



# CATERING MENU

**\*BLACKENED CHICKEN WINGS** 40 pcs. With celery, carrots and blue cheese dressing **\$50**

**SAUSAGE BREAD FRESH BAKED** 20 pcs. With Creole mustard dipping sauce. **\$50**

**\*CREOLE SLAW OR CAJUN POTATO SALAD** Two quarts. **\$40**

**MUFFALETTA VEGAN PASTA SALAD** Two quarts. Homemade olive salad mixed with fusilli pasta. **\$45**

**\*\*CAESAR SALAD** With homemade croutons and shaved Parmesan. **\$50 ADD** chicken or shrimp **\$20**

**\*POOR HOUSE SALAD** Mixed greens with chopped apples, candied pecans, crumbled blue cheese with our homemade balsamic vinaigrette. **\$55 ADD** chicken or shrimp **\$20**

**\*\*GARDEN SALAD WITH MIXED VEGETABLES** With homemade croutons and choice of dressing. **\$40 ADD** chicken or shrimp **\$20**

**PO BOYS** Cold cut ham, roast beef and turkey. Served on Po Boy rolls and dressed with shredded cabbage, pickles, mayo and Creole mustard. **\$50**

**MUFFALETTA SANDWICH** Salami, ham, mortadella, Provolone cheese and homemade olive salad **\$35 Classic/\$30 Vegetarian**

**\*RED BEANS & RICE** Two quarts. Simmered with ham hock and Cajun spice. **\$50 Classic/\$45 Vegetarian**

**\*JAMBALAYA** Two quarts. Chicken and sausage mixed rice in a Creole tomato base sauce. **\$65 Classic/\$60 Vegetarian**

**CRAWFISH CREOLE CREAM PASTA** Two quarts. Crawfish tail meat in a Creole cream sauce with fusilli pasta. (Substitute crawfish for vegetables for vegetarian) **\$70 Classic/\$60 Vegetarian**

**GUMBO (CHICKEN & SAUSAGE OR SHRIMP)** Two quarts. A New Orleans soup topped with rice. **\$55**

**CRAWFISH ETOUFFEE** Two quarts. Peeled crawfish tail meat smothered in a roux mixed with stewed vegetables and Cajun spices served over white rice. **\$70**

**BLACKENED CHICKEN & TASSO PASTA** Two quarts. Diced spicy cured ham and blackened chicken in a cream sauce mixed with fusilli pasta. **\$65**

**CHICKEN SAUCE PICANTE** Two quarts Tender chicken sautéed with celery, bell peppers, onions, garlic, jalapeños and tomatoes in a spicy roux served over white rice. **\$65**

**\*BBQ SHRIMP** Two quarts EZ peel shrimp sautéed in a spicy and tangy New Orleans style sauce with sliced Po Boy bread. **\$70**

**SHRIMP CREOLE** Two quarts Peeled shrimp sautéed with celery, bell pepper, onion, diced tomatoes, Tabasco and Cajun spices in a light roux served over white rice. **\$70**

**\*SLOW ROASTED MEAT WITH WHITE RICE**

Pulled pork (Cochon De Lait) **\$65**

Shredded chicken (with spicy New Orleans barbeque sauce) **\$60**

Drippins' (shredded beef) **\$65**

**BREAD PUDDING** With praline sauce. 10 pieces. **\$45**

**CORN MUFFIN** 10 Muffins. **\$35**

*\* GLUTEN FREE \*\* GLUTEN FREE WITHOUT CROUTONS*

*TAX NOT INCLUDED 2/2021*