



NEW ORLEANS CATERING, INC.

Est. 1981

Phone: 504.837.1075 | Email: sales@nocatering.com | www.nocatering.com

Full Menu Listing

PASSED APPETIZERS

Almond Crusted Shrimp

Drizzled with raspberry pepper jelly

Grilled Filet of Tuna

Ahi tuna marinated in fresh squeezed fruit juices and our secret sauce char-grilled on site

Sesame Green Beans Tempura

Fresh green beans flash fried in sesame and beer tempura served with a soy sauce for dipping

Crabmeat Charlene en Croustades

Our signature crabmeat dip with fresh lump crabmeat in a creamy base piped into miniature pastry shells and heated on site to ensure freshness

Seafood Cakes Remoulade

Lump crabmeat and Gulf shrimp cakes lightly fried and served with our own Creole Remoulade sauce

Shrimp Remoulade

Iced Gulf shrimp, boiled and peeled, served in bamboo boats drizzled with our own Creole Remoulade sauce

Crawfish and Gouda Bundles

Fresh crawfish tails and gouda cheese in a wine sauce drawn up in puff pastry bundles and baked

Fresh Mozzarella Antipasto Kabob

Mild, delicious mozzarella cheese on a skewer with chunks of sun dried tomatoes, tender artichoke hearts, olives, and basil leaves



"I want to thank you and your staff for helping make Saturday a spectacular evening for five hundred of Tulane's most important alumni and friends. In her column in the *Times-Picayune*, Nell Nolan called the event the "party of the century". That was certainly the consensus among our guests!"
Special Events Coordinator, Tulane University, New Orleans, Louisiana



Coconut Beer Battered Shrimp

Gulf shrimp battered in a diced coconut and beer batter and prepared on site. A unique presentation and delight for your guests

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Southwest Spring Roll

Spicy chorizo sausage, black beans, and Monterey Jack cheese blended with southwestern spices

Assorted Sushi Rolls

California rolls, crunchy rolls, vegetable rolls and dynamite rolls

Asparagus & Asiago in Phyllo

A fresh cut asparagus spear combined with the delicate flavors of asiago cheese and wrapped in a crispy phyllo roll

Marinated Petit Rib Eyes

Rib steaks or filet mignon steaks cut into bite size portions, marinated in our own creation of oils, herbs, and spices and then flash fried in an iron skillet

Poached Fig Lobster Flat Bread

Steamed lobster set on flatbread topped with a poached fig reduction with sweet peppers, fried spinach and roasted garlic then topped with fresh grated Manchego and sprinkled with our Cajun spices

Lump Crabmeat and Mushrooms

Large fancy mushrooms stuffed with lump crabmeat and a traditional Trinity stuffing

Oysters en Brochette

Fresh oysters wrapped in bacon with water chestnuts and then broiled until crisp

Marinated Cajun Duck Breast with Cognac and Black Peppercorn Sauce

Boneless breast of duck marinated with Cajun spices, flash sautéed in skillet on site to give it a crisp brown coating then finished in a barbeque pit complimented with our own sauce of reduced beef stock lightly seasoned with spices, crushed black peppercorns and cognac

Mini Vegetable Spring Roll

A colorful mix of Chinese vegetables tossed with soy sauce, sesame oil, and a touch of fresh ginger wrapped in a springroll wrapper

Grilled Baby Asparagus

Fresh baby asparagus grilled on site and finished with lemon butter

Shrimp and Prosciutto with Sweet Orange Glaze

Fresh gulf shrimp wrapped with prosciutto and served with an orange glaze for dipping

Roasted Tomato Bruschetta

Thick French bread is hand sliced and layered with Kalamata olive tapenade & roasted red tomatoes

Roquefort Triangles

A triangle pocket created of phyllo dough and filled with Roquefort cheese sauce and baked

Oysters Bordelaise

Fresh oysters deep fried on site and served with our own bordelaise sauce for dipping

Blackened Redfish

Fresh filets of Louisiana redfish, seasoned and coated with blackened spices and prepared in an orange hot cast iron skillet on site



“I want to thank you and your staff for the wonderful job you did with our wedding! The food was the best that we had during our stay in New Orleans. We could not have asked for a more perfect evening. It really eased my mind to know that I had so much help from people with lots of experience. Thank you again for the perfect wedding!”
Bride, Chicago, Illinois

