



NEW ORLEANS CATERING, INC.

event planning

STATION STYLE BUFFET MENU

HAND PASSED HORS D'OEUVRES

(Choose Four)

Gulf Shrimp with Sherry Sauce

Gulf shrimp deep fried in our special batter and complimented with a tangy sherry sauce

Crab Cakes Béarnaise

Louisiana fresh lump crab cakes with the traditional seasonings of onions, celery, green onions, green peppers and garlic, fried to a golden brown and topped with our own version of Béarnaise sauce

Asparagus & Asiago in Phyllo

A fresh cut asparagus spear combined with the delicate flavors of asiago cheese and wrapped in a crispy phyllo roll

Marinated Petit Rib Eyes

Rib steaks cut into bite size portions, marinated in our own creation of oils, herbs, and spices and then flash fried in an iron skillet

Crawfish and Gouda Bundles

Fresh crawfish tails and Gouda cheese in a wine sauce drawn up in puff pastry bundles and baked

Oysters Bordelaise

Fresh oysters deep fried on site and served with our own bordelaise sauce for dipping

Blackened Redfish

Fresh filets of Louisiana redfish, seasoned and coated with blackened spices and prepared in a hot cast iron skillet on site

Fried Catfish Bites with Tartar Sauce

Tender, melt-in-your-mouth farm raised catfish cut into bite-size pieces, seasoned as only Cajuns can, battered with our own seasoned cornmeal mix and deep fried to a golden brown in peanut oil and served with tartar sauce

Marinated Cajun Duck Breast with Cognac and Black Peppercorn Sauce

Boneless breast of duck marinated with Cajun spices, flash sautéed in skillet on site for a crisp brown coating then finished in a barbeque pit complimented with our own sauce of reduced beef stock lightly seasoned with spices, crushed black peppercorns and cognac

Crabmeat Charlene en Croustades

Our signature crabmeat offering with fresh lump crabmeat in a creamy base piped into miniature pastry shells and heated on site to ensure freshness

Sesame Green Beans Tempura

Fresh green beans flash fried in sesame and beer battered tempura and served with a soy sauce for dipping

COCKTAIL BUFFET PRESENTATION

(Choose Two)

International Cheese & Fruit Presentation

A variety of international and domestic cheeses accompanied with gourmet crackers and a beautiful array of fresh fruit

Fruit Basket

A basket fashioned out of a watermelon filled with fresh seasonal fruit, served with fresh whipped cream
Romanov

Spinach and Artichoke Madeline

The delicious combination of spinach and artichoke hearts in a cream and cheese sauce – served with toast points

Grilled Chicken & Apple Wood Bacon Pinwheels

Hickory grilled chicken, apple-wood bacon, and a blend of cheeses with Bibb lettuce, rolled in a garlic herb tortilla with spicy honey mustard

Crab OR Shrimp Mousse

A delicious seafood pate formed in a fish shaped mold served with gourmet crackers

Stuffed Baked Brie

In puff pastry with candied pecans and a spiced blueberry jam, served with gourmet crackers and assorted seasonal berry display

Assorted French Pastries

Swan cream puffs, strawberry tarts, Florentine wafers, little napoleons, miniature chocolate éclairs, and more

SOUP OR SALAD STATION

(Choose One)

Chicken and Andouille Gumbo

Louisiana's own andouille sausage, rice and breast of chicken added to a chicken stock made from chicken, onions, celery, carrots, peppers and a variety of seasonings, simmered into a unique local flavor

Cream of Crab and Brie

A delicate creamed soup of gulf lump crabmeat and brie cream

Oysters Rockefeller Soup

Sautéed vegetables, fresh spinach, Louisiana oysters, and a variety of spices, blended with cream and broth to create a most unique soup, rarely found anywhere but Louisiana

Chartres Street Salad

Romaine lettuce, cucumbers, tomatoes, carrots, red onions, shallots, sliced mushrooms, and red peppers with a raspberry balsamic vinaigrette

Lane's Spinach Salad

Fresh spinach, sliced mushroom caps, crispy pieces of bacon, hard boiled eggs, toasted almonds, onions and bleu cheese. Complimented with a roasted red onion vinaigrette

Plantation Salad

Mixed greens with cherry tomatoes, celery, carrots, green onions, cucumbers, and broccoli, finished with a balsamic infused sun dried tomato vinaigrette

CARVING STATION

(Choose One)

Pork Loin with Sugar Cane Glaze

Pecan smoked cane glazed center cut pork tenderloin rubbed with blackened seasoning then carved per order and served with our spicy Creole mustard and French rolls

Deep Fried Turkey

A Louisiana original – a seasoned whole turkey, deep-fried then Cajun injected and carved per order. Served with our cranberry relish and French rolls

Steamship Round of Beef

Traditional round of beef accompanied by rolls, mayonnaise, yellow and Creole mustard

CHEF STATIONS

(Choose Two)

Rigatoni Al Quattro Formaggi

Tube pasta with bleu, parmesan, bel paese, and fontina cheeses

Catfish Pecan

Filets of marinated farm raised catfish, seasoned and battered, then deep fried. Served with our own pecan sauce

Chicken & Andouille Jambalaya

Hickory grilled chicken breast, seared Andouille sausage, roasted sweet peppers and Napa Valley onions, tossed in a Cajun seasoned rice then topped with grated Romano cheese

Shrimp Napoleon & Roasted Corn Cheese Grits

Gulf shrimp sautéed in butter and olive oil with garlic, mushrooms, and artichoke hearts and then blended with a light cream sauce and served over roasted corn cheese grits

Wild Mushroom & Chicken Alfredo

Traditional pasta Alfredo with a generous abundance of seasoned chicken breast and wild mushrooms, complimented with fresh grated parmesan cheese

Stella Eggplant Roulades

Fresh eggplant medallions layered with a combination of Italian cheeses and sundried tomato aioli

Cheese Stuffed Ravioli with Sun Dried Tomato, Mushroom and Tasso Cream

Fresh cheese ravioli cradled in a cream reduction with a variety of fresh mushrooms, sun dried tomatoes, marscapone cheese and tasso

Chicken Cakes with Creole Pesto

Seasoned shredded chicken, Louisiana Trinity of onions, sweet peppers, celery and garlic. Complimented with our own signature Creole pesto

Red Beans & Rice with Alligator Sausage

Red beans, alligator sausage, bay leaves, celery, onions, garlic, and peppers simmered together to make up Louisiana's most traditional dish

Shrimp Creole with Rice

Shrimp sautéed in peppers, celery, onions, garlic, and tomatoes, blended with a red sauce and served over rice

Vegetable Lasagna

Sliced spring vegetables layered with a blend of three cheeses, creamed spinach in a Cajun Alfredo sauce

Crawfish Fettuccine

Fresh crawfish tails in a four cheese sauce accented with jalapenos and sautéed vegetables served over pasta noodles