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NEW ORLEANS CATERING
SINCE 1981



Full Menu Listing

HAND PASSED HORS D'OEUVRES

Shrimp Toast

Fresh shrimp and sesame pate on toast points finished to a delicate crunch

Grilled Filet of Tuna

Fresh Gulf yellow fin tuna marinated in fresh squeezed fruit juices and our secret sauce -grilled on site to ensure the utmost in quality and taste

Sesame Green Beans Tempura

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

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

Seafood Cakes Remoulade

Lump crabmeat and Gulf shrimp cakes lightly fried and served with our own Creole Remoulade sauce

Blackened Pork

Fresh pork tenderloin rolled in a spicy mixture of Italian seasonings, three peppers and salt, flash cooked in a cast iron skillet and cut into bite size pieces, served with honey mustard dipping sauce

Fried Eggplant Sticks

Fresh eggplant battered in Italian breadcrumbs cooked on site, and served with a Creole Marinara dipping sauce

Blackened Redfish

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

Grilled Chicken Ribbons

Marinated boneless chicken breasts grilled on site and sliced into thin ribbons drizzled with pickled pepper and butter sauce

Shrimp Remoulade

Iced Gulf shrimp, boiled and peeled, served in bamboo boats drizzled with our own Creole Remoulade sauce

Crawfish and Gouda Bundles

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

Coconut Beer Battered Shrimp

Gulf shrimp battered in a diced coconut and beer batter and prepared on site. A unique presentation and delight for your guests

Assorted Sushi Rolls

California rolls, crunchy rolls, vegetable rolls and dynamite rolls

Brie en Croute with Raspberry

A classic sweet and savory combination of creamy brie cheese and raspberry puree, wrapped in puff pastry

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

Tuna Poke

Fresh tuna and cucumber steeped in a ginger, cilantro sesame marinade, served in mini wonton bowls complemented with wasabi aioli and crispy onions

Lump Crabmeat and Mushrooms

Large fancy mushrooms stuffed with lump crabmeat and a traditional Trinity stuffing

Almond Crusted Shrimp

Drizzled with raspberry pepper jelly

Mac and Cheese in Bamboo Boats

Mini elbow macaroni in a rich satiny blend of Gruyere, Monterey Jack and Cheddar cheese, accented with hand cut chives

Poached Fig Lobster Flat Bread

Steamed lobster set on flatbread topped with a poached fig reduction with sweet peppers, fried spinach and roasted garlic then topped with fresh grated Manchego and sprinkled with our Cajun spices

Oysters en Brochette

Fresh oysters wrapped in bacon with water chestnuts and then broiled until crisp

Marinated Cajun Duck Breast with Cognac and Black Peppercorn Sauce

Boneless breast of duck marinated with Cajun spices, flash sautéed in skillet on site to give it 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

Mini Vegetable Spring Roll

A colorful mix of Chinese vegetables tossed with soy sauce, sesame oil, and a touch of fresh ginger wrapped in a spring roll wrapper. Drizzled with red pepper jelly sauce

Shrimp and Prosciutto with Sweet Orange Glaze

Fresh gulf shrimp wrapped with prosciutto and served with an orange glaze for dipping

Smoked Salmon OR Crabmeat Tarts

Smoked salmon OR crabmeat blended with cream cheese, chives and cayenne pepper served in a savory tart shell

Java Pork Chops with Kahlua

Thick cut center chops coffee marinated and finished with a Kahlua and broth reduction

Roasted Tomato Bruschetta

Thick French bread is hand sliced and layered with Kalamata olive tapenade & roasted red tomatoes

Roquefort Triangles

A triangle pocket created of phyllo dough and filled with Roquefort cheese sauce and baked

Oysters Bordelaise

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

Zucchini Beignets

House made, light and delicious zucchini fritters complemented with our sun-dried tomato aioli

Grillade Cups

A traditional recipe of veal grillades, pureed and served in pastry shells

Shrimp and Sweet Basil Flat Bread

A unique combination of Gulf shrimp, fresh Roma tomato and fresh sweet basil topped with feta and fresh grated Parmesan cheeses drizzled with garlic aioli

Crabmeat and Brie Purses

Purses fashioned out of puff pastry, filled with lump crabmeat, brie cheese and a variety of spices baked until golden brown

Miniature Quiches

Available in four delicious varieties: Monterey, Florentine, Classic French & Mushroom

Crabmeat Stuffed Mushrooms

A large whole mushroom cap generously filled with a delicious crabmeat filling

Seafood Stuffed Louisiana Shrimp

Large Gulf Shrimp, butter fried, then stuffed with seasoned crab stuffing, coated with breadcrumbs and finished on site