Grillade Cups

A traditional recipe of veal grillades, pureed and served in pastry shells

Shrimp and Sweet Basil Flat Bread

A unique combination of Gulf shrimp, fresh Roma tomato and fresh sweet basil topped with feta and fresh grated Parmesan cheeses drizzled with garlic aioli

Crabmeat and Brie Purses

Purses fashioned out of puff pastry, filled with lump crabmeat, brie cheese and a variety of spices baked until golden brown

Miniature Quiches

Available in four delicious varieties: Monterey, Florentine, Classic French & Mushroom

Seafood Stuffed Louisiana Shrimp

Large Gulf Shrimp, butter fried, then stuffed with seasoned crab stuffing, coated with bread crumbs and finished on site

Asparagus Wrapped with Prosciutto

Fresh young asparagus steamed till tender crisp then plunged into ice water to preserve color and crispness wrapped with prosciutto which has been spread with lightly seasoned cream cheese

Chilled Asparagus with Champagne Vinaigrette

Fresh asparagus steamed to crisp tenderness, then chilled to preserve their bright green color –served with a light champagne vinaigrette

Chilled Dilled Shrimp

*Fresh shrimp boiled in a lightly seasoned court bullion, marinated overnight in a seasoned sauce of olive oil, salt, capers, vinegar, and a few other spices.
An alternative way to serve our great Louisiana shrimp*

Crab Cakes Béarnaise

Louisiana fresh lump crab cakes with the traditional seasonings of onions, celery, green onions, green peppers and garlic, fried to a golden brown and topped with our own version of Béarnaise sauce

Fried Catfish Bites with Tartar Sauce

Tender, melt-in-your-mouth farm raised catfish cut into bite-size pieces, seasoned as only Cajuns can, battered with our own seasoned cornmeal mix and deep fried to a golden brown in peanut oil and served with tartar sauce

Gulf Shrimp with Sherry Sauce

Gulf shrimp deep fried in our special batter and complimented with a tangy sherry sauce

Miniature Muffulettas

A smaller version of this New Orleans favorite, a small Italian roll with ham, salami, provolone and olive salad mix

Smoked Salmon with Avocado Pinwheels

Slices of smoked salmon filled with caper spiced cream cheese, sliced avocado and rolled

Oyster & Artichoke Croustades

Using the oyster liquor we make a wonderful dish of oysters, shallots, and artichokes contained in small pastry shells

Spinach & Feta Triangles

Pastry pockets created from phyllo with spinach and feta cheese baked inside

Shrimp Wrapped with Bacon

Fresh Gulf shrimp wrapped with a strip of bacon, with our own special seasonings and broiled until crisp

Grilled Chicken & Apple Wood Bacon Pinwheels

Grilled chicken breast with apple wood bacon, lettuce and mustard blends served in a wrap



"We want to thank you on behalf of ourselves and our families. The presentation of the food was spectacular! Each item was magnificent and tasted just perfect. You were an extreme help and made our evening even more wonderful. Everything flowed just right and was worry-free for us. I do not think we could have done it the same without you and your terrific crew"



Social Client, New Orleans, Louisiana

COCKTAIL BUFFET PRESENTATION

Spinach and Artichoke Madeline

The delicious combination of spinach and artichoke hearts in a cream and cheese sauce – served with toast points

Stuffed Baked Brie



In puff pastry with candied pecans and spiced blueberry jam. Served with gourmet crackers and assorted seasonal berry display

Crabmeat Charlene

Our signature crabmeat offering with fresh lump crabmeat, cream cheese and a mayonnaise base- there are only three other secret ingredients. Served with toast points and gourmet crackers

Fruit Tree Presentation with Chocolate Fondue

A table centerpiece standing about 2 1/2 feet tall with a variety of fresh fruit including watermelon balls, cantaloupe balls, honeydew melon balls, grapes, strawberries, and other seasonal fruits complimented with chocolate fondue for dipping

 "I would like to acknowledge my sincere appreciation for your efforts at our Twelfth Night Party on January 6th. The passed appetizers and Duck and Andouille Gumbo were superb and a definite attribute to the success of the overall event. Your excellent service, presentation and food quality always assures me that our clients will be totally satisfied and knowing this gives me much confidence and peace of mind"
President, Mardi Gras World, New Orleans, Louisiana 

