# <u>The 70123 Catering Menu</u>

## <u>Salads</u>

*House Salad* - *Freshly cut Iceberg lettuce, Roma tomatoes, Boiled Eggs, Bacon bits and Shredded Cheddar Cheese* **\$50 \$85** 

*Fiesta Salad* - *Freshly cut Romaine lettuce, Roma tomatoes, Black beans, Roasted corn, Red onions and Shredded Cheddar Cheese* **\$50 \$85** 

*Caesar Salad* - *Freshly cut Romaíne lettuce, Homemade Croutons and Shredded Parmesan Cheese* **\$45 \$80** 

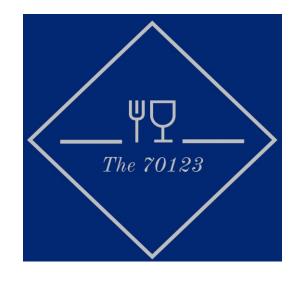
#### <u>Soups</u>

Homemade Chicken and Andouille Gumbo (Qt/Gal) - \$20 \$70

Homemade Seafood Gumbo (Qt/Gal) -\$25 \$85 Freshly made Roasted Crawfish and Cauliflower (Qt/Gal) - \$25 \$85

Freshly made Loaded Baked Potato (Qt/Gal) - \$20 \$70

Freshly Made Corn and Shrimp Bisque (Qt/Gal) - \$25 \$85



#### <u>Entrées</u>

*Shrimp and Grits- Grilled tail-on shrimp served over creamy grits topped with our homemade barbequed shrimp sauce and green onions* **\$75 \$130** 

*Grilled Chicken Rockefeller- Grilled chicken breast topped with our creamy spinach and artichoke dip* **\$60 \$110** 

**Red Beans and Rice**- Homemade slow cooked red beans served with steamed white rice **\$55 \$95** 

White Beans and Shrimp- Creamy homemade white beans and shrimp served with steamed white rice \$60 \$110

*Shrimp or Crawfish Monica-* Linguini tossed in our creamy homemade Monica sauce served with your choice of crawfish or shrimp **\$75 \$130** 

**Chicken and Broccoli Alfredo-** Linguini tossed in our creamy homemade Alfredo sauce with grilled chicken and steamed broccoli **\$60 \$110** 

*Shrimp and Broccoli Alfredo-* Linguini tossed in our creamy homemade Alfredo sauce with grilled shrimp and steamed broccoli **\$75 \$130**  Chicken and Sausage Jambalaya or Pastalaya- Traditional New Orleans style brown based jambalaya or pastalaya with chicken, sausage and plenty of seasoning \$60 \$110

*Chicken or Veal Parmesan-* Panned Chicken or Veal topped with marinara sauce, provolone and parmesan cheeses served with your choice of linguini alfredo or linguini marinara **\$60 \$110** 

Shrimp or Crawfish Etouffee' - A blend of vegetables simmered down in a tomato roux with your choice of shrimp or crawfish, served with steamed white rice \$75 \$125

**Bacon Wrapped Pork Chops**- 6-ounce pork chops wrapped in bacon and grilled on open flames **\$60 \$110** 

Manicotti- A special blend of ground meat and cheeses stuffed into manicotti shells and covered in marinara sauce \$60 \$110

Spinach and Mushroom Stuffed Shells-Jumbo pasta shells stuffed with a sauteed mixture of fresh spinach, mushrooms and cheese topped with our homemade alfredo sauce **\$60 \$110** 

### <u>Sídes</u>

*Macaroni and Cheese-* Elbow macaroni mixed with our homemade creamy mac sauce and topped with cheddar cheese **\$40 \$75** 

**Potato Salad**- Maw Maw's famous potato salad **\$40 \$75** 

Sauteed Vegetables- A sauteed mixture of squash, red onions, green beans and colored bell peppers **\$45 \$80** 

*Dirty Rice- Traditional Cajun style dirty rice topped with fresh green onions* **\$40 \$75** 

*Garlic Mashed Potatoes*- Homemade mashed potatoes seasoned with our homemade garlic butter **\$35 \$65** 

Potatoes Au Gratín- Thin slices of potatoes, layered with cheese, milk and spices and baked until golden brown \$40 \$75 **Cauliflower Au Gratin**- Steamed cauliflower tossed in our homemade cheese sauce, topped with cheddar cheese and baked until golden brown \$45 \$80

*Shrimp and Mirliton Casserole*- A blend of mirliton, shrimp, seasonings and breadcrumbs **\$55 \$95** 

**Eggplant Casserole**- A mixture of steamed eggplant, ground beef, breadcrumbs, parmesan cheese and seasonings **\$45 \$80** 

**Green Bean and Artichoke Casserole**- A blend of green beans, artichoke hearts, parmesan cheese, breadcrumbs and seasonings **\$40 \$70** 

#### **Desserts**

*Cheesecake-* Creamy cheesecake with graham cracker crust and your choice of drizzle (chocolate, strawberry, or caramel) *\$60* 

**Brownies**- Chewy fudge brownies dusted with powdered sugar **\$40** 

**Bread Pudding**- Our homemade bread pudding baked to perfection, served with our freshly made praline rum sauce **\$45 \$80** 

*Lemon Squares*- Buttery shortbread crust and creamy lemon filling dusted with powdered sugar \$35

Assorted Cookies- An array of freshly baked cookies \$40

#### <u>Fínger Foods</u>

*Finger Sandwiches-* an assortment of Ham, Turkey and Roast beef (50/100) **\$50 \$75** 

*French Bread Fingers*- an assortment of Ham, Turkey and Roast beef (25/50) **\$40 \$75**  **Vegetable Tray**- an assortment of fresh veggies served with our homemade veggie dip **\$75** 

*Fruit Tray-* an assortment of fresh seasonal fruit served with our homemade fruit díp **\$75** 

*Smoked Salmon Dip-* homemade and served with crostini (Pt/Qt) **\$35 \$60** 

Míní Muffalettas- served toasted (25/50) \$40 \$75

**Seafood Stuffed Mushrooms**- stuffed with our homemade crabmeat stuffing **\$75 \$130**  *Chicken Salad Croissants-* Mini Croissants stuffed with our homemade chicken salad (25/50) **\$45 \$80** 

Artichoke Balls- packed with Artichoke Hearts, Parmesan and Romano cheese and rolled in a light coating (50/100) \$40 \$75

*Fried Chicken Tenders*- freshly made and served with Ranch, Honey Mustard and BBQ Sauce (25/50) **\$40 \$75** 

*Italian Pasta Salad- Tri Color Rotini, fresh veggies, fine meats and cheeses* **\$50 \$90** 

*Shrimp Salad Croissants-* Mini Croissants stuffed with our homemade boiled shrimp salad (25/50) **\$65 \$125** 

Wrap Assortment- an assortment of wraps cut in half for easy picking (Ranch, Caesar, Chef, Fiesta) (24/48 halves) **\$70 \$125** 

*Charcuterie Snackle -* An assortment of fine meats and cheeses, fresh fruit, a sweet spread and candied pecans, served with a variety of crackers **\$80**