

## STARTERS

### ✱ SASSAFRAS GUMBEAUX

Made with gulf shrimp, crabmeat, smoke and hot sausage.

### MINIATURE MEAT PIES

Peppercorn Ranch

### HAND CRAFTED DEVEILED EGGS

Ms Cookies recipe for delish deviled eggs with creole season blends and dill.

### ✱ CRAB & CORN BISQUE

Made with lump and claw crabmeat.

### SPINACH DIP PLATTER

Served with Fresh Tortilla Chips, Sour Cream and Home-Made Salsa.

### ✱ ANTIPASTO TRAY

Assorted Salami, Pickled (Okra, Beans, Mushrooms), Cheeses, Crackers, etc.

### ✱ MINI CRAWFISH PIES

Peppercorn Ranch

### ✱ NAWLIN'S CRAB BALLS

Original Jazz Sauce

### FRUIT & CHEESE PLATTER

Bite sized cubes of assorted cheeses (chef choice) complimented by a seasonal selection of our freshest fruit. Served with Crackers and Creole Mustard.

### MINI MUFFALETTAS

### FINGER SANDWICHES

(Roast Beef, Ham, Turkey, and/or Tuna/Chicken Salad)

### BROCCOLI SOUP

Chopped broccoli, shredded carrots and select seasonings simmered in a velvety smooth cheese sauce.

### FRIED BOUDIN BALLS

Creole Mustard

### NINTH WARD GUMBEAUX

Chicken, Okra, Aundoille Sausage, Chicken, parboiled rice

### ✱ LUMP CRAB & ARTICHOKE DIP

Served with Pita Chips

### Assorted FRUIT PLATTER

Strawberries, Cantaloupe, Melon Dew, Watermelon, Grapes, Pineapples.

### ASSORTED CHEESE PLATTER

A fine selection of assorted cheeses (chef choice) served with grapes and crackers. Selections may vary.

### MINI CROISSANT SANDWICHES

(Roast Beef, Ham, Turkey) or (Tuna Salad, Chicken Salad)

### MINI PO-BOY BITES

Turkey, Ham, Roast Beef

### CAJUN ARTICHOKE BALLS

Marinated artichoke hearts blended, seasoned and baked to perfection. Definetly a crowd pleaser.

## BAYOU CLASSICS

### ORA MAE'S SMOTHERED OKRA

Slow cooked to perfection, made Gulf Shrimp & Smoke Sausage.

### ST. PHILIP JAMBALAYA

Made with chicken and aundoille sausage.

### CRAWFISH ÉTOUFFÉE

Crawfish Tails in a our special étouffée sauce seasoned with creole spices, seasonings, green onions and spices

### BULLARD PASTA

Sautéed zucchini, squash, onions, bell peppers and mushrooms, green beans lightly seasoned with our citrus season blend tossed with parmesan cheese and orzo pasta.

### VERNA'S MEATSAUCE & SPEGHETTI

Made with ground turkey and our special red sauce recipe.

### Ducky's SHRIMP-N-GRITS

Gulf Shrimp stuffed with crabmeat, battered and deep fried. Tossed in our delicious Orleans sauce, on a bed of Nola-Style Grits.

### OLE' TREME JAMBALAYA

Our Signature Recipe of Jambalaya cooked with shrimp, smoke sausage.

### RED BEANS & RICE

A New Orleans Favorite, made with smoke sausage and pickled pork, Served white rice.

### CRAWFISH MONAE

Crawfish, Cream & Basil, tomato, Grated Parmesan, Bow Tie Pasta

### PASTALAYA

Our Jambalaya recipe made with rotini pasta with chicken & spicy smoke sausage.

### CHICKEN ÉTOUFFÉE

Served with white parboiled rice

### SHRIMP CREOLE

A traditional & delicious New Orleans sauce made from creole tomatoes and loaded with shrimp, served with yellow rice.

## ENTRÉES

### FRIED CATFISH FINGERS

### NAWLIN'S BBQ SHRIMP

Traditional New Orleans recipe with french bread baguettes

### BBQ CHICKEN PIECES

### KIMORAH PORK TENDERLOIN

Seasoned with our Bayou Bling Rub and marinated with Kimorah Sauce.

### FRIED CHICKEN PIECES

### BARBEQUE COCKTAILS

When Home Made Meatballs, Smoke Sausage and Smokies all share the same love, our Barbeque Sauce.

### SMOTHERED CHICKEN

### CHICKEN "PARTY" WINGS

Cajun Baked, Lemon Peppered, Hot & Spicy

### ROASTED TURKEY BREAST

Served with giblet gravy

### CAJUN BAKED CHICKEN

# THE GARDEN DISTRICT

## SALAD DRESSINGS

Gramercy Ranch, St. Ann Italian, Balsamic Vinegarettte \$5.99/ Pint

### SMITTY HOUSE SALAD

Fresh Mixed Greens with Shredded Cheddar & Parmesan Cheese, Tomatoes, and Croutons.

### MANDARIN FRUIT SALAD

Mandarin Oranges, Raisins, Strawberries, Pecan Pieces, Apple Slices, Tomatoes, Grapes, & Croutons.

### COBB SALAD

Mixed Greens with Bacon, Red Onions, Bleu Cheese Crumbles, Tomatoes, Boiled Egg, and Croutons.

### CAESAR SALAD

Tossed in our King Caesar Dressing, with Bacon, Parmesan, Tomatoes, and Croutons.

### ST. ANN PASTA SALAD

Rainbow Rotini, Olives, Red onion, Parmesan Cheese, Grape Tomatoes, Broccoli

### MAHKE' SALAD

Cut Romaine, Pecan pieces, tomatos, parmesan and cheddar cheese, green and black olives, croutons, chicken.

## SIDE ITEMS

More side item options are available. Please consult with our catering manager.

### POTATO SALAD

### BAKED MACARONI

### YELLOW RICE

### MUSTARD GREENS

### ALFREDO PASTA

Creamy White Sauce, Mushrooms, Parmesan Cheese, Penne Pasta

### \* DIRTY RICE

65 40.00

### CANDY YAMS

### CREOLE GREEN BEANS

### MASHED POTATOES

### CORN MAQUE CHOUX

### FAT CITY PASTA

Marinara, Basil, Mozzarella, Parmesan, Shell Pasta

### \* WHITE BEANS & RICE

65 39.95

## DELICIOUS DESSERTS

### MS. COOKIE'S BREAD PUDDING

Served with Praline Sauce

### GOLDEN CRUSTED PEACH COBBLER

### DESSERT BITES

Brownie Bites, Lemon Squares, Smash Cake, Peanut Butter Fudge.

### BROWNIE TRAY

### CHOCOLATE-CHIP COOKIES

Chocolate Chip

## LAGNAIPPE

### SERVICE ATTENDANTS

Staff available for three hour service minimum for \$125 Chefs and Event Managers minimum \$180 More options available with full service catering, please contact our sales staff for information.

### BEVERAGE SERVICE

Regular or Raspberry Tea Per Gallon

### PAYMENT OPTIONS

Cash App, Venmo, Paypal, or Cash are accepted. Checks and Paypal are accepted and requires a 3% Transaction Fee.

Please allow 72 hours notice for all orders. All orders include cutlery, plates, serveware, chafing sets, set up and delivery Delivery charges will vary in selected areas. Any cancellations under 48 hours will result in a 50% cancellation fee. Cash App #ChefDuckworth, Venmo, and Cash is accepted. A 2.5% transaction fee will be applied to payments made thru Paypal.