



# Breakfast Catering

<b>Scramblers</b>	<b>Half Pan (5-10 ppl)</b>	<b>Full Pan (15-20 ppl)</b>
<b>Plain</b>	\$25.00	\$50.00
<b>Cheese</b> Pepper Jack, Cheddar, American or Swiss	\$30.00	\$60.00
<b>Ham &amp; Cheese</b>	\$40.00	\$80.00
<b>Sausage &amp; Cheese</b>	\$40.00	\$80.00
<b>Bacon &amp; Cheese</b>	\$40.00	\$80.00
<b>Veggie</b> Mushrooms, Onion, Green Pepper, Green Onion, Tomato	\$45.00	\$90.00
<b>Veggie &amp; Cheese</b>	\$50.00	\$100.00
<b>Who Dat</b> Bacon, Ham, Sausage, Veggies, choice of cheese	\$65.00	\$130.00
<b>Gleason</b> Hot sausage, Onions, Tomatoes, Pepper Jack Cheese, Cajun Hollandaise	\$65.00	\$130.00
<b>Cool Brees</b> Bacon, Ham, Sausage, Bell Pepper, Spuds, choice of cheese	\$60.00	\$120.00
<b>St. Charles</b> Lump Crabmeat, Green Onions, Mushrooms, Swiss, topped with Hollandaise	\$90.00	\$180.00
<b>Seafood Scrambler.</b> Lump Crabmeat, Shrimp, Crawfish, Pepper Jack Cheese, Mushrooms, Onions, Bell Peppers, Tomatoes, Green Onions, topped with Cajun Hollandaise	\$100.00	\$200.00
<b>Bayou</b> Louisiana Crawfish, Onions, Bell Peppers, Green Onions, Tomatoes, Mushrooms, Pepper Jack Cheese	\$90.00	\$180.00



## Specialities

	<b>Half Pan</b> (5-10 ppl)	<b>Full Pan</b> (15-20 ppl)
<b>Grillades &amp; Grits</b> 10 biscuits with half pan, 20 biscuits with full pan	\$95.00	\$190.00
<b>Shrimp &amp; Grits</b> 10 biscuits with half pan, 20 biscuits with full pan	\$100.00	\$200.00

## Sides

Grits	\$25.00	\$50.00
Cheese Grits	\$35.00	\$65.00
Debris Grits	\$45.00	\$90.00
Debris Cheese Grits	\$55.00	\$100.00
Spuds	\$30.00	\$60.00
Fruit Salad Honeydew Melon, Cantaloupe, Grapes, Strawberries, Blueberries	\$75.00	\$150.00

## A-la-Carte

Biscuits	\$1.99 each
Hot Sausage	\$2.00 each
Maple Sausage Links	\$1.00 each
Sausage Patties	\$1.00 each
Bacon	\$1.00 each
Ham	\$2.00 each

## Beverages

Orange Juice (gal)	\$7.00 each
Cranberry Juice (32 oz)	\$7.00 each
Blood Orange Juice (32 oz)	\$8.00 each
Iced Tea (gal)	\$7.00 each
Milk (gal)	\$7.00 each



# Lunch Catering

## Entrees

	<b>Half Pan</b> (5-10 ppl)	<b>Full Pan</b> (15-20 ppl)
<b>Red Beans</b>	\$50.00	\$100.00
<b>Spaghetti &amp; Meatballs</b> 20 large meatballs with half pan, 40 large meatballs with full pan	\$75.00	\$150.00
<b>Crawfish Etouffee with Rice</b>	\$100.00	\$200.00
<b>Jambalaya</b>		
Chicken & Sausage	\$75.00	\$150.00
Seafood	\$100.00	\$200.00
<b>Pulled Pork with Coleslaw</b>	\$80.00	\$160.00
<b>Meatloaf with Mashed Potatoes and Gravy</b>	\$70.00	\$150.00
<b>Debris</b>	\$65.00	\$130.00
<b>Pasta with Alfredo Sauce</b>		
Shrimp	\$100.00	\$200.00
Chicken	\$75.00	\$150.00
Crawfish	\$100.00	\$200.00
<b>Salads</b>		
Caesar	\$35.00	\$70.00
House	\$35.00	\$70.00
Spinach	\$45.00	\$90.00



## Sides

	Quart	Half Pan
Potato Salad	\$9.99	\$30.00
Chicken Salad	\$12.99	\$50.00
Shrimp Salad	\$16.99	\$60.00

	Half Pan	Full Pan
Mashed Potatoes	\$35.00	\$65.00
Mac & Cheese	\$40.00	\$80.00
Broccoli Au Gratin	\$40.00	\$80.00
Corn Maque Choux	\$60.00	\$120.00
Potatoes Au Gratin	\$40.00	\$80.00
Sweet Potato Casserole	\$40.00	\$80.00
Roasted Asparagus	\$50.00	

## Soups

Crabmeat & Asparagus	Chicken Tortilla
Loaded Baked Potato	Seafood Gumbo
Crawfish & Corn Bisque	Broccoli & Cheese
Chicken & Sausage Gumbo	Tomato Basil
Gallons - \$75.00	(with seafood) - \$100.00
Quart - \$20.00	(with seafood) - \$30.00



**Finger Sandwiches** (Specify white or wheat bread) 50 count

Ham	\$35.00
Turkey	\$35.00
Chicken Salad	\$35.00
Shrimp Salad	\$45.00
Chicken & Shrimp Salad Combo	\$45.00
Hot Roast Beef (36 sliders)	\$90.00

**Desserts**

Cheesecake King Cake, White Chocolate Almond, Almond, Chocolate Peanut Butter, Pumpkin Spice	\$50.00
Hummingbird Cake	\$55.00
Key Lime Pie (\$10.00 deposit on glass dish)	\$40.00
Doberge Cake	\$55.00

	<b>Half Pan</b>	<b>Full Pan</b>
White Chocolate Bread Pudding w/ Rum Sauce	\$25.00	\$50.00
	<b>25 pcs</b>	<b>50 pcs</b>
Ooey Gooney	\$25.00	\$50.00
Brownies	\$20.00	\$40.00