



YOUR CULINARY JOURNEY AWAITS AT ROY'S BONITA SPRINGS

Culinary pioneer and Roy's founder Roy Yamaguchi was born in Tokyo. It was while visiting his grandparents on Maui that he had his first taste of seafood bought fresh at seaside piers - fond memories that would shape his future career.

Roy Yamaguchi is regarded as an international culinary visionary, creating fusion cuisine at his original Roy's in Honolulu in 1988. Blending classic techniques with adventurous Pacific Rim flavors, he created an entirely new approach to fine dining.

Today, Roy's rich culinary tradition continues in Bonita Springs. Our local Chef Partner prepares Roy's signature dishes with exacting precision, but the menu is also peppered with new, adventurous dishes and exclusive creations by Chef Alex Johnson.

Situated in the heart of the magnificent Promenade, Roy's Bonita Springs is centrally located between Naples and Ft. Myers and minutes from most major hotels and coastal communities.

Create your next extraordinary event at Roy's Bonita Springs; call today!



ROY'S BONITA SPRINGS

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Whether your plans call for a business meeting or social gathering, luncheon or all-day meeting, fundraising gala or gathering with family and friends, an event at Roy's is only limited by your imagination! Roy's Bonita Springs offers an amazing array of private and semi-private dining options for your next event with a variety of seating options including rounds, classroom, conference-style, theatre and more.

Outdoor Patio

Seated Dinner - 50 guests

Cocktail Reception 70 guests and more

Lanai Room

Seated Dinner - 60 guests

Cocktail Reception - 80 guests and more

Main Dining Room; Semi-Private Seating

Seated Dinner - 12 to 120 guests

Entire Restaurant

Enjoy the exclusivity of hosting your event in our entire restaurant. From our beautifully appointed lounge and Chef's counter, main dining room and private dining areas, the flexibility of our spaces provides unlimited opportunities for hosting groups of any size from a small ultra-exclusive experience to 200 or more for a large-scale celebration.





LET US HOST YOUR PERFECT RECEPTION

HOT APPETIZERS

Szechuan Spiced Pork Rib	<i>Smoked & Glazed in Roy's Original Mongolian Sauce</i>	3.75
Crispy Wagyu Beef Dumplings	<i>Firecracker Sauce</i>	3
Thai Chicken Satay	<i>Bangkok Style Peanut Dipping Sauce</i>	3
Grilled Beef Yakatori	<i>Marinated & Brushed with Yuzu Kosho</i>	3.5
Coconut Crusted Shrimp Skewers	<i>Sweet & Sour Dipping Sauce</i>	4
Crunchy Golden Lobster Potstickers	<i>Spicy Togarashi Miso Butter Sauce</i>	3.5
Mini Crab Cake	<i>Japanese Citrus Aioli</i>	4
Crispy Chicken Spring Roll	<i>Citrus Black Bean Dragon Sauce</i>	3.5
Vegetable Spring Roll	<i>Mushrooms - Sesame - Bok Choy - Bibb Lettuce - Sweet Chili Sauce</i>	3
Edamame	<i>Togarashi - Sea Salt - Sugar</i>	30/25 guests
Togarashi Spicy Roasted Chickpeas	<i>Butter Leaf Lettuce - Yuzu Honey Vinaigrette</i>	30/25 guests

COLD APPETIZERS

Tomato Avocado Crostini	<i>Grape Tomato - Fresh Lemon - Micro Greens</i>	2
Salmon Tataki Crostini	<i>Lomi Lomi Tomato - Micro Greens - Ponzu Gel</i>	3
Coconut Prawn Ceviche	<i>Marinated Prawns - Thai Coconut Milk - Fresh Lime</i>	3.5
Asian Chilled Shrimp	<i>Spicy Lime Cocktail Sauce</i>	4
Vegetable Poke	<i>Crispy Wonton Chips - Maui Onion - Inamona Jus</i>	2
Tuna Poke	<i>Crispy Wonton Chips - Maui Onion - Inamona Jus</i>	3.75
International & Domestic Cheese Display	<i>Crackers - Fresh Fruit</i>	120/25 guests
Garden Fresh Vegetable Crudite	<i>House-made Ranch</i>	75/25 guests
Seasonal Fresh Fruit Display		75/25 guests

DESSERT ENHANCEMENTS

Kaffir Lime Tart	<i>Crème Anglaise</i>	2.5
Macadamia Nut Tart	<i>Caramel Sauce</i>	2.5
Petite Belgian Chocolate Torte	<i>Fresh Berries - Raspberry Sauce</i>	2.5
Haupia Coconut Panna Cotta	<i>Passion Fruit</i>	2.5



SUSHI

ROY'S SIGNATURE SUSHI

Ebi Roll <i>Shrimp Tempura - Coconut - Avocado - Cream Cheese - Habanero Aioli</i> <i>Nitsume - Mango</i>	14
Vegetable Caterpillar Roll <i>Scallion - Cucumber - Avocado - Sesame</i>	11
Auntie Lei's Aloha Roll* <i>Spicy Tuna - Cucumber - Yellowtail - Salmon - Avocado</i> <i>Garlic Ponzu</i>	16
Tempura-Crusted Ahi Roll* <i>Spicy Togarashi Miso Butter Sauce</i>	14
Sunrise at Haleakala Roll* <i>Tuna - Yellowtail - Salmon - Avocado - Asparagus</i> <i>Crunchy Panko Crust</i>	15
Lakanilau Roll* <i>Wagyu Beef - Snow Crab - Tempura Asparagus - Avocado</i> <i>Sesame Miso - Truffled Greens</i>	18
Lobster California Roll <i>Avocado - Cucumber - Tobiko</i>	14

RECEPTION MENUS

MENU 1: THE IRAZO

- 2 Tempura-Crusted Ahi Roll* *Spicy Togarashi Miso Butter Sauce*
 - 2 Szechuan Spiced Pork Rib *Smoked & Glazed in Roy's Original Mongolian Sauce*
 - 2 Thai Chicken Satay *Bangkok Style Peanut Dipping Sauce*
 - 2 Vegetable Spring Roll *Mushrooms - Sesame - Bok Choy - Bibb Lettuce - Sweet Chili Sauce*
 - 3 Salmon Tataki Crostini *Lomi Lomi Tomato - Micro Greens - Ponzu Gel*
- \$38 per Guest plus Tax, Gratuity and Applicable Administrative Fees

MENU 2: THE RANIER

- 2 Ebi Sushi Roll *Shrimp Tempura - Coconut - Cream Cheese - Habanero Aioli*
 - 2 Mini Crab Cakes *Japanese Citrus Aioli*
 - 2 Szechuan Spiced Pork Rib *Smoked & Glazed in Roy's Original Mongolian Sauce*
 - 2 Thai Chicken Satay *Bangkok Style Peanut Dipping Sauce*
 - 2 Vegetable Spring Roll *Mushrooms - Sesame - Bok Choy - Bibb Lettuce - Citrus Nam Pla*
 - 2 Tuna Poke *Crispy Wonton Chips - Maui Onion - Inamona Jus*
 - 2 Crunchy Golden Lobster Potstickers *Spicy Togarashi Miso Butter Sauce*
- \$46 per Guest plus Tax and Gratuity

Menu items priced per piece or by the roll, plus Tax, Gratuity and Applicable Administrative Fees
Minimum orders apply