



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

SEATED DINNER

HAND PASSED HORS D'OEUVRES

(Choose Four – Forty Five Minutes)

Grilled Filet of Tuna

*Fresh Gulf Yellow Fin Tuna marinated in fresh squeezed fruit juices and our secret sauce -
grilled on site to ensure the utmost in quality and taste*

Oysters Bordelaise

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

Marinated Cajun Duck Breast

*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 black
peppercorn sauce*

Seafood Cakes Remoulade

*Jumbo lump crabmeat, Louisiana crawfish, and Gulf shrimp lightly fried and served 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*

Sesame Green Beans Tempura

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

Smoked Salmon with Avocado Pinwheels

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

Grilled Chicken & Apple Wood Bacon Pinwheels

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

Almond Crusted Shrimp

Drizzled with raspberry pepper jelly

SALAD
(Choose One)

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

Chartres Street Salad

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

Baby Spinach with Raspberry Balsamic Vinaigrette

Fresh spinach, sugar roasted pecans, red onions, bacon and gorgonzola cheese, tossed with our own raspberry balsamic vinaigrette

ENTRÉE DUET

Prime Rib

Pecan smoked prime rib topped with au jus and served with our cayenne horseradish cream

AND

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

WITH

Potatoes Au Gratin

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

Asparagus with Hollandaise

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

French Bread and Butter

WINE WITH DINNER

Iron Horse Chardonnay and Rodney Strong Merlot

DESSERT

(Choose One)

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

Creme Brule

Traditional New Orleans Brule topped with caramelized sugar

COFFEE

Regular and Decaffeinated