Spinach, Shrimp & Artichoke Madeline

Pesto covered gulf shrimp and our house made spinach dip with toast points and gourmet crackers

Crawfish Ravigote with Mushrooms en Croustade

Fresh shitake and white mushrooms, fresh crawfish tails in a light brandy cream sauce served over gorgonzola encrusted toasted croustades

Fruit Basket

A basket fashioned out of a watermelon filled with fresh seasonal fruit, served with your choice of chocolate fondue or fresh whipped cream Romanov

Crab Mousse

A delicious lump crabmeat pate formed in a fish shaped mold served with gourmet crackers

Baked Brie with Apple Pecan Sauce

Wheels of brie in a pastry baked to a golden brown complimented with our own fresh apple pecan sauce and toast points

Asparagus Wrapped with Prosciutto

Fresh young asparagus steamed till tender crisp then plunged into ice water to preserve color and crispness wrapped with prosciutto which has been spread with lightly seasoned cream cheese

Oysters Rockefeller

A delicious combination of Louisiana oysters and spinach served in a chafing dish accompanied by toast points or French bread rounds

Artichoke Tree with Brie Sauce

A tree fashioned of fresh boiled artichokes and lemons, accompanied with our own brie sauce

Stuffed Grape Leaves

Tender grape leaves stuffed with lamb or beef with onions, currants, pine nuts, and risotto

Crudités

Fresh raw vegetables attractively cut and arranged, complimented with buttermilk dressing

Assorted Finger Sandwiches

Spread with our own mayonnaise-mustard mixture then generously topped with either ham, roast beef, or turkey breast

Assorted Meat Tray

A variety of different meats artfully presented on the buffet

South of the Border Dip

A layered dip of sour cream, refried beans, guacamole, salsa, grated cheddar and Monterey Jack cheese, chopped shallots and tomato, served with tortilla chips

Avocado and Tomato Salsa

Fresh Avocado, tomato, red onions marinated in a Balsamic Vinaigrette with blue tortilla chips

Shrimp Mousse

A cream and tomato based shrimp pate with a variety of seasonings, served with a gourmet cracker assortment

Smoked Salmon Presentation

An unusual and attractive presentation of fresh smoked salmon, accompanied with capers, red onions, cucumbers, hard cooked eggs, fresh bagels and cream cheese

Chilled Asparagus with Champagne Vinaigrette

Fresh asparagus steamed to crisp tenderness, then chilled to preserve their bright green color –served with a light champagne vinaigrette

Shrimp Remoulade

Iced Gulf shrimp, boiled and peeled, served with our own Creole Remoulade sauce



”Thank you for the ideas, planning and effort that created an absolutely outstanding client party at the U.S Trademark Association Annual Meeting.

You came highly recommended to me, and that was one of the best recommendations I have ever received. Your ideas and assistance ahead of time made the planning easy, and I am still collecting kudos and congratulations from my partners and our clients around the world, thanking me for such a pleasant evening. Of the seven events I have planned so far, this is clearly the one that will stand out in people’s minds”

Attorney, Palo Alto, California

Crawfish Etouffee

Boiled crawfish tails sautéed with celery, onions, garlic, tomatoes, peppers, etc., mixed with a tomato roux and complimented with cayenne, Tabasco and other seasonings

Crabmeat & Shrimp Lafitte

Lump crabmeat and shrimp combined in a rich wine and cheese sauce with a variety of seasonings – served with toast points and gourmet crackers

International Cheese & Fruit Presentation

A variety of international and domestic cheeses including Jarlsburg, Colby, Havarti, Gorgonzola Bleu, New York Cheddar, Smoked Gouda, and more, accompanied with gourmet crackers and a beautiful array of fresh fruit



“Thank you so much for the absolutely divine food and service you provided at my wedding reception. We have had so many compliments on the cuisine and presentation. It was a truly magnificent reception! We are so glad to be a part of the renewal of New Orleans. It meant a lot to us to have our wedding here. Thanks to you and all your fabulous staff. You are the best!”
Bride, Houston, Texas



SOUPS

Cream of Crab and Brie

A delicate creamed soup of Gulf lump crabmeat and brie cream

Chicken and Andouille Gumbo

Louisiana’s own Andouille sausage, rice and breast of chicken added to a chicken stock made from chicken, onions, celery, carrots, peppers and a variety of seasonings, simmered into a unique local flavor

