



gourmet ROYALE

Wedding Sample Menu

Passed Hors D'oeuvres

Roasted Tomato Basil Bruschetta - Fire roasted cherry tomatoes with whipped ricotta cheese atop a toasted baguette slice drizzled with honey.

Deep Fried Seafood Gumbo Balls - Hearty rice balls filled with rich homemade gumbo roux, tender stewed chicken, Gulf Coast shrimp, zesty andouille sausage, and sweet blue crab meat. Dredged in a crunchy saltine cracker and breadcrumb batter, they're fried to golden perfection. Served with served on bead of white rice, & topped with our homemade gumbo, this dish captures the vibrant spirit of Creole cooking in every bite!

Salad

Spinach Salad - Baby spinach, crisp red onions, applewood smoked bacon, candied pecans, and feta cheese, tossed in a silky honey Dijon vinaigrette.

Entree

Coq Au Champagne - Seared Chicken Thighs, turkey pancetta, & aromatic vegetables, braised with cream, Dijon, & Champagne. Luxuriously savory, with a velvety sauce and a bubbly lift.

Blackened Salmon - Succulent salmon filet encrusted with a smoky blackened crust, finished with a bright garlic-herb sauce.

Stuffed Portobello Mushroom - Large portobello caps filled with a savory blend of herbs, spinach, and parmesan cheese. Baked until tender and golden, finished with a light drizzle of olive oil and a touch of lemon.

Garlic Mashed Potatoes - Silky, creamy mashed potatoes infused with roasted garlic, butter, and cream. Smooth, indulgent, and naturally gluten-free.

Sautéed Spinach - Lush spinach leaves sautéed in olive oil with fragrant garlic and delicate sliced shallots.

Glazed Croissants - Buttery, flaky mini croissants brushed with a light honey butter glaze.

Sweet Endings

(Bride) Three-Tier Italian Cream Cake - Light, tender sponge layered with creamy, vanilla-infused filling, finished with coconut flakes, & lush cream cheese frosting & toasted pecans.

(Groom) Chocolate Cake - Fluffy chocolate fudge cake layered with chocolate icing.

Beverages

Sweet Tea with Lemon

Natural Spring Water

Served plated with wait staff, tableware and napkins. provided.

Dietary accommodations available (vegetarian, vegan, gluten free, & allergen friendly).

Price per guest: \$85



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Corporate Luncheon Menu Sample

Grazing Skewers - A curated selection of elegant, bite-sized delights. Savor the season with fresh fruit skewers, crisp veggie spears, and delicate mini croissant sandwiches. Add a touch of whimsy with Ritz cracker party sandwiches and a savory Chef's kiss of olives on skewers, featuring both green and black varieties.

Smoked Chicken Drumsticks - Succulent cherry & apple wood smoked chicken drumsticks lacquered in a lush Old Fashioned bourbon glaze. Rich, caramelized notes of vanilla, citrus, and a whisper of oak create a refined finger-food experience.

Burgundy Meatball Bites - Tender, bite-sized meatballs, bathed in our in-house Burgundy sauce crafted with fresh garlic and red wine. Nestled on a fresh basil leaf and finished with a miniature fork for effortless elegance and convenience.

Crab Cake Sliders - Succulent lump crab cake sliders crowned with a zesty homemade remoulade and peppery arugula. Melt-in-your-mouth texture, bright citrus notes, and a clean, coastal finish.

Stuffed Mushrooms Hats - Delicate baby Bella mushrooms, filled with a velvety mix of diced bell peppers, yellow onions, breadcrumbs, cream cheese, and provolone. A refined bite with colorful, creamy richness and a savory, herb-kissed finish.

Sweet Endings Station - a luxurious finale featuring a visually stunning assortment: gourmet popcorn with custom labels, exotic and decadent candies, chocolate-covered strawberries, delicate gourmet cookies, and fried red velvet Oreo truffles. This indulgent display invites lingering, sultry moments and leaves guests with a memorable, enchanting finish.

Bespoke Bottled Beverages - Chef-prepared drinks featuring handcrafted flavors and custom labeling. A curated, elegant beverage experience that adds a personalized, sophisticated touch to your event.