Mushrooms Mazant

Wild mushrooms with a wine reduction served in crispy shells

Spinach, Gruyere and Prosciutto Tarts

Tartlets filled with fresh spinach, caramelized onions, melted Gruyere cheese and prosciutto

Crawfish Etouffee en Croustades

Fresh Louisiana crawfish tails boiled and peeled, sautéed in butter with chopped onions, celery, pepper, garlic and tomatoes, presented in miniature pastry shells and baked

Chilled Asparagus with Champagne Vinaigrette Shooters

Fresh asparagus steamed to crisp tenderness, then chilled to preserve their bright green color – served with a light champagne vinaigrette

Oysters Remoulade

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

Tenderloin of Beef Stuffed with Marsala Mushrooms in Puff Pastry

Fresh filet of tenderloin marinated and stuffed with fresh mushrooms, herbs and whole wheat bread crumbs laced with Marsala and wrapped in puff pastry

Chilled Dilled Shrimp Shooters

Fresh shrimp boiled in a lightly seasoned court bullion, marinated overnight in a seasoned sauce of olive oil, salt, capers, vinegar, and a few other spices. An alternative way to serve our great Louisiana shrimp in shot glass

Smoked Salmon Rolls

Slices of smoked salmon filled with spiced cream cheese

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

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

Gulf Shrimp with Sherry Sauce

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

Miniature Muffulettas

A smaller version of this New Orleans favorite, a small Italian roll with ham, salami, provolone, and olive salad mix

Oyster & Artichoke Croustades

Using the oyster liquor we make a wonderful dish of oysters, shallots, and artichokes contained in small pastry shells

Artichoke au Gratin en Croustades

A decadent four cheese artichoke dip – piped into miniature pastry shells and heated on site to ensure freshness

Shrimp Wrapped with Bacon

Fresh Gulf shrimp wrapped with a strip of bacon, with our own special seasonings and broiled until crisp

Salmon Tartare

Smoked salmon coronets with avocado cream

Grilled Lamb Lollipops

Lamb lollipops marinated in olive oil, mint and seasonings and grilled over high heat

Monte Cristo Sandwich

Sliced turkey, ham and Swiss cheese, dipped into beaten egg and sautéed in butter until golden brown. Topped with powdered sugar and raspberry sauce

Crab Rangoon

Fried Crab and Cream Cheese Wontons Served with a Sweet Chili Sauce

COCKTAIL BUFFET PRESENTATION

Spinach and Artichoke Madeline

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

Artichoke au Gratin

A decadent four cheese artichoke dip – served hot

Fruit Tree Presentation with Chocolate Fondue

A table centerpiece standing about 2 ½ feet tall with a variety of fresh fruit including watermelon balls, cantaloupe balls, honeydew melon balls, grapes, strawberries, and other seasonal fruits complimented with chocolate fondue for dipping

Spinach, Shrimp & Artichoke Madeline

Pesto covered Gulf shrimp and our house made spinach dip with toast points and gourmet crackers

Mini Acadian Crawfish Pies

Louisiana crawfish sautéed in butter with Louisiana Trinity; celery, peppers and onions. Encased in a flour crust and cooked to perfection. Presented with our own cocktail sauce

International Cheese & Fruit Presentation

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

Crudités

Fresh raw vegetables attractively cut and arranged, complimented with buttermilk dressing

Assorted Finger Sandwiches

Spread with our own mayonnaise-mustard mixture then generously topped with either ham, roast beef, or turkey breast

Assorted Meat Tray

A variety of different meats artfully presented on the buffet

Broccoli Dip

A warm vegetable dip loaded with broccoli, garlic, mushrooms and cheese

Crawfish Ravigote with Mushrooms en Croustades

Fresh shitake and white mushrooms, fresh crawfish tails in a light brandy cream sauce served

over gorgonzola encrusted toasted croustades

Fruit Basket

A basket fashioned out of a watermelon filled with fresh seasonal fruit, served with your choice of chocolate fondue or fresh whipped cream Romanov

Crab Mousse

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

Baked Brie en Croute

Wheels of brie in a pastry baked to a golden brown complimented with our own fresh apple pecan QR spiced blueberry sauce with toast points and gourmet crackers

Asparagus Wrapped with Prosciutto

Fresh young asparagus steamed till tender crisp then plunged into ice water to preserve color and crispness, wrapped with prosciutto, spread with lightly seasoned cream cheese

Oysters Rockefeller

A delicious combination of Louisiana oysters and spinach served in a chafing dish accompanied with toast points and French bread rounds

Artichoke Tree with Brie Sauce

A tree fashioned of fresh boiled artichokes and lemons, accompanied with our own brie sauce