Butternut Squash Soup

We bake halved butternut squash until tender, then scoop out the pulp, blend it with sautéed seasonings, puree this combination, then thin it out with chicken stock and cream – it is then finished with butter and a select blend of spices

Duck and Andouille Gumbo

Louisiana’s own Andouille sausage, rice and breast of duck added to a stock made from duck, onions, celery, carrots, peppers and a variety of seasonings, simmered into a unique local flavor



”Superb! That’s the only way to describe the job you did for us at our welcome reception on May 14th at the Fifth Circuit Court of Appeals. Everything was wonderful – the food, the service, the friendliness of the staff, etc, etc.! Thanks also for your recommendation of the band. Everyone enjoyed themselves immensely”
Meeting Coordinator, American Inns of Court, Alexandria, Virginia

Potato & Cheese Soup

A rich, creamy potato soup blended with three cheeses, apple-wood bacon, Napa Valley green onions, and sour cream then blended with a sweet potato puree

Oysters Rockefeller Soup

Traditional oysters Rockefeller of sautéed vegetables, fresh spinach, Louisiana oysters, and a variety of spices, blended with cream and broth to create a most unique soup, rarely found anywhere but Louisiana

Gazpacho Soup

A traditional Louisiana soup of pureed vegetables consisting of celery, onions, green onions, tomatoes, and tomato vegetable juice, sprinkled with freshly chopped onions and celery

Seafood Gumbo

A traditional New Orleans roux based soup with crabmeat, shrimp, celery, okra, bell peppers, tomatoes, garlic and spices, served over rice

Saffron, Leek & Shrimp Bisque

A delicately flavored cream soup of leek, saffron and potatoes, complimented with fresh shrimp

Red Pepper Soup

Red peppers, onions, tomatoes, bay leaf, thyme, garlic and other seasonings blended to create a delicately balanced experience

Oyster and Artichoke Soup

This soup combines the delicate flavors and artichokes with onions, parsley and celery in a seafood stock improved with cream and then reduced

Cream of Mushroom Soup

Our cream of mushroom soup is not like anything you have had in a can! This is a very light cream soup with fresh mushrooms and onions, delicately seasoned with white pepper, dill and rosemary

Shrimp Bisque

A delicate soup, composed of sautéed gulf shrimp and traditional minced vegetables and spices, blended with a tomato based cream sauce and wine, then combined with an original shrimp stock and rice, then reduced to create the delectable flavor so often enjoyed in New Orleans

Cucumber & Avocado Soup

Fresh seedless cucumbers and avocado pureed with sour cream and combined with shallots and chicken stock makes for a very light, refreshing selection

Turtle Soup

A Louisiana tradition with fresh turtle meat, a variety of vegetables including onions, parsley, tomatoes, and lemons

Vichyssoise

A rich and creamy soup of potatoes and leeks garnished with chopped chives served cold



*"It is probably not a surprise to you when I tell you that at least three quarters of our guests inquired about your catering of our wedding. The greetings from our guests seemed to be very repetitive; 'Congratulations and what's the name of the caterer?' The food and its presentation were everything we hoped for and more. We would like to express our sincere thanks to everyone at New Orleans Catering"
Groom, New Orleans, Louisiana*



SALADS

Isidore Salad

A mixture of ice cold iceberg, romaine and green leaf lettuce, tossed with apples, gorgonzola pecans, roasted pine nuts and grapes, served with a roasted red onion vinaigrette

Plantation Salad

Mixed greens with cherry tomatoes, celery, carrots, green onions, cucumbers, and broccoli, finished with a balsamic infused sun dried tomato vinaigrette

Lane's Spinach Salad

Fresh spinach leaves with sun-dried tomatoes, honey toasted pecans, Vidalia onions, sweet peppers, asparagus and fresh berries tossed in a spicy blueberry vinaigrette then topped with goat cheese

Baby Spinach Salad with Sugar Roasted Pecans

Fresh spinach, sugar roasted pecans, red onions, crisp bacon, gorgonzola bleu cheese. Tossed with our own raspberry balsamic vinaigrette

Caesar Salad

The traditional salad consisting of romaine lettuce, parmesan cheese, croutons, and the customary Caesar salad dressing, with anchovies on the side with either chicken or duck breast

Fruit Salad

A combination of seasonal fruit including a variety of melon balls (cantaloupe, watermelon and honeydew), bananas, apples, oranges, grapes, and strawberries

Godchaux Salad

Fresh lump crabmeat, gulf shrimp, tomatoes, iceberg, and romaine lettuce, boiled eggs, and celery topped with our own delicious Creole mustard dressing



"I want to express our pleasure to you and your staff for the superb catering service your company provided to the Foundation for honoring our new Chancellor.

