



LIVE BLUES ON PATIO • COLD NEW ORLEANS BEER • CRAWFISH BOILS • PO' BOYS

CRAWFISH BOILS • PO' BOYS • LIVE BLUES ON PATIO • COLD NEW ORLEANS BEER

THE BIG, EASY CATERING MENU

SERVES UP TO 10

BLACKENED CHICKEN WINGS	\$40
With celery and blue cheese dressing. 40–50 pcs.	
SAUSAGE BREAD FRESH BAKED	\$40
Served with Creole mustard dipping sauce. 20 pcs.	
GARDEN SALAD WITH MIXED VEGETABLES Serves 10.	\$30
Homemade croutons and choice of dressing. <i>(add chicken or shrimp/\$15)</i>	
CREOLE SLAW OR CAJUN POTATO SALAD Serves 10.	\$30
CAESAR SALAD Serves 10.	\$35
Topped with homemade croutons and shaved parmesan cheese. <i>(add chicken or shrimp/\$15)</i>	
POOR HOUSE SALAD Serves 10.	\$40
Includes mixed greens, chopped apples, candied pecans and crumbled blue cheese, topped with our homemade balsamic vinegarette. <i>(add chicken or shrimp/\$15)</i>	
Po BOYS	\$40
Ham, Roast Beef, and Turkey 4-inch Po Boy sandwiches, dressed with shredded cabbage, pickles, mayo and Creole mustard. 10 pcs.	
MUFFALETTA SANDWICH <i>(Classic or Vegetarian)</i>	\$25/\$20
Salami, ham, mortadella, provolone cheese with PHB olive salad. 10 pcs.	
MUFFALETTA VEGATARIAN PASTA SALAD Serves 10.	\$35
Includes homemade olive salad mixed with fusilli pasta topped with parmesan. <i>(add chicken or shrimp/\$15)</i>	
GUMBO <i>(Chicken & Sausage or Seafood)</i>	\$45
A New Orleans soup topped with rice. 2 qts.	
RED BEANS & RICE <i>(Classic or Vegetarian)</i>	\$35/\$30
Simmered with ham hock and Cajun spice. 2 qts.	
JAMBALAYA	\$50
Chicken and sausage mixed with rice in a Creole tomato base sauce. 2 qts.	
CRAWFISH PASTA <i>(Classic or Vegetarian)</i>	\$55/\$50
Includes crawfish tail meat in a Creole cream sauce mixed with fusilli pasta. 2 qts.	
CRAWFISH ETOUFFEE	\$55
Peeled crawfish tail meat smothered in a brown roux mixed with stewed vegetables and Cajun spice served over white rice.	
BLACKENED CHICKEN & TASSO PASTA	\$55
Diced, spicy-cured ham and blackened chicken in a cream sauce mixed with fusilli pasta. 2 qts.	
CHICKEN SAUCE PIQUANTE	\$55
Tender chicken sautéed with celery, bell pepper, and onion with garlic, jalapenos and tomatoes in a spicy golden roux served over white rice.	
BBQ SHRIMP	\$55
Ez-peel shrimp sauteed in a spicy and tangy New Orleans style sauce served with sliced Po Boy bread. 2 qts.	
SHRIMP CREOLE	\$55
Peeled shrimp sautéed with celery, bell pepper, onion and diced tomatoes, tabasco, and Cajun spices in a light brown roux served over white rice.	
BREAD PUDDING with praline sauce. 10 pcs	\$30
CORN MUFFIN 10 each	\$20

Tax Not Included