



SAMPLE MENU 200 GUEST RECEPTION

Hors d'Oeuvres (Passed for 30-45 minutes)

Oysters Rockefeller on the Half-Shell
Parmesan Reggiano Crisp with Oven-Roasted Tomatoes, Mozzarella & Basil
Crawfish Cakes with Jalapeño Tartar Sauce
Seared Ahi Tuna on Crispy Wonton Chips with Avocado & Tomato Salsa

Appetizers

New Orleans' Style Barbecue Shrimp and Grits
Savory Artichoke Cheesecake

Salad

Roasted Beet & Shaved Fennel Arugula Salad with
Tart Cherry Vinaigrette & Manchego Cheese

Antipasto Station

Homemade Crescent City Sausages
Prosciutto with Cantaloupe
Grilled Balsamic Red Onions with Spinach
New Orleans' Style Turtle Soup with Sherry

Carving Station (Select one) Beef or Pork

Roasted Rosemary Garlic Crusted Beef Tenderloin with Red Wine
Reduction Sauce & Crusty Bread
Maple-Brined Cochon Du Lait with Dirty Rice

Sides

Sauteed Summer Squashes
Snap Beans in White Wine, Tomato & Garlic

Late-Night Pass (during last hour of event)

Beignets & Iced Coffee
Mini-Grilled Gruyere Cheese Sandwiches

All Menus custom designed for you & your Guests. Pricing contingent on menu selections & number of Guests attending your unique event. Pricing to include tables, chairs, rental equipment, tax, & gratuity.

Latrobe's on Royal

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