The party was lovely, from the flowers, to the beautiful presentation of food, to the courteous and professional staff, and everything in between."

Vice President for Advancement, University of New Orleans, New Orleans, Louisiana

Greek Salad

Chopped plum tomatoes, red onions, Greek olives, feta cheese and mixed greens tossed lightly with a lemon olive oil vinaigrette

Tomato, Olive and Feta Pasta Salad

Rotini pasta tossed with olive oil, feta, black olives and onions

Romaine & Walnut Salad

Romaine and red leaf greens mixed with fresh mushrooms, crisp bacon, and walnuts, tossed with a rich walnut oil and herbed vinaigrette

Seafood Pasta Salad

Iced Gulf shrimp, lump crabmeat, chopped broccoli, celery, carrot pennies, and shallots tossed with corkscrew pasta and complimented with French vinaigrette

Warm Eggplant Salad

Fresh eggplant slices tossed with a basil infused olive oil, broiled to a delicate brown and topped with fresh grated parmesan cheese and toasted pine nuts

Chartres Street Salad

Romaine lettuce, cucumbers, tomatoes, carrots, red onions, shallots, sliced mushrooms, red peppers and raspberry balsamic vinaigrette

Shrimp Remoulade Salad

A filling way to serve this well known Louisiana dish. Lettuce, eggs, bacon, cucumbers, and celery mixed with spicy boiled shrimp, and world famous Remoulade sauce

Tomato and Avocado Vinaigrette

Fresh tomatoes, avocados, mushrooms, and onions tossed with a bleu cheese vinaigrette and bleu cheese crumbles

CHEF ITEMS

Filet of Lane Red Snapper

Blackened seasoned filet of red snapper sprinkled with a lemon zest and served with a Napa Valley caper beurre blanc

Trout Pecan

Filets of speckled trout, marinated, seasoned and battered then deep fried. Served with our own pecan sauce

Ragout of Vegetables with Roasted Pine Nuts

Lightly sautéed fresh snow peas, mushrooms, carrots, red peppers, broccoli, zucchini, squash and roasted pine nuts

Baby Soft Shell Crab with Ginger Lime Sauce

A delicacy of soft shell crabs fried on site and complimented with our own ginger lime sauce

Chicken & Tasso Pasta with Cream

Chicken simmered with onions, celery, and carrots. We debone and dice it, then blend it with cubed Tasso, (a highly seasoned smoked pork) in a cream sauce, mixed with pasta, it is truly a Cajun delight

Crawfish Fettuccine

Fresh crawfish tails in a four cheese sauce accented with jalapenos and sautéed vegetables served over pasta noodles

Stella Eggplant Roulades

Fresh eggplant medallions layered with Italian cheeses and sundried tomato aioli

Shrimp Scampi

Fresh gulf shrimp sautéed in seasoned garlic butter sauce and tossed with vermicelli noodles

Louisiana Barbequed Shrimp

Uniquely Louisiana offering of fresh Gulf shrimp baked in lemon, butter, garlic, paprika, black, red and white peppers complimented with fresh French bread for dipping

Crab Cakes Béarnaise

Louisiana fresh lump crab cakes with the traditional seasonings of onions, celery, green onions, green peppers and garlic, fried to a golden brown and topped with our own version of Béarnaise sauce

Cheese Stuffed Ravioli with Sun Dried Tomato, Mushroom and Tasso Cream

Fresh cheese ravioli cradled in a cream reduction with a variety of fresh mushrooms, sun dried tomatoes, mascarpone cheese and Tasso

Crawfish and Lump Crab Stuffed Chicken Breast

Sliced and topped with a blackened crawfish brie reduction

Shrimp Napoleon & Roasted Corn Cheese Grits

Gulf shrimp sautéed in butter and olive oil with garlic, mushrooms, and artichoke hearts and then blended with a light cream sauce and served over roasted corn cheese grits