Served buffet style, tableware and napkins provided.

Dietary accommodations available (vegetarian, vegan, gluten free, & allergen friendly).

Price per guest: \$52



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Private Event Menu Sample

Grazing Station - A visual and culinary delight featuring an abundant selection of seasonal fruits and vegetables. This enticing spread is accompanied by savory deli meats, artisanal cheeses, gourmet crackers, and a range of pickled delicacies. Each bite invites you to explore the fresh flavors of the season, making it the perfect start to your celebration.

Tater Tots Station - Crispy tater tots crowned with your choice of velvety queso blanco, smoked bacon, fresh chives, and a cool drizzle of sour cream.

Mac Station - Creamy mac with your choice of smoked brisket, crispy fried chicken bites, and Gulf coast shrimp.

Fiesta Station - Street Taco Bar: Experience a fiesta with our Mexican Street Taco Bar! Choose from soft flour or white corn tortillas filled with grilled peppers and onions, complemented by your choice of seasoned ground beef, grilled chicken, Gulf Coast shrimp, & grilled fajita steak. Enhance your tacos with shredded cheese, loaded guacamole, zesty salsas, hot queso, tortilla chips, fresh mango & traditional pico de gallo, for a customizable culinary adventure.

Wing Station - Golden Brown Farm-Fresh Chicken Drumettes hand-battered and fried to a crisp, juicy perfection, these chicken drumettes are finished with a selection of bold sauces: Hot Honey Lemon Pepper, Bourbon Brown Sugar BBQ, and Garlic Parmesan. A sizzling, flavor-packed bite that delivers crave-worthy variety.

Slider Station - Mini, melt-in-your-mouth burgers served on toasted brioche buns. A duo of Angus beef or ground turkey smash patties pair with fresh Roma tomatoes, sliced pickles, & cheese. Toppings include bacon jam, mayo, mustard, and our signature smash sauce, delivering bold flavor in every bite.

Sweet Endings Station - Gourmet Popcorn Gift Bags - Premium gourmet popcorn in polyurethane bags, customized with bespoke labeling to highlight the graduates. Assortment of candies.

Beverage Station

Frozen beverages - Double-head margarita machine on a skirted cart. Includes 6 gallons of Lemon Lime Green Shushes, plus 9oz cups, straws, and napkins.

Natural Spring Water

Served buffet style, tableware and napkins, provided.

Dietary accommodations available (vegetarian, vegan, gluten free, & allergen friendly).

Price per guest: \$60



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Small Bites Menu

Tomato Basil Bruschetta - A jewel of seasonal brightness: blistered cherry tomatoes sit atop whipped ricotta, nestled on a fresh basil leaf and toasted baguette. Finished with a delicate honey-balsamic drizzle for a touch of sweet acidity.

Mini Lentil Cakes - Delicately grilled lentil patties crafted from an illustrious blend of legumes, seasonal vegetables, and fresh herbs. Topped with vegan garlic aioli and finished with a micro-greens garnish for a refined, plant-forward bite.

Smoked Brisket Crostinis - Pecan wood-smoked brisket, thinly sliced pickles, and pickled purple onions layered on lightly toasted French bread, finished with a kiss of homemade BBQ sauce for a smoky, tangy, bite-sized indulgence.

Chicken Pot Pie Bites - Seasoned grilled chicken and sautéed vegetables folded into a velvety Dijon bechamel, piped into mini puff pastry cups, and baked to a golden, buttery finish for a nostalgic, bite-sized comfort.

Rasta Balls with Jerk Wings - Crispy fritters inspired by Rasta pasta, fried to a golden bite. Served with succulent smoked jerk wings, finished with a house-made jerk sauce for bold, Caribbean heat.

Crab Cake Sliders - Lump crab meat lightly breaded and pan-fried to a delicate crust, nestled in a toasted brioche bun and finished with a bright homemade remoulade and fresh arugula for a refined, seaside-inspired bite.

