



SAMPLE MENU NEW YEAR'S EVE

Hors d'Oeuvres (Passed 9-10pm)

Louisiana Crawfish Spring Rolls with Pepper Jelly
Fried Soft Shell Crabs with Roasted Poblano Pepper Aioli
New Orleans Mini-Crab Cakes with Creole Remoulade
Cold Smoked Ahi Tuna with Tomatillo Crema
House made Sausages with Fig Mustard and Grilled Pears
Beef Carpaccio Roulade with Crispy Shoestring Onions
Pulled Chipotle Pork on Crispy Corncakes
Candied Parsnip with Gruyere Sur Choix
Parmesan Reggiano Crisp with Oven Dried Grape Tomato and Basil

Raw Bar (10pm-2am)

Fresh Shucked Oysters on the Half-Shell, King Crab Legs,
Boiled Gulf Shrimp, Yellow fin Tuna Sashimi & Yellow-tail Sashimi
Assorted Hand-Rolled Maki: Spicy Tuna, Shrimp Tempura, Grilled Green Onions, Eel
Kaffir Lime Scallop and Mahi Mahi Ceviche in Martini Glasses
Assorted Pickled Vegetables
Granitas: Old New Orleans Spiced Rum and Pumpkin, Gin and Roasted Red Beet &
Tequila, Lime and Carrot

New Orleans' Classics Station

Barbeque Shrimp with Char grilled Bruschetta
Gumbo- yours or ours, your choice.
Jambalaya
Red Beans & Rice
Grilled Fennel, Asparagus, and Oven Roasted Tomatoes
Arugula and Roasted Shallot Dressed Salad
Creole Roasted Prime Rib with Fresh Horseradish Demi-Glace and Country Style Breads

Dessert

Mini Crème Brulee
House made Bacon and Dark Chocolate Brownies

*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

403 Royal Street NOLA 70130 P. 504.299.0601 F. 504.299.0602
www.LatrobessOnRoyal.com