Crabmeat Au Gratin

Fresh lump crabmeat added to a white cream sauce, topped with Swiss and freshly grated parmesan cheeses – a Louisiana signature

Shrimp Napoleon & Fried Eggplant

Gulf shrimp sautéed in butter and olive oil with garlic, mushrooms, and artichoke hearts and then blended with a light cream sauce and served over breaded eggplant

Crab Cakes Diane

Louisiana fresh lump crab cakes with the traditional seasonings of onions, celery, green onions, green peppers, and garlic, fried to a golden brown and topped with our own signature sauce of reduced cream sauce with Gulf shrimp and lump crabmeat

Catfish Au Gratin

A catfish filet baked with a light sherry sauce topped with breadcrumbs and mozzarella cheese

Poached Salmon with White Wine Caper Sauce

A delightfully refreshing filet of pink salmon poached to fragile perfection and covered with a light whipped white wine caper sauce

Chicken Breast Cordon Bleu

Black forest ham and Swiss stuffed chicken breast, lightly fried then topped with a Cajun Alfredo



“Everything was perfect. All of our guests were so impressed and enjoyed every minute. You made it so easy to work with you long distance. None of us had access to New Orleans until we arrived for the wedding weekend so everything had to be based on trust and word of mouth. We were more than pleased. Your entire staff of servers and bartenders – all were so friendly and accommodating. The chef gets a huge and sincere thanks because everything tasted superb!”
Mother of the Groom, Cincinnati, Ohio

Wild Mushroom & Grilled Chicken Alfredo

Wild mushrooms and hickory grilled chicken breast tossed with penne pasta in a Cajun Alfredo

Lamb Chops with Almonds and Mint

Lamb chop seasoned with garlic, salt and pepper, and fresh rosemary, cooked crisp on the outside and medium rare on the inside. Served with mint jelly and almonds

Trout Ravigote

Fresh filets of marinated speckled trout with fresh shitake and white mushrooms and crawfish tails in a light brandy cream sauce

Chicken and Andouille Jambalaya Pasta

A traditional Louisiana dish of chicken breast, sausage and sun-dried tomatoes, sautéed in celery, shallots, garlic, onions, and spices, combined with chicken stock and pasta

Crawfish Etouffee

Boiled crawfish tails sautéed with celery, onions, garlic, tomatoes, peppers, etc., mixed with a tomato roux and complimented with cayenne, Tabasco and other seasonings

Filet of Lane Red Snapper with Crawfish Ravigote

Filet of red snapper baked with lemons, butter, garlic, and our own special mixture of seasonings and sauce, then topped with fresh crawfish tails in a light brandy cream sauce

Beef Bourguignon with Rice

A traditional beef bourguignon with beef roast, garlic, mushrooms, burgundy wine, bacon, tomato, and seasonings, prepared in slow cook fashion to capture the rich fullness of the recipe

Shrimp Creole with Rice

Shrimp sautéed in peppers, celery, onions, garlic, and tomatoes, blended with a red sauce and served over rice

Catfish Pecan

Filets of farm raised catfish, marinated, seasoned and battered, then deep fried. Served with our own pecan sauce

N'awlins Red Beans & Rice with Alligator Sausage

Red beans, alligator sausage, bay leaves, celery, onions, garlic, and peppers simmered together to make up Louisiana's most traditional dish

Trout Meunière

Fresh speckled trout lightly seasoned and floured, oven baked, dribbled with lemon juice and clarified butter

Spicy, Chicken and Cashew Stir Fry

Boneless breast of chicken, stir fried in dark sesame oil with snow peas and red peppers, complimented with cashews

Shrimp and Eggplant Napoleon with Pasta

Gulf Shrimp and eggplant sautéed in butter and olive oil with garlic, mushrooms and artichoke hearts, blended with a light cream sauce and served over bowtie pasta

Raw Oyster Bar

Oysters served on the half shell from a pirogue filled with ice. Served with crackers and raw oyster condiments. (Public health laws dictate that a warning listing the health dangers of eating raw oysters be posted at all raw oyster bars)

Seafood Bar

Raw oysters on the half shell, iced gulf peeled shrimp, blue crab claws complimented with cocktail sauce, lemon wedges and Remoulade sauce

Chicken & Andouille Jambalaya

Hickory grilled chicken breast, seared Andouille sausage, roasted sweet peppers and Napa valley onions, tossed in a Cajun seasoned rice then topped with grated Romano cheese

