



**NEW ORLEANS CATERING, INC.**  
1608 JUSTIN ROAD / METAIRIE, LA. 70001

**BUFFET STATION STYLE MENU**

**HAND PASSED HORS D'OUEVRES**

(Choose Four – For One Hour)

**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*

**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 cut into bite size portions, marinated in our own creation of oils, herbs, and spices and then flash fried in an iron skillet*

**Shrimp & Andouille Sausage Kabob**

*Louisiana Andouille sausage skewered with a large shrimp and crisp red and green peppers on a 6" skewer*

**Fried Catfish Bites with Cajun Tartar Sauce**

*Abita beer battered tender catfish bites with our house made Cajun tartar sauce*

**Coconut Shrimp**

*A large shrimp is butterflied and dipped in a mild coconut batter and rolled in a mixture of coconut and bread crumbs*

**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*

**Sesame Green Beans Tempura**

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

**Grillade Cups**

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

**Oysters Bordelaise**

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

**COCKTAIL BUFFET PRESENTATION**

(Choose Two)

**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*

**Fruit Basket**

*A basket fashioned out of a watermelon filled with fresh seasonal fruit, served with fresh whipped cream Romanov*

**Spinach and Artichoke Madeline**

*Spinach and artichoke dip topped with fresh grated mozzarella, Cajun spices and served with blue corn tortillas*

**Grilled Chicken & Apple Wood Bacon Pinwheels**

*Hickory grilled chicken, apple-wood bacon, and a blend of cheeses with Bibb lettuce, rolled in a garlic herb tortilla with spicy honey mustard*

**Crab OR Shrimp Mousse**

*A delicious seafood pate formed in a fish shaped mold served with gourmet crackers*

**Stuffed Baked Brie**

*In puff pastry with candied pecans and a spiced blueberry jam, served with gourmet crackers and assorted seasonal berry display*

**SALAD OR SOUP**

(Choose One)

**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*

**Seafood Gumbo**

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

**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*

**Caesar Salad**

*The traditional salad consisting of romaine lettuce, parmesan cheese, croutons, and the customary Caesar salad dressing, with anchovies on the side*

**Lane's Spinach Salad**

*Fresh spinach, sliced mushroom caps, crispy pieces of bacon, hard boiled eggs, toasted almonds, onions and bleu cheese. Complimented 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*

**CARVING STATION**

(Choose One)

**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*

**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*

**CHEF & THEMED STATIONS**

(Choose Two)

**Crawfish and Lump Crab Stuffed Chicken Breast**

*Sliced and topped with a blackened crawfish brie reduction*

**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*

**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*

**Wild Mushroom & Chicken Alfredo**

*Traditional pasta Alfredo with a generous abundance of seasoned chicken breast and wild mushrooms, complimented with fresh grated parmesan cheese*

**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, marscapone cheese and tasso*

**Chicken Cakes with Creole Pesto**

*Seasoned shredded chicken, Louisiana Trinity of onions, sweet peppers, celery and garlic. Complimented with our own signature Creole pesto*

**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*

**Stella Eggplant Roulades**

*Fresh eggplant medallions layered with a combination of Italian cheeses and sundried tomato aioli*

**Crawfish Etouffee with Rice**

*Boiled crawfish tails sautéed with celery, onions, garlic, tomatoes, and peppers, mixed with a tomato roux and complimented with cayenne, Tabasco, and other seasonings, served over rice*

**Shrimp Creole with Rice**

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

**Vegetable Lasagna**

*Sliced spring vegetables layered with a blend of three cheeses, creamed spinach in a Cajun Alfredo sauce*

**Rigatoni Al Quattro Fromaggi**

*Tube pasta with bleu, parmesan, bel paese, and fontina cheeses*

**Crawfish Fettuccine**

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

**DESSERT STATION**

(Choose One OR Choose One Soup AND One Salad)

**Bananas Foster Bread Pudding**

*Banana infused bread pudding topped with a Myers rum foster sauce*

**Lemon Crepes**

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

**Assorted French Pastries**

*Swan cream puffs, strawberry tarts, Florentine wafers, little napoleons, miniature chocolate éclairs, and more*

**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*