



gourmet ROYALE

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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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