Gourmet International Cheese, Charcuterie & Fruit Presentation

Stilton Blue, Cotswold Gloucester with Onions, St. Andre, Manchego, Smoked Gouda, Cheddar, Pate with Truffles, Genoa Salami, Italian Dry Sausage and Prosciutto complimented with fresh blueberries, raspberries, strawberries, orange slices and decorated with apples, bananas, grapes and pineapple. Accompanied with gourmet crackers, an assortment of bread, Cornichon pickles, a variety of mustards and mango chutney

Artichoke au Gratin

A decadent four cheese artichoke dip – served hot

South of the Border Dip

A layered dip of sour cream, refried beans, guacamole, salsa, grated cheddar and Monterey Jack cheese, chopped shallots and tomato, served with tortilla chips

Avocado and Tomato Salsa

Fresh Avocado, tomato, red onions marinated in a balsamic vinaigrette with blue tortilla chips

Shrimp Mousse

A cream and tomato based shrimp pate with a variety of seasonings, served with a gourmet cracker assortment

Assorted French Pastries

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

Smoked Salmon Presentation

An unusual and attractive presentation of fresh smoked salmon, accompanied with capers, red onions, cucumbers, hard cooked eggs, fresh bagels and cream cheese

Chilled Asparagus with Champagne Vinaigrette

Fresh asparagus steamed to crisp tenderness, then chilled to preserve their bright green color – served with a light champagne vinaigrette

Shrimp Remoulade

Iced Gulf shrimp, boiled and peeled, served with our own Creole Remoulade sauce

Crawfish Etouffee

Boiled crawfish tails sautéed with celery, onions, garlic, tomatoes, peppers, mixed with a tomato roux and complimented with cayenne, Tabasco and other seasonings. Presented with toast points and gourmet crackers

Crabmeat & Shrimp Lafitte

Lump crabmeat and shrimp combined in a rich wine and cheese sauce with a variety of seasonings – served with toast points and gourmet crackers

Artichoke Tree with Garlic Butter

A tree fashioned of fresh boiled artichokes and lemons accompanied with garlic butter

Shrimp and Cucumber Cups

Refreshing chilled shrimp salad presented in a cucumber cup

Louisiana Blue Crab Fingers

Tender crab claws steeped in a delicate lemon cream

Ceviche

Chopped shrimp and scallops prepared with a citrus marinade and served in a martini glass

SOUPS

Cream of Crab and Brie

A delicate creamed soup of Gulf lump crabmeat and brie cream

Chilled Courgette Soup

A zucchini soup seasoned with green peppers and onions simmered in chicken and sour cream stock and chilled

Saffron, Leek & Shrimp Bisque

A delicately flavored cream soup of leek, saffron and potatoes, complimented with fresh shrimp

Artichoke and Leek Soup

A delicious combination of leeks, potatoes and artichoke hearts blended with chicken stock and Italian seasonings, accented with the rich flavor of Mascarpone cheese

Butternut Squash Soup

We bake halved butternut squash until tender, then scoop out the pulp, blend it with sautéed seasonings, puree this combination, then thin it out with chicken stock and cream – it is then finished with butter and a select blend of spices

Duck and Andouille Gumbo

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

Chicken and Andouille Gumbo

Louisiana's own Andouille sausage 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

Oysters Rockefeller Soup

Traditional oysters Rockefeller of 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

Chilled Gazpacho Soup

A traditional Louisiana soup of pureed vegetables consisting of celery, onions, green onions, tomatoes, and tomato vegetable juice, sprinkled with freshly chopped onions and celery

Seafood Gumbo

A traditional New Orleans roux based soup with crabmeat, shrimp, celery, okra, bell peppers, tomatoes, garlic and spices

Red Pepper Soup

Red peppers, onions, tomatoes, bay leaf, thyme, garlic and other seasonings blended to create a

delicately balanced experience

Oyster and Artichoke Soup

This soup combines the delicate flavors and artichokes with onions, parsley and celery in a seafood stock improved with cream and then reduced

Cream of Mushroom Soup

Our cream of mushroom soup is not like anything you have had in a can! This is a very light cream soup with fresh mushrooms and onions, delicately seasoned with white pepper, dill and rosemary

Chilled Cucumber & Avocado Soup

Fresh seedless cucumbers and avocado pureed with sour cream and combined with shallots and chicken stock makes for a very light, refreshing selection

Shrimp Bisque

A delicate soup, composed of sautéed gulf shrimp and traditional minced vegetables and spices, blended with a tomato based cream sauce and wine, then combined with an original shrimp stock and rice, then reduced to create the delectable flavor so often enjoyed in New Orleans

Turtle Soup

A Louisiana tradition with fresh turtle meat, a variety of vegetables including onions, parsley, tomatoes, and lemons

