



# CATERING MENU

**(G) BLACKENED CHICKEN WINGS** 4lb. With celery, carrots, and blue cheese dressing **\$60**

**(G) (V) CREOLE SLAW** Two quarts. **\$40**

**(G) (V) CAJUN POTATO SALAD** Two quarts. **\$50**

**MUFFALETTA VEGAN PASTA SALAD** Two quarts. Homemade olive salad mixed with fusilli pasta. **\$55**

**(G) (V) POOR HOUSE SALAD** Mixed greens with chopped apples, candied pecans, crumbled blue cheese with our homemade balsamic vinaigrette. **\$70** **ADD** chicken or shrimp **\$20**

**(G) \* (V) GARDEN SALAD WITH MIXED VEGETABLES** With homemade croutons and choice of dressing. **\$50**  
**ADD** chicken or shrimp **\$20**

**HOT PO BOYS.** BBQ Chicken, Cochon De Lait Pulled Pork or Roasted Beef Drrippins'. Served with a Po Boy rolls, shredded cabbage, pickles, mayo, and Creole mustard. All condiments & meat on the side (10 half po boys) **\$60**

**MUFFALETTA SANDWICH** Salami, ham, mortadella, Provolone cheese and homemade olive salad  
**\$45** Classic/**\$40** Vegetarian (10 Pieces)

**(G) RED BEANS & RICE** Two quarts. Simmered with ham hock and Cajun spice. **\$60** Classic/**\$55** Vegetarian **(V)**

**(G) JAMBALAYA** Two quarts. Chicken and sausage mixed rice in a Creole tomato base sauce. **\$75** Classic/**\$70** Vegetarian **(V)**

**CRAWFISH CREOLE CREAM PASTA** Two quarts. Crawfish tail meat in a Creole cream sauce with fusilli pasta. **\$90**

**(V) CREOLE CREAM VEGGIE PASTA** Two quarts. Sauteed vegetables in a Creole cream sauce with fusilli pasta. **\$70**

**GUMBO (CHICKEN & SAUSAGE OR SHRIMP)** Two quarts. A New Orleans soup topped with rice. **\$70**

**CRAWFISH ETOUFFEE** Two quarts. Peeled crawfish tail meat smothered in a roux mixed with stewed vegetables and Cajun spices served over white rice. **\$90**

**BLACKENED CHICKEN & TASSO PASTA** Two quarts. Diced spicy cured ham and blackened chicken in a cream sauce mixed with fusilli pasta. **\$80**

**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. **\$75**

**(G) BBQ SHRIMP** Two quarts peeled shrimp sautéed in a spicy and tangy New Orleans style sauce with sliced Po Boy bread. **\$90**

**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. **\$90**

**(G) SLOW ROASTED MEAT WITH WHITE RICE** (3lb.of meat & 2 quarts of rice)

Pulled pork (Cochon De Lait) **\$75**

Shredded chicken (with spicy New Orleans barbeque sauce) **\$70**

Drrippins' (shredded beef) **\$80**

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

**(V) CORN MUFFIN** 10 Muffins. **\$40**

**(G) GLUTEN FREE \* GLUTEN FREE WITHOUT CROUTONS (V) VEGETARIAN**

**TAX NOT INCLUDED 2/2022**