Veal Hollandaise

Thin slices of paneed veal laced with lump crabmeat and hollandaise

Trout Diane

Filets of speckled trout marinated in a combination mustards, juices, spices, and seasonings, deep fried on site and topped with a delicious shrimp and lump crabmeat

Rigatoni Quattro Formaggi

Rigatoni Pasta with bleu, parmesan, bel paese and fontina cheeses in seasoned cream

Eggplant Stuffed with Shrimp & Crabmeat

Hollowed out shells of eggplant stuffed with a mixture of fresh gulf shrimp and fresh crab meat sautéed with onions, celery, bell peppers and garlic bound with bread and eggs to make the stuffing so loved in New Orleans

CARVING STATION

Tenderloin of Beef Stuffed with Marsala Mushrooms with Marchand de Vin Sauce

Fresh filet of tenderloin marinated and "stuffed" with fresh mushrooms, herbs, and whole wheat bread crumbs laced with marsala, accompanied by our own marchand de vin, a mixture of Espanola sauce and garlic sauce with fancy mushroom caps



"Thank you so much for all you and the staff did to make our reception a success. The feedback I've received so far (yes, it's still coming in) is that it was the best reception we've held so far. The service and food was absolutely first class. Thank you for persuading me to keep the tuna on the menu. It was the hit of the reception along with the band you hired".

Exhibit Manager, Heinermann Publishing, Portsmouth, New Hampshire

Roasted Prime Filet of Tenderloin

Roasted prime filet tenderloin carved per order and served with a wild mushroom bordelaise

Smoked Prime Rib Au Jus

Pecan smoked prime rib complimented with its own Au Jus served with our horseradish mayonnaise and French rolls

Roasted Prime Rib Au Jus

Roasted prime rib complimented with its own Au Jus served with our horseradish mayonnaise and French rolls

Blackened Prime Rib

Cuts of prime rib beef massaged with a blend of Cajun spices brushed with butter and then blackened in a cast iron skillet

Marinated Cajun Duck Breast with Cognac and Black Peppercorn Sauce

Boneless breast of duck marinated with Cajun spices, flash sautéed in skillet on site to give it a crisp brown coating then finished in a barbeque pit complimented with our own sauce of reduced beef stock lightly seasoned with spices, crushed black peppercorns and cognac

Chilled Filet of Tenderloin with Horseradish Sauce

Chilled filet of tenderloin, pre-sliced and presented as whole on a silver platter with miniature rolls, horseradish sauce, Creole mustard, mayonnaise and garnish

Steamship Round of Beef

Traditional round of beef accompanied by rolls, mayonnaise, yellow mustard, and Creole mustard

Pork Loin with Sugar Cane Glaze

Pecan smoked cane glazed center cut pork tenderloin rubbed with blackened seasoning then carved per order and served with our spicy Creole mustard and French rolls

Tenderloin of Beef with Marchand de Vin Sauce

Fresh filet of tenderloin marinated and, accompanied by our own marchand de vin, a mixture of Espanola sauce and garlic sauce with fancy mushroom caps

Pork Loin with Green Peppercorn Sauce

Loin of pork baked to moist tenderness complimented with our own peppercorn sauce

Deep Fried Turkey

A Louisiana original – a seasoned whole turkey, deep-fried then Cajun injected and carved per order. Served with our cranberry relish and French rolls

Honey Glazed Ham

Honey glazed baked ham, carved per order then served with our spicy honey mustard and French rolls

Baked Turkey

Turkey baked to tender perfection, served with rolls and condiments



"Our many thanks for presenting such a perfect party. Your ideas were executed beautifully and the food was delicious. We have especially enjoyed eating the leftovers. Your tables looked fabulous and the gazebo really pulled it all together! You received a zillion compliments. Many thank for making our weekend such a memorable one".