Potato and Cheddar Soup

A traditional potato soup enriched with cream, aged cheddar cheese and smoked bacon

SALADS

Isidore Salad

A mixture of ice cold iceberg, romaine and green leaf lettuce, tossed with apples, gorgonzola pecans, roasted pine nuts and grapes, served 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

Tomato, Olive and Feta Pasta Salad

Rotini pasta tossed with olive oil, feta, black olives and onions

Mandarin, Pecan and Avocado Salad

Sliced mandarin, pecan halves and avocado mixed with celery, romaine lettuce, bits of purple onion and tossed with a sweet vinaigrette

Italian Salad

Lettuce greens, mozzarella cheese, ham, salami, jalapenos, artichoke hearts, black olives, parmesan cheese, bleu cheese, onions and crushed garlic

Shrimp and Watermelon

A light salad of shrimp, watermelon, cucumber, onion and Feta cheese, complimented with a lime and fig infused 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

Crabmeat Coleslaw Salad

An extravagant combination of lump crabmeat, avocados, and plum tomatoes, atop homemade coleslaw on a bed of mixed greens, garnished with sprouts and black olives

Mediterranean Pasta Salad

Rotini pasta, feta cheese, green onions, pimentos and black olives tossed with lemon juice, mayonnaise and olive oil

Baby Spinach Salad with Sugar Roasted Pecans

Fresh spinach, sugar roasted pecans, sliced mushroom caps, crispy pieces of bacon, hard-boiled eggs, onions and bleu cheese. Tossed with our own raspberry balsamic vinaigrette

Fruit Salad

A combination of seasonal fruit including a variety of melon balls (cantaloupe, watermelon and honeydew), bananas, apples, oranges, grapes, and strawberries

Godchaux Salad

Fresh lump crabmeat, gulf shrimp, tomatoes, iceberg, and romaine lettuce, boiled eggs, and celery topped with our own delicious Creole mustard dressing

Greek Salad

Chopped plum tomatoes, red onions, Greek olives, feta cheese and mixed greens tossed lightly with a lemon olive oil vinaigrette

Tomato and Avocado Vinaigrette

Fresh tomatoes, avocados, cucumbers, and onions tossed with a bleu cheese vinaigrette and bleu cheese crumbles

Merry Berry Salad

Fresh spinach, roasted pecans, Vidalia onions, sweet peppers, asparagus and fresh seasonal berries tossed in a spicy blueberry vinaigrette topped with goat cheese

Romaine & Walnut Salad

Romaine and red leaf greens mixed with fresh mushrooms, crisp bacon, and walnuts, tossed with a rich walnut oil and herbed vinaigrette

Caesar Salad

The traditional salad consisting of romaine lettuce, Parmesan cheese, croutons, and the customary Caesar salad dressing. Can be prepared with grilled chicken breast

Seafood Pasta Salad

Iced Gulf shrimp, lump crabmeat, chopped broccoli, celery, carrot pennies, and shallots tossed with corkscrew pasta and complimented with French vinaigrette

Chartres Street Salad

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

Shrimp Remoulade Salad

A filling way to serve this well known Louisiana dish. Lettuce, eggs, bacon, cucumbers, and celery mixed with spicy boiled shrimp, and world famous Remoulade sauce

CARVING STATION

Tenderloin of Beef Stuffed with Marsala Mushrooms with Marchand de Vin Sauce

Fresh filet of tenderloin marinated and “stuffed” with fresh mushrooms, herbs, and whole wheat bread crumbs laced with Marsala, accompanied by our own Marchand de Vin, a mixture of Espanola sauce and garlic sauce with fancy mushroom caps

Roasted Prime Rib Au Jus

Roasted prime rib complimented with its own Au Jus served with our horseradish mayonnaise and French rolls

Bacon Wrapped Pork Loin with Sugar Cane Glaze

Roasted cane glazed center cut pork tenderloin, rubbed with cracked black pepper seasoning. Carved per order and served with our spicy Creole mustard and French rolls

Marinated Cajun Duck Breast with Cognac and Black Peppercorn Sauce

Boneless breast of duck marinated with Cajun spices, flash sautéed in skillet on site to give it 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

Chilled Filet of Tenderloin with Horseradish Sauce

Chilled filet of tenderloin, pre-sliced and presented as whole on a silver platter with miniature

rolls, horseradish sauce, Creole mustard, mayonnaise and garnish

Bottom Round of Beef

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

Tenderloin of Beef with Marchand de Vin Sauce

Fresh filet of tenderloin marinated and, accompanied by our own marchand de vin, a mixture of Espanola sauce and garlic sauce with fancy mushroom caps

Pork Loin with Green Peppercorn Sauce

Loin of pork baked to moist tenderness complimented with our own peppercorn sauce

