



CATERING MENU

(G) BLACKENED CHICKEN WINGS 4lb. With celery, carrots, and blue cheese dressing **\$65**

SAUSAGE BREAD Homemade French bread stuffed with Italian Sausage & Cheese served with Marinara Sauce & Creole Mustard **\$70**

(G) (V) CREOLE SLAW Two quarts. **\$45**

(G) (V) CAJUN POTATO SALAD Two quarts. **\$55**

MUFFALETTA VEGAN PASTA SALAD Two quarts. Homemade olive salad mixed with fusilli pasta. **\$60**

(G) (V) POOR HOUSE SALAD Mixed greens with chopped apples, candied pecans, crumbled blue cheese with our homemade balsamic vinaigrette. **\$80** **ADD** chicken or shrimp **\$25**

(G) * (V) GARDEN SALAD WITH MIXED VEGETABLES With homemade croutons and choice of dressing. **\$55**
ADD chicken or shrimp **\$25**

HOT PO BOYS. BBQ Chicken, Cochon De Lait Pulled Pork or Roasted Beef Drizzins'. Served with a Po Boy rolls, shredded cabbage, pickles, mayo, and Creole mustard. All condiments & meat on the side (10 half po boys) **\$80**

MUFFALETTA SANDWICH Salami, ham, mortadella, Provolone cheese and homemade olive salad
\$80 Classic/**\$70** 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. **\$80** Classic/**\$75** Vegetarian **(V)**

CRAWFISH CREOLE CREAM PASTA Two quarts. Crawfish tail meat in a Creole cream sauce with fusilli pasta. **\$100**

(V) CREOLE CREAM VEGGIE PASTA Two quarts. Sautéed vegetables in a Creole cream sauce with fusilli pasta. **\$80**

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. **\$105**

BLACKENED CHICKEN & TASSO PASTA Two quarts. Diced spicy cured ham and blackened chicken in a cream sauce mixed with fusilli pasta. **\$95**

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. **\$85**

(G) BBQ SHRIMP Two quarts peeled shrimp sautéed in a spicy and tangy New Orleans style sauce with sliced Po Boy bread. **\$105**

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. **\$100**

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

Pulled pork (Cochon De Lait) **\$85**

Shredded chicken (with spicy New Orleans barbeque sauce) **\$80**

Drizzins' (shredded beef) **\$90**

(V) BREAD PUDDING With praline sauce. 10 pieces. **\$60**

(V) CORN MUFFIN 10 Muffins. **\$55**

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

TAX NOT INCLUDED 12/2023