Social Client, New Orleans, Louisiana



ACCOMPANIMENTS

Asparagus with Hollandaise or Lemon Butter

Fresh asparagus steamed till tender crisp draped with a traditional hollandaise sauce or draped with lemon butter

Broccoli with Roasted Almonds

Fresh broccoli cooked till just done, served with roasted almonds sprinkled on top

Carrots Orleans

Carrot pennies sautéed in a brown sugar glaze with chopped onions and bacon

Confetti Seasoned Rice

Long grain Louisiana rice cooked to tender perfection in chicken broth then tossed with sautéed broccoli, carrots, onions, and finely minced celery and garlic

Green Beans Al Dente

Fresh young green beans French cut steamed till just tender, sautéed in butter, then tossed with roasted almonds

Pasta Alfredo

Vermicelli noodles cooked al dente sauced with a light cream sauce infused with parmesan cheese

Potatoes Au Gratin

Potatoes combined with butter, nutmeg, and cream and other spices, layered with gruyere cheese and baked until golden brown



"The reception was perfect – beyond our expectations! We're still on cloud nine! Thanks for all you did to make the wedding the event of a lifetime!"
Mother of the Bride, New Orleans, Louisiana



Spinach and Artichoke Madeline

The delicious combination of spinach and artichoke hearts in a cream and cheese sauce

Sweet Potato Praline

A casserole of mashed sweet potatoes blended with crushed pineapple, eggs, cinnamon, and a few other ingredients, topped with a mixture of brown sugar, pecans and coconut

Vegetable Napoleon

Zucchini, red onion, squash and tomato sliced and stacked. Drizzled with walnut oil, sprinkled with Italian cheeses - baked to perfection

Wild Rice

Louisiana long grain and wild rice steamed in a spicy chicken broth, then mixed with sautéed onions, celery and bell peppers

Zucchini, Squash & Carrot Sauté

Fresh zucchini, squash, and carrots seasoned with a Louisiana spice blend lightly sautéed with butter

DESSERTS

Assorted French Pastries

Cream puffs, strawberry tarts, Florentine wafers, little napoleons, miniature chocolate éclairs, and more

Lemon Crepes

Crepes filled with rum and lemon infused cream cheese and topped with a sweet butter and sugar glaze. Very rich, very unique

Bananas Foster

The most well known Louisiana dessert! Vanilla ice cream topped with a sweet banana glaze

Dauphine Street Chocolate Delight

Our own four layer chocolate pie, crust of butter, pecans and flour, then a layer of cream cheese, then chocolate, followed by a top layer of whipped cream, and finally topped with fresh strawberries

Hazelnut Torte

Yellow sponge cake filled with a chocolate and hazelnut butter cream, iced with praline cream and toasted almonds

Kaugelhopf

Alsatian sour cream coffee cake, your choice of filling, blueberry, black currant, chocolate chip, or mixed berries

Crème Brule

Traditional New Orleans Brule topped with caramelized sugar

Croquembouche

A mound of individual filled cream puffs caramelized with a choice of filling, such as banana, chocolate, almond, etc.

Margarita Cheese Cake

A traditional cheese cake of cream cheese, eggs, sugar, and vanilla accented with margarita flavoring to give one a spirited palatable delight

Strawberry Tuxedos

Fresh juicy strawberries dipped in white chocolate, then dark chocolate then dressed with chocolate buttons and bowtie, resembling a tuxedo



"I wanted to thank you for the outstanding job you did with our two events this month. From beginning to end, all aspects of both events were handled with the utmost professionalism, expertise and attention to detail. I really could not have been happier. You not only served as a terrific caterer, but also a good counselor as well as a great source for musical entertainment. Please extend thanks to the rest of your team for a job well done. If the opportunity arises to host another event in New Orleans, I would hire New Orleans Catering without giving it a second thought"

National Account Manager, Keebler Company, Elmhurst, Illinois



Double Chocolate Mint Mousse Pie

A blend of white and dark chocolate with mint flavoring complimented with fresh strawberries

Titani Su Gateau

Yellow sponge cake flavored with Meyers dark rum and espresso coffee extract filled with a cream of mascarpone cream cheese

Amaretto Cheese Cake

Traditional cheese cake topped with a unique Amaretto sauce

Chocolate Raspberry Truffle

A rich confection made with a mélange of melted chocolate, cream, sugar and various flavorings, in this case raspberry, layered with chocolate cake, wrapped in chocolate, topped with whipped cream and a chocolate truffle

Ponchatoula Strawberries Romanov

Fresh strawberries complimented with rich, sugar infused heavy cream

Bananas Foster Bread Pudding

Banana infused bread pudding topped with a Myers rum foster sauce

Ice Cream Sundae Bar

Vanilla ice cream topped with chocolate, nuts, whipped cream, and a cherry on top