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

Honey Glazed Ham

Honey glazed baked ham, carved per order then served with our spicy honey mustard and French rolls

Baked Turkey

Turkey baked to tender perfection, served with rolls and condiments

CHEF STATIONS

Scampi Shrimp

Fresh Gulf shrimp seasoned with our own bayou blend then sautéed in garlic lemon butter sauce

Filet of Lane Red Snapper

Fresh filet of snapper, lightly seasoned and baked with a delicate lemon butter

Baby Soft Shell Crab with Ginger Lime Sauce

A delicacy of soft shell crabs fried on site and complimented with our own ginger lime sauce

Trout Pecan

Filets of speckled trout, marinated, seasoned and battered then deep fried. Served with our own pecan sauce

Ragout of Vegetables with Roasted Pine Nuts

Lightly sautéed fresh snow peas, mushrooms, carrots, red peppers, broccoli, zucchini, squash

and roasted pine nuts

Trout Almondine

One of the most traditional New Orleans favorites; fresh filets of Louisiana speckled trout, pan fried in a garlic lemon butter and topped with roasted almond slivers

Stella Eggplant Roulades

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

Chicken & Tasso Pasta with Cream

Chicken simmered with onions, celery, and carrots. We debone and dice it, then blend it with cubed Tasso in a cream sauce mixed with pasta - truly a Cajun delight!

Crawfish Fettuccine

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

Shrimp Scampi Pasta

Fresh Gulf shrimp sautéed in seasoned garlic butter sauce and tossed with vermicelli noodles

Planked Salmon

Fresh salmon grilled on a pecan plank, topped with a fresh dill cream sauce

Chicken Breast Cordon Bleu

Black forest ham and Swiss stuffed chicken breast, lightly fried then topped with a Cajun Alfredo

Barbeque Shrimp

Uniquely Louisiana offering of fresh Gulf shrimp baked in lemon, butter, garlic, paprika, black, red and white peppers complimented with fresh French bread for dipping

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

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, mascarpone cheese and Tasso

Veal Hollandaise

Thin slices of paneed veal laced with lump crabmeat and hollandaise

Veal Diane

Medallions of veal panned in a skillet, topped with a delicious shrimp and lump crabmeat cream sauce

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

Crabmeat Au Gratin

Fresh lump crabmeat added to a white cream sauce, topped with Swiss and freshly grated parmesan cheeses – a Louisiana signature

Seafood Cakes Remoulade

Jumbo lump crabmeat, Louisiana crawfish and Gulf shrimp lightly fried and served with our own Creole Remoulade sauce

Wild Mushroom & Grilled Chicken Alfredo

Wild mushrooms and hickory grilled chicken breast tossed with penne pasta in a Cajun Alfredo

Shrimp Napoleon & Fried Eggplant

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 breaded eggplant

Catfish Au Gratin

Farm raised catfish filet baked with a light sherry sauce topped with breadcrumbs and mozzarella cheese

Seafood Stuffed Louisiana Shrimp

Large Gulf shrimp, butterflied and stuffed with seasoned crab stuffing, coated with breadcrumbs and lightly fried on site

Crab Cakes Diane

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 signature sauce of reduced cream sauce with Gulf shrimp and lump crabmeat

Poached Salmon with White Wine Caper Sauce

A delightfully refreshing filet of pink salmon poached to fragile perfection and covered with a light whipped white wine caper sauce

Vegetable Lasagna

Thinly sliced seasonal vegetables layered with a blend of three cheeses and complimented with a Creole marinara sauce

Trout Ravigote

Fresh filets of marinated speckled trout with fresh shitake and white mushrooms and crawfish tails in a light brandy cream sauce

Chicken and Andouille Jambalaya Pasta

A traditional Louisiana dish of chicken breast, sausage and sun-dried tomatoes, sautéed in celery, shallots, garlic, onions, and spices, combined with chicken stock and pasta

Crawfish Etouffee with Rice

Boiled crawfish tails sautéed with celery, onions, garlic, tomatoes, peppers, etc., mixed with a tomato roux and complimented with cayenne, Tabasco and other seasonings

Chicken Breast Florentine with Andouille Sausage

Breast of chicken stuffed with creamed spinach and smoked Andouille sausage finished with a white mushroom sauce

Filet of Lane Red Snapper with Crawfish Ravigote

Filet of red snapper baked with lemons, butter, garlic, and our own special mixture of seasonings and sauce, then topped with fresh crawfish tails in a light brandy cream sauce

Beef Bourguignon with Rice

A traditional beef bourguignon with beef roast, garlic, mushrooms, burgundy wine, bacon, tomato, and seasonings, prepared in slow cook fashion to capture the rich fullness of the recipe

