



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