

Catering Menu

Our catering menu reflects the very best of New Orleans Creole-Italian cooking.

Let our staff plan and prepare your next event.

Let us design a Custom Menu for your next dinner party.

Any of our regular menu items can be duplicated for service at your home or office.

Pricing per person for large parties upon request.

Entrée dishes include cutlery, napkins, foam plates, or bowls, upon request.

CALL FOR PRICING.

Soups — Gumbo

Per gallon

Seafood Gumbo

Chicken Andouille Gumbo

Oyster Rockefeller Soup

1/2 gallon of rice served on the side with gumbo

Sandwiches

Cocktail Muffulettas

Seeded Italian Bread coated with extra virgin olive oil and layered with baked ham, Genoa salami, imported mozzarella and Romano cheeses, covered in our own marinated olive salad

Mini Party Po-Boys

Cajun spiced roast beef or baked ham with your choice of Swiss or American Cheese

Salads

Cesar Salad

Hearts of Romain, homemade dressing, Romano cheese and parmesan croutons. Dressing served on the side

Specialty Italian Salad

Mixed greens, tomatoes, Genoa Salami, Mozzarella and grated Parmesan cheeses, topped with our own olive salad and Balsamic vinegarette dressing on the side.

Shrimp Pasta Salad

Spiral Rotini pasta, shrimp, artichoke hearts, green onions, Calamata olives, Romano and Parmesan cheeses tossed with homemade Balsamic vinegarette dressing.

Pasta Entrees

Each full pan serves 12-15 people, double pan serves 24-30.

Sautéed Gulf Shrimp Pasta

Shrimp sautéed with garlic, green onion, basil, herbs and spices tossed in a three-cheese cream sauce with penne pasta

Chicken Picatta Pasta

Grilled chicken breast strips tossed with artichoke hearts and capers in a white wine lemon cream sauce over angel hair pasta

Crawfish Pasta

Rigatoni pasta tossed with mushrooms, crawfish tails, fresh herbs in a light cream sauce

Spinach Pasta Primavera

Fresh spinach, broccoli, cauliflower, snow peas and penne pasta tossed in a light white wine, olive oil and garlic sauce with roasted red peppers.

Mediterranean Shrimp Pasta

Shrimp, fresh Roma tomato, basil, capers, garlic and Calamata olives tossed with penne pasta

Shrimp Scampi Pasta

Shrimp sautéed with green onion and garlic, then tossed with rigatoni pasta in lemon butter white wine sauce.

Rigatoni or Penne Pasta

With homemade marinara sauce

Dinner Entrees

Baked Eggplant Parmesan**Panned Veal Parmesan****Chicken Parmesan**

(15 person minimum for Dinner Entrees)