Thousand Layer Potato Bites - Ultra-thin potato sheets layered with butter, cream, and herbs, baked to a flaky mille-feuille crust. Rich, creamy, and indulgent with crisp edges and a tender interior, cut into squares and crowned with crème fraîche and a touch of caviar.

Assorted Mini Cookies - A painter's box of bite-sized, scratch-made cookies—delightfully varied in shape and flavor, crafted in small batches for peak freshness.

Assorted Cake Bites - Petite indulgences in a variety of homemade cake flavors, crafted as bite-sized, showcase-worthy treats for a refined dessert display.

Hand-Crafted Beverages

Magnolia Orchard Lemonade - A sun-kissed lemonade crafted with orchard-fresh Meyer lemons. Bright, clean citrus with a southern sweet finish.

Sapphire Pom Berry Hibiscus - A vibrant hibiscus-infused blend bursting with pomegranate and berry notes. Bold, tart-sweet profile with a ruby hue and a refreshing, finish that's both bright and cult-fresh.

Served butler style with waitstaff, tableware and napkins provided.
Dietary accommodations available (vegetarian, vegan, gluten free, & allergen friendly).
Price per guest: \$40



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Curated Course Menu Selections

Choose an Appetizer

Fruit Tray
Grazing Platter

Choose a Salad

Garden Salad
Ceasar Salad

Choose Entree(s)

Baked Chicken
Fried Chicken
Grilled Chicken
Smoked Chicken
Fried Chicken Drummettes
Smoked Chicken Drummettes
Ground Turkey Meatloaf
Salisbury Steak
Lamb Chops
Fried Catfish
Blackened Catfish
Grilled Salmon
Chicken Pot Pie
Spaghetti with meat sauce
Chicken Tetrizzini
Vegetable Lasagna (Vegetarian)
Lentil Loaf (Vegan)

Choose Sides

Steamed Garlic Broccoli
Collard Greens
Fancy Green Beans
Roasted Vegetables
Garlic Mashed Potatoes
Candied Yams
Macaroni & Cheese
Herbed Rice

Choose Bread

Garlic Parmesan Dinner Rolls
Honey Butter Croissants
Cornbread Muffins
Hot Water Cornbread

Choose Dessert

Peach Cobbler
Homemade Cake (Butter Cake with Cream Cheese Icing,
Honey Bun Cake, & Italian Creme & more)
Homemade Assorted Cookies (Chocolate Chip, Peanut
Butter, Oatmeal Raisin & more)
Banana Pudding

Choose Beverages

Sweet Tea with Lemon
Lemonade
Natural Spring Water

Bespoke Bottled Beverages

Chef crafted drinks and custom labeling

Flavors

Southern Belle Sweet Tea with Lemon
Magnolia Orchard Lemonade
Solaris Mango Coconut Water
Sapphire Pom-berry Hibiscus
Custom Color Coordinated Punch



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Curated Course Menu Selections

Bronze Essentials

1 Salad
1 Entree
2 Sides
1 Bread
1 Beverage
\$25 per guest

Silver Signature

1 Salad
2 Entrees
2 Sides
1 Bread
1 Dessert
2 Beverages
\$33 per guest

Gold Luxe

1 Appetizer
1 Salad
2 Entrees
2 Sides
1 Bread
1 Dessert
2 Beverages
Bespoke Bottled Beverages
\$48 per guest

ADD-ONS

Late Night Bites

Sliders

(Angus beef, ground turkey,
southern fried chicken breast)

Nachos with all of the fixings
(Smoked brisket, fried chicken, pulled pork)

Tacos with all of the fixings
(Carne asada, grilled chicken,
pulled pork, & grilled veggies)

Wing station with assorted flavors
(original, buffalo, lemon pepper,
garlic parmesan, & Nashville hot,
old-fashioned bourbon bbq)

Chicken & waffle on a stick

Loaded tater tots

Deep fried seafood gumbo balls

Red velvet fried Oreo truffles

\$15 per guest

Bartending Services
Margarita Machine Rental
\$250

Bartender Services
\$15 per person

Cake Services
Cake cutting server
\$5 per person

Staffing Upgrades
Wait Staff
\$100 per server