



LIVE BLUES ON PATIO • COLD NEW ORLEANS BEER • CRAWFISH BOILS • PO' BOYS

CRAWFISH BOILS • PO' BOYS • LIVE BLUES ON PATIO • COLD NEW ORLEANS BEER

THE BIG, EASY CATERING MENU

EACH ITEM SERVES TEN (10) SIDE PORTIONS

- * **BLACKENED CHICKEN WINGS** 40 pcs. With celery and blue cheese dressing. \$45
- SAUSAGE BREAD FRESH BAKED** 20 pcs. With Creole mustard dipping sauce. \$45
- * **CREOLE SLAW OR CAJUN POTATO SALAD** Two quarts \$35
- MUFFALETTA VEGAN PASTA SALAD** Two quarts Homemade olive salad mixed with fusilli pasta. *Not Vegan? Try it topped with Parmesan.* \$40
- ** **CAESAR SALAD** With homemade croutons and shaved Parmesan..... \$40
Add chicken or shrimp, \$15
- * **POOR HOUSE SALAD** Mixed greens with chopped apples, candied pecans, crumbled blue cheese topped with our homemade balsamic vinaigrette. \$45
Add chicken or shrimp, \$15
- ** **GARDEN SALAD WITH MIXED VEGETABLES**
With homemade croutons and choice of dressing. \$35
Add chicken or shrimp, \$15
- PO BOYS** Cold cut ham, roast beef and turkey. Served on Po Boy rolls dressed with shredded cabbage, pickles, mayo and Creole mustard. \$45
- MUFFALETTA SANDWICH** Salami, ham, mortadella, Provolone cheese with homemade olive salad. \$30 Classic/\$25 Vegetarian
- * **RED BEANS & RICE** Two quarts Simmered with ham hock and Cajun spice. \$40 Classic/\$35 Vegetarian
- * **JAMBALAYA** Two quarts Chicken and sausage mixed rice in a Creole tomato base sauce. \$55 Classic/\$50 Vegetarian
- CRAWFISH CREOLE CREAM PASTA** Two quarts With crawfish tail meat in a cream sauce (sub crawfish for veggies for vegetarian) \$60 Classic/\$55 Vegetarian
- GUMBO (CHICKEN & SAUSAGE OR SHRIMP)** Two quarts A New Orleans soup topped with rice. \$50
- CRAWFISH ETOUFFEE** Two quarts Peeled crawfish tail meat smothered in a roux mixed with stewed vegetables and Cajun spices served over white rice. \$60
- BLACKENED CHICKEN & TASSO PASTA** Two quarts Diced spicy cured ham and blackened chicken in a cream sauce mixed with fusilli pasta..... \$60
- CHICKEN SAUCE PICANTE** Two quarts Tender chicken sautéed with celery, bell peppers, onions with garlic, jalapeños and tomatoes in a spicy roux served over white rice. \$60
- * **BBQ SHRIMP** Two quarts EZ peel shrimp sautéed in a spicy and tangy New Orleans style sauce served with sliced Po Boy bread. \$60
- 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..... \$60
- * **SLOW ROASTED MEAT WITH WHITE RICE**
Pulled pork (Cochon De Lait) \$55
Shredded chicken (with spicy New Orleans barbeque sauce) \$50
Drippins' (shredded beef) \$60
- BREAD PUDDING** With praline sauce. 10 pcs. \$35
- CORN MUFFIN** 10 pcs. \$25

* Gluten Free ** Gluten Free WITHOUT croutons

Tax not included 7/2018