

# HORS D'OEUVRES

A special selection of hot and cold hors d'oeuvres. Delicious at working meetings, large parties, informal gatherings, or as the perfect prelude to any meal.

# Hot Hors D'oeuvres

#### **Specialties**

Baked Brie en Croute Asparagus Straws Pork and Mango Skewers Cocktail Stuffed Peppers Phyllo Triangles

#### **Seafood**

Crawfish Bread
Barbecue Shrimp
Oyster en Brochette
Crawfish Sacks
Soft Shell Crabs
Crabmeat Au Gratin
Oysters Rockefeller Tart
Oyster Blues
Scallops Wrapped in Bacon
Crawfish or Shrimp Beignets
Chargrilled Oysters

#### Beef

Steak Diane Steak Au Poivre Swedish Meatballs Sausage Roll Puffs Prime Filet Bites Barbecued Beef Strips Meatball Extravaganza

#### Chicken

Sesame Chicken Skewers
with Thai Peanut Sauce
Cajun Chicken Morsels
with Honey-Mustard Sauce
Chicken and Pepper Skewers
Chicken Drummettes

# Cold Hors D'oeuvres

#### **Gourmet Favorites**

Asparagus wrapped in Prosciutto
Orange Muffins with Smoked Turkey
Savory Shrimp Cheesecake
Red Bliss Potatoes filled with caviar
and herb sour cream
Minted Melon Balls

# <u>Seafood</u>

Marinated Crab Fingers
Paper Wrapped Shrimp
Seviche of Scallops
Shrimp wrapped in Snow Peas
Smoked Salmon Mousse
Grilled Ahi Tuna on Wonton points
Crab Claws with Four Pepper Sauce
Crawfish Bouchee

#### **Sandwiches**

Overstuffed Finger Sandwiches
Assorted Salad Finger Sandwiches
Miniature Croissant Sandwiches
Club Finger Sandwiches
Cocktail Muffulettas
Tea Sandwiches
Miniature Reubens

#### **Dips And More**

Fire Roasted Pepper Hummus Spinach Dip with Corn Chips Lump Crabmeat and Shrimp Mold Spinach & Artichoke Dip Artichoke Balls with Creme Cheese Crawfish Dip



# **PLATTERS**

Generous servings of fruit, cheese, seafood, and pate. Delicious, healthy, and perfect for business meetings, cocktail parties, informal gatherings, or formal events.

#### CHEESE

Selected domestic and imported cheeses garnished with fresh strawberries, grapes, sliced kiwi fruit, apple and pineapple chunks. Complimented by an assortment of crackers and breads.

#### FRESH CRUDITE & HOMEMADE DIP

Selected seasonal fresh vegetables served with a tasty homemade dip.

#### **PATE**

An assortment of pate served with cornichons, a variety of fresh breads, pommerey and dijon mustards.

#### **FRUIT**

Pieces of honeydew, cantaloupe, pineapple, orange, and assorted seasonal fruits. Surrounded by garnishes of fresh strawberries, grapes and kiwi fruit.

#### LIGHT LUNCHEON SALADS

Scoops of chunky chicken, country tuna, and seafood salad resting on a bed of crispy Romaine lettuce and surrounded by ripe, juicy tomato wedges. Garnished with fresh herbs and cornichons, and served with assorted breads and rolls.

#### **DELI**

Piles of thinly sliced roast beef, ham, and turkey breast on a bed of lettuce, with tomato slices, Swiss and American cheese, Dijon mustard, mayonnaise, and fresh croissants.

#### **Box Lunches**

Customize with Homemade Potato Salad or Pasta Salad, Fresh Fruit, Chips, Dessert

#### Specialty Seafood Platters

#### FRESH JUMBO SHRIMP