Shrimp Creole with Rice

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

Chicken Decatur with Fettuccine Noodles

Lightly paneed chicken breast generously topped with a mushroom and Marsala wine reduction, baked in the oven with a medley of Italian cheeses

Catfish Pecan

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

Red Beans & Rice with Andouille Sausage

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

Trout Meunière

Fresh speckled trout lightly seasoned, floured and pan fried, dribbled with lemon juice and clarified butter

Spicy Chicken and Cashew Stir Fry

Boneless breast of chicken, stir fried in dark sesame oil with snow peas, red peppers, asparagus and mushrooms, complimented with cashews

Shrimp and Eggplant Napoleon with Pasta

Gulf Shrimp and eggplant sautéed in butter and olive oil with garlic, mushrooms and artichoke hearts, blended with a light cream sauce and served over bowtie pasta

Raw and/or Chargrilled Oyster Bar

Oysters served on the half shell from a pirogue filled with ice/rock salt. Complimented with crackers and oyster condiments

Seafood Bar

Raw oysters on the half shell, iced gulf peeled shrimp, blue crab claws complimented with cocktail sauce, lemon wedges and Remoulade sauce

Chicken & Andouille Jambalaya

A traditional dish of chicken breast and Andouille sausage sautéed with the Louisiana Trinity of celery, garlic and onions, combined with Cajun seasoned rice and spices

Crawfish Ravigote with Mushrooms en Croustade

Shitake and white mushrooms, fresh crawfish tails in a light brandy cream sauce served over gorgonzola encrusted toasted French bread croustades

Eggplant Stuffed with Shrimp & Crabmeat

Hollowed out shells of eggplant stuffed with a mixture of fresh gulf shrimp and fresh crab meat sautéed with onions, celery, bell peppers and garlic bound with bread and eggs to make the stuffing so loved in New Orleans

Trout Diane

Filets of speckled trout marinated in a combination mustards, juices, spices, and seasonings, deep fried on site and topped with a delicious shrimp and lump crabmeat

Chicken Cakes with Creole Pesto

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

Rigatoni Quattro Formaggio

Rigatoni Pasta with bleu, parmesan, bel paese and fontina cheeses in seasoned cream

Low Country Shrimp and Grits

Shrimp and mushrooms sautéed in a butter wine sauce, served over roasted corn grits

Trout with Crabmeat Lemon Cream

Filets of speckled trout marinated and seasoned, battered then deep fried. Draped with our own lump crabmeat lemon cream

Mashed Potato Bar

Presented in Rock glasses with tasty toppings; chives, cheese, sour cream, bacon, sautéed onions and sautéed mushrooms

Grillades & Grits

A traditional New Orleans recipe of veal grillades, (veal round braised with tomatoes, onions, celery, peppers, garlic, red wine and a blend of seasonings), served with creamy southern style grits

Eggs Orleans

Eggs scrambled with cheese, ham, mushrooms, green onions, red bell peppers and bacon. A traditional New Orleans favorite

VEGETABLES AND STARCHES

Vegetable Napoleon

Zucchini, red onion, squash, eggplant and tomato, sliced and stacked. Drizzled with walnut oil, sprinkled with Italian cheeses - baked to perfection

Asparagus with Lemon Butter

Fresh asparagus steamed till tender crisp draped with lemon butter

Confetti Seasoned Rice

Long grain Louisiana rice cooked to tender perfection in chicken broth then tossed with sautéed broccoli, carrots, onions, and finely minced celery and garlic

Carrots Orleans

Carrot pennies sautéed in a brown sugar glaze with chopped onions and bacon

Green Beans Al Dente

Fresh young green beans French cut steamed till just tender, sautéed in butter, then tossed with roasted almonds

Pasta Alfredo

Vermicelli noodles cooked al dente sauced with a light cream sauce infused with parmesan cheese

Parsley Potatoes

Fresh red potatoes peeled and cooked till just done in butter and spices, combined with fresh minced parsley for a contrasting taste

Courgette Fans

Whole fresh zucchini sliced lengthwise, fanned lightly, breaded and broiled until golden

Potatoes Au Gratin

Potatoes combined with butter, nutmeg, and cream and other spices, layered with gruyere cheese and baked until golden brown

Asparagus with Hollandaise

Fresh asparagus steamed till tender crisp draped with a traditional hollandaise sauce

Potatoes Orleans

Hollowed out baked potatoes, filled with a mixture of the meat from the potato, bacon, sour cream and chives, topped with cheese then passed under the broiler to melt and crisp the cheese

Ragout of Garden Vegetables with Roasted Pine Nuts

Lightly sautéed fresh snow peas, mushrooms, carrots, broccoli, zucchini, red peppers, and squash with roasted pine nuts and seasonings

