kids festivals

05 SOCIALS

Social events are highly important to our clients, and we guarantee perfect service

06 PRIVATE PARTIES

A private dining room,or a penthouse catering is one of our many great services

VIEW MORE SERVICES

Book Your Tasting Session or discuss your project

SEND FREE REQUEST

TESTIMONIALS

Clients About Us

"Our church was having a small charity event for children, and you guys made it perfect. The kids loved the food, and we are definitely calling you back."

Silver service is oriented for a right-handed waiter. This is to serve the food, the waiter stands behind the guest and to the guest's left, holds or supports the serving dish with his left hand, serves the food with their right hand. It is common for the waiter to hold the serving fork above the serving spoon both in the left hand, and use the fingers to manipulate the tool as a pincer for picking up and transferring the food.

Andrew Mazeus, Head Chef

READ FULL STORY

STAFF

Team

Amanda Flinch
Co-founder, Chef

Joseph Verder
Chef

Anthony Mann
Cateror

Jenny Green
Cateror

VIEW FULL TEAM

GALLERY

Check Our Recent Projects

VIEW MORE PROJECTS

CONTACT US

Leave a Feedback or Ask a Question

Name*

Email

Message

I agree that my submitted data is being collected and stored.

SEND MESSAGE

L:123-456-7890
food@gmail.com

Royal Events

CATERING

address: xyz 500,
zip: 45896

© 2022 All Rights Reserved