



CATERING MENU

EACH MENU ITEM FEEDS (10) SIDE PORTIONS

(G) BLACKENED CHICKEN WINGS 4lb. With celery, carrots, and blue cheese dressing **\$75**

SAUSAGE BREAD Homemade French bread stuffed with Italian Sausage & Cheese served with Marinara Sauce & Creole Mustard **\$80**

(G) (V) CREOLE SLAW Two quarts. **\$50**

(G) (V) CAJUN POTATO SALAD Two quarts. **\$60**

MUFFALETTA VEGAN PASTA SALAD Two quarts. Homemade olive salad mixed with fusilli pasta. **\$70**

(G) (V) POOR HOUSE SALAD Half pan. Mixed greens with chopped apples, candied pecans, crumbled blue cheese with our homemade balsamic vinaigrette. **\$90** **ADD** chicken or shrimp **\$30**

(G) * (V) GARDEN SALAD WITH MIXED VEGETABLES Half pan. Served w/homemade croutons and choice of dressing. **\$60** **ADD** chicken or shrimp **\$30**

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) **\$90**

MUFFALETTA SANDWICH Classic 9" Round Muffaletta Bread , Salami, ham, mortadella, Provolone cheese and homemade olive salad. **\$90** Classic/**\$80** Vegetarian (10 Pieces)

(G) RED BEANS & RICE Two quarts. Simmered with ham hock and Cajun spice. **\$70** Classic/**\$65** Vegetarian **(V)**

(G) JAMBALAYA Two quarts. Chicken and sausage mixed rice in a Creole tomato base sauce. **\$90** Classic/**\$85** Vegetarian **(V)**

CRAWFISH CREOLE CREAM PASTA Two quarts. Crawfish tail meat in a Creole cream sauce with fusilli pasta. **\$120**

(V) CREOLE CREAM VEGGIE PASTA Two quarts. Sauteed vegetables in a Creole cream sauce with fusilli pasta. **\$90**

GUMBO (CHICKEN & SAUSAGE OR SHRIMP) Two quarts. A New Orleans soup topped with rice. **\$80**

CRAWFISH ETOUFFEE Two quarts. Peeled crawfish tail meat smothered in a roux mixed with stewed vegetables and Cajun spices served over white rice. **\$120**

BLACKENED CHICKEN & TASSO PASTA Two quarts. Diced spicy cured ham and blackened chicken in a cream sauce mixed with fusilli pasta. **\$120**

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. **\$100**

(G) BBQ SHRIMP Two quarts peeled shrimp sautéed in a spicy and tangy New Orleans style sauce with Po Boy bread. **\$120**

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. **\$120**

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

Pulled pork (Cochon De Lait) **\$95**

Shredded chicken (with spicy New Orleans barbeque sauce) **\$90**

Drrippins' (shredded beef) **\$100**

(V) BREAD PUDDING With praline sauce. 10 pieces. **\$70**

(V) CORN MUFFIN 10 Muffins. **\$65**

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

TAX NOT INCLUDED 12/2025