



SAMPLE MENU CHAMPAGNE BRUNCH

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

Crispy Crab Cakes with Hot & Sweet Pepper-Jelly Dipping Sauce
Buttery Grilled Jarlsberg Cheese Sandwiches

Appetizers

Fresh Shucked Oysters on the Half-Shell &
Boiled Shrimp with Traditional Accompaniments
Seasonal Fresh Fruits & Berries with Whipped Cream
Imported and Local Cheese Selection
Fresh Flaky Biscuits with Honey Butter & Assorted Jellies

The Hot Buffet

Shrimp & Grits
Pork or Veal Grillades
Eggs Benedict
Omelettes & Eggs Custom Made to Order
Shredded Potato Hash
Mounds of Bacon

Coffee, Beignets & Dessert

Coffee and Hot Chocolate
Kahlua & Bailey's Irish Cream
Hot Beignets with Powdered Sugar
Sweet Pecan Pie Tartlets

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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