



gourmet ROYALE

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