



SAMPLE MENU
SEATED REHEARSAL DINNER

Hors d'Oeuvres Course (Select Four)

VEGETARIAN

Deviled Quail Eggs with or without Dried Scallops
Roasted Eggplant Cups filled with homemade Hummus
Rum Roasted Banana Spring Rolls
Spicy Cajun Edamame
Bruschetta with Roasted Tomato, Parmesan Reggiano & Truffle Oil
Beggar's Purses stuffed with Mushroom Duxelle

SEAFOOD

Shrimp & Grit Cakes with warm Bacon Vinaigrette
Crawfish Beignets with Smoked Powdered Sugar
Goat's Cheese, Olive & Anchovy Phyllo "Cigars"
Vietnamese Sugar Cane Skewered Shrimp
Chargrilled Oysters on the Half Shell
House Smoked Salmon on Fried Green Tomatoes

MEAT

Mini Boudin Balls with grilled Green Onion Aioli
Grit Cakes with Collard Greens
Duck Confit Wontons
Grilled Lemongrass Skewered Chicken

Appetizer ~ Salad Course (Select One)

SALADS

Beet Carpaccio Salad Carpaccio with Arugula & roasted Carrot Bleu Cheese Emulsion
Mixed Green Salad with Crispy Eggplant, Shaved Parmesan Reggiano &
Roasted Shallot Dijon Vinaigrette
Grilled Baby Romaine Caesar Salad with Pickled Red Onions & Brioche

APPETIZERS

Smoked Tomato & Fennel Soup with a Grilled Scallion Crème Fraiche
Grilled Quail on a Spiced Falafel Cake with Cucumber Mint Tzatziki
Lamb Meatballs Stuffed with Goat's Cheese, Spaghetti Squash & truffled Tomato Sauce



Main Course

(Select One Vegetarian & One Seafood~Meat)

VEGETARIAN

Roasted Cauliflower Gnocchi in a Pinto Grigio, Caper & Tomato Sauce with Sweet Peas
Old New Orleans Rum Barrel Cold-Smoked Japanese Eggplant stuffed with
Bulgar Wheat, served with Red Spinach & Basil Oil

SEAFOOD & MEAT

Seared Diver Scallop & Duck Confit with a caramelized
Onion Bread Pudding & truffled Pumpkin Sauce
Cashew crusted paneed Chicken Breast & steamed Mussels with
Collard Greens on a crispy Polenta Cake with Chili Oil
Pork Chop & Crawfish Crawfish crusted Boudin stuffed double-cut Pork Chop with
Sage-creamed White Beans & garlicky Haricots Verts
Beef Short Ribs on Baked Gnocchi with Roasted Fennel
Pimenton Marinated Flank Steak with Black Bean Tamales, Tomatoes and a fire-roasted Poblano Cream

Dessert Course (Select One)

TRADITIONAL

Mexican Chocolate Poached Pear with homemade Coriander Caramel Ice Cream
Chocolate Chip Cookie with Ice Cold Vanilla Bean Milk
Pear Galette with a Ginger Bread Crust & Guinness Stout Syrup

VEGAN

Rum Roasted Banana “Brulee” Pudding with Macadamia Nut Caramel Crust
Fresh Fruit with a Mint Syrup

*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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