



# *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