## BAYOU

 To Get Ya Started...bacon \& blue cheese dip pint: \$8, quart: \$14
petite blackened turkey meatballs red gravy
2-dozen: \$38

## mini-muffuletta party platter dozen: \$40

cheese straws
dozen: \$18

candied spiced pecans<br>pint: $\$ 12$, quart: $\$ 22$

creole cream cheese \& pepper jelly cheese: pint: \$12, quart: \$18
jelly: 1/2 pint: $\$ 10$, pint: $\$ 18$

## deviled eggs

dozen: \$18
upgrade: bacon and pickled jalapeño
dozen: \$22

## hot nuts

va peanuts, fried in rendered bacon fat and creole seasoning pint: \$8, quart: \$14

## camellia red bean hummus

pint: \$10, quart: \$18

j. baker pimiento cheese<br>half-pint: \$5, pint: \$12, quart: \$20

## gulf shrimp cocktail

20/25 gulf shrimp, per pound: market price

## CATERS

## The Mains

[half-pan feeds: 16-20 / full-pan feeds: 30-40]
crawfish étouffée
long grain rice, green onion
quart: $\$ 22$, half-pan: $\$ 65$, full-pan: $\$ 120$

## jambalaya

chicken \& andouille sausage
half-pan: \$50, full-pan: \$90
shrimp \& crawfish
half-pan: \$65, full-pan: \$115
shrimp \& andouille sausage
half-pan: \$65, full-pan: \$115

## red beans \& rice

smoked hocks, green onions
quart: $\$ 16$, half-pan: $\$ 40$, full-pan: $\$ 65$

## crawfish monica

NOLA-style creamy, Mac \& Cheese, holy trinity \& crawfish
half-pan: $\$ 55$, full-pan: $\$ 100$

## gumbo

chicken \& andouille sausage, long grain rice, green onions quart: $\$ 20$, half-pan: $\$ 60$, full-pan: $\$ 100$

## On The Side

## mac \& cheese

creamy sharp cheddar
half-pan: $\$ 35$, full-pan: $\$ 65$

## braised collards

with or without bacon
quart: $\$ 10$, half-pan: $\$ 28$, full-pan: $\$ 50$
*Am 8\% administration fee will be added to all catering orders to cover increased operational costs. This fee is not a tip. There is a $\$ 250$ minimum (subtotal) for delivery. Delivery requests are not a guarantee, it depends on the distance, delivery schedule, and the specific date and time.

# ВАYOU 

## Office \& Home

[breakfast \& lunch, min. of 6 people]
the early riser
continental style, assorted baked goods
[croissants, muffins, scones]
choice of fresh squeezed oj or coffee per person: $\$ 12$ [plus tax]

## the lunch executive

assorted sandwiches, choice of family style salad or zapp's chips, plus yummy assorted sweets - cookies, brownies per person: $\$ 17$ [plus tax]

## Breads \& Breakfast

## buttermilk biscuits

petite dozen: $\$ 15$, with va ham: $\$ 24$
full-size dozen: $\$ 26$, with va ham: $\$ 38$
whole quiche
8-10 slices, 2" deep
veggie: $\$ 38$, meat: $\$ 42$
cornbread [Almost Famous]
half-pan: \$24, full-pan: \$45

## savory bread pudding

andouille, cornbread, cheddar, green onion half-pan: \$35, full-pan: \$65

## Fruits \& Veg

## salad trays

mixed greens, bayou chopped, or caesar per person: $\$ 5$
seasonal assorted veggies or fruits per person: $\$ 5$

CATERS

## Caked \& Baked

bread pudding with salted caramel
Leidenheimer bread soaked in a sweet custard
half-pan: \$30, full-pan: \$60

## assorted sweets tray

pralines, cookies, brownies \& more per person: $\$ 3.75$
southern cakes [award winning!] red velvet, german chocolate, carrot, lemon or chocolate doberge \& more 6-inch: \$25, 8-inch: \$38, 10-inch: \$48

## Drinks \& Mixers

iced tea luizzanne]
sweet or unsweetened
gallon: \$12
lemonade "scratch"
gallon: \$20
joe to-go [seasonal house drip coffee] includes: cups, lids, sugar, dairy \& stirrers 12 people: $\$ 30$ [8-ounce cups]
nola swinger [booze not included] grapefruit, honey, rosemary, jalapeño gallon: \$30
gator-aide [booze not included] sweet tea, lemonade \& mint gallon: \$25
hurricane booze not included] assorted fruit juices [punchy] gallon: \$45