Rosemary Potatoes

New potatoes simmered in a savory, defatted chicken stock and lightly sautéed with shallots and rosemary

Steamed Spinach with Parmesan Cheese

Spinach steamed until just tender liberally laced with fresh grated parmesan cheese

Broccoli with Roasted Almonds

Fresh broccoli cooked till just done, served with roasted almonds sprinkled on top

Zucchini, Squash & Carrot Sauté

Fresh zucchini, squash, and carrots seasoned with Louisiana spice blend and lightly sautéed

Sweet Potato Praline

A casserole of mashed sweet potatoes blended with crushed pineapple, eggs, cinnamon, and a few other ingredients, topped with a mixture of brown sugar, pecans and coconut

Vegetable Pasta

Sautéed zucchini, carrots and yellow squash, blended with pasta and olive oil

Wild Rice with Mushrooms

Louisiana long grain and wild rice steamed in a spicy chicken broth, then mixed with sautéed onions, celery and bell peppers

Brabant Potatoes

Diced potatoes, seasoned and oven baked until crisp

Roasted Corn Grits

Decadent creamy grits made with roasted corn, heavy cream and cheese

Roasted Broccoli with Parmesan and Pine Nuts

Fresh broccoli tossed with olive oil, fresh basil, lemon zest, roasted pine nuts and topped with Parmesan cheese

Roasted Asparagus au Gratin

Baby asparagus roasted with garlic, olive oil, Italian cheese and toasted almonds

DESSERTS

Strawberry Crepes Romanov

Strawberry filled crepes topped with whipped cream Romanov

Assorted French Pastries

Cream puffs, strawberry tarts, Florentine wafers, miniature chocolate éclairs, and more

Lemon Crepes

Crepes filled with rum and lemon infused cream cheese and topped with a sweet butter and sugar glaze. Very rich, very unique

Bananas Foster

The most well known Louisiana dessert! Vanilla ice cream topped with a sweet banana glaze

Miniature Pecan Pies

A light syrup custard seasoned with nutmeg, cinnamon, cloves blended with pecans and butter baked in a flaky pie crust topped with whipped cream

Crème Brule

Traditional New Orleans Brule topped with caramelized sugar

Amaretto Cheesecake

Traditional cheesecake topped with a unique Amaretto sauce

Dauphine Street Chocolate Delight

Our own four layer chocolate pie, crust of butter, pecans and flour, then a layer of cream cheese, then chocolate, followed by a top layer of whipped cream, and finally topped with fresh strawberries

Hazelnut Torte

Yellow sponge cake filled with a chocolate and hazelnut butter cream, iced with praline cream and toasted almonds

Kugelhopf

Alsatian sour cream coffee cake, your choice of filling, blueberry, black currant, chocolate chip, or mixed berries

Croquembouche

A mound of individual filled cream puffs caramelized with a choice of filling, such as banana, chocolate, almond, etc.

Margarita Cheese Cake

A traditional cheese cake of cream cheese, eggs, sugar, and vanilla accented with margarita flavoring to give one a spirited palatable delight

Strawberry Tuxedos

Fresh juicy strawberries dipped in white chocolate, then dark chocolate then dressed with chocolate buttons and bowtie, resembling a tuxedo

Double Chocolate Mint Mousse Pie

A blend of white and dark chocolate with mint flavoring complimented with fresh strawberries

Tiramisu Gateau

Yellow sponge cake flavored with Meyers dark rum and espresso coffee extract filled with a cream of mascarpone cream cheese

Snowballs

Your very own traditional snowball stand!

Bananas Foster Bread Pudding

Banana infused bread pudding topped with a Myers rum foster sauce

Chocolate Raspberry Truffle

A rich confection made with a mélange of melted chocolate, cream, sugar and various flavorings, in this case raspberry, layered with chocolate cake, wrapped in chocolate, topped

with whipped cream and a chocolate truffle

Ponchatoula Strawberries Romanov

Fresh strawberries complimented with rich, sugar infused heavy cream

Ice Cream Sundae Bar

Vanilla ice cream topped with chocolate, nuts, whipped cream, and a cherry on top

SMALL PLATE DUETS

Marinated Petit Rib Eyes complimented with House made Garlic Mashed Potatoes

Thinly Sliced Chilled Prime Rib with Horseradish Cream and a Gorgonzola Croustade

Traditional Grillades and Grits

Ahi Tuna with Wasabi Cream and Asian Slaw

Marinated Duck Breast with Black Peppercorn Sauce and Wild Rice

Chicken Cakes with our own Creole Pesto atop Fried Spinach

Sautéed Gulf Shrimp with Pasta Alfredo

Shrimp Scampi over Angel Hair Pasta

Sushi Trio - Crunchy Roll, Philadelphia Roll and California Roll

*Fruit and Cheese - Smoked Gouda, Havarti and Cheddar with Strawberry, Blueberries,
Grapes and Crackers*

Cauliflower Cakes and sautéed Vegetables- Zucchini, Squash, Mushroom and Carrot

Thin Fried Catfish and Creole Coleslaw

Shrimp Remoulade Salad accompanied with Rosemary Flatbread

Crab Claws in decadent Butter Cream with French Bread for dipping

*Mini Pate Plate complimented with Cream Cheese, Green and Red Onion and French
Bread Croustade*

Thinly Sliced Fried Eggplant topped with Lump Crabmeat and Lemon Cream

Traditional Louisiana Meat Pies drizzled with House Dressing and paired with Potato

Avocado and Tomato Salsa with Tortilla Scoops

Watermelon, Shrimp and Cucumber Cups with Fig and Lime Balsamic

SHOOTERS, SLIDERS AND LATE-NIGHT SUGGESTIONS

Chilled Dilled Shrimp

Fresh shrimp boiled in lightly seasoned court bullion, marinated overnight in a seasoned sauce of olive oil, salt, capers, vinegar, and a few other spices. An alternative way to serve our great Louisiana shrimp and presented a shot glass

Oyster Shooters

A fresh Louisiana oyster presented with lemon wedge, bamboo fork and cocktail dipping sauce. For oyster lovers – we can double the quantity

Berry Ganache Shooters

Strawberries, blueberries and raspberries drizzled with a white chocolate cream sauce

Vegetable Shooters

Julienne of celery, carrots and red peppers complimented with a Ranch dressing

Crème Brule Shooters

Traditional New Orleans Brule topped with caramelized sugar

Jay Shots

Layers of fresh cream and decadent chocolate

Louisiana Blue Crab Fingers

Tender crab claws steeped in a delicate lemon cream

House Special Carpetbagger

Stuffed with bacon, chopped oysters and mushrooms, with a dash of white wine and cream

Italian Burger

Stuffed with Italian sausage, mushrooms and bacon

B & B Burger

Stuffed with bleu cheese and bacon

Cheddar Burger

Stuffed with cheddar cheese, mushrooms, bacon and minced onions

Mini New Orleans Beignets

Beignets and Café au Lait

Mini Chicken and Waffles

Traditional southern fried chicken and mini waffles drizzled with maple syrup

Vegan Options

(No animal products)

Sesame Green Beans Tempura

Zucchini Beignets

Roasted Tomato Bruschetta

Salads:

Baby Spinach Salad (without bacon)

Caesar Salad

Chartres Street

Isidore Salad

Romaine & Walnut Salad

Tomato & Avocado Salad

Gluten Free Options

(No Wheat Products)

Hand Passed Items:

Blackened Pork

Blackened Redfish

Ceviche

Chilled Dilled Shrimp Shooters

Grilled Chicken Ribbons

Grilled Lamb Lollipops

Grilled Filet of Tuna

Java Pork Chops
Marinated Petit Rib Eyes
Marinated Cajun Duck Breast
Shrimp & Prosciutto with Sweet Orange Glaze
Shrimp Remoulade
Shrimp Wrapped with Bacon

Soups:

Artichoke & Leek Soup
Cucumber & Avocado Soup
Gazpacho Soup

Salads:

Caesar Salad (with or without grilled chicken breast)
Chartres Street Salad
Isidore Salad
Romaine & Walnut Salad
Tomato & Avocado Salad

Carving & Chef Stations:

All carving station items are GF (without the roll)
Raw Oyster Station
Catfish Au Gratin
Chicken Breast Cordon Bleu
Filet of Lane Red Snapper
Ragout of Vegetables

Dessert Station:

Bananas Foster

Both Vegan + Gluten Free

Chilled Asparagus w/ Champagne Vinaigrette Shooters
Vegetable Shooters
Ragout of Vegetables with Roasted Pine Nuts (Chef Station)
Caesar Salad
Chartres Street
Isidore Salad

Romaine & Walnut Salad
Tomato & Avocado Salad

Berry Ganache Shooters
Chocolate Dipped Strawberries

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We want to thank you for taking the opportunity to review some of the menu possibilities for your event. We take great pride and care in providing our clients with the best in quality and authentic New Orleans and Louisiana cuisine, as well as some contemporary favorites.

We encourage you to share with us your preferences and desires, so we may best serve you in creating menu offerings and event dynamics for you and your guests, which reflects your gift of celebration to them.

You can count on us to share our years of experience and expertise in event planning and catering to assist you in a seamless planning process and most enjoyable event.

Thank you for the opportunity!