



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 Drizzins'. 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. Sautéed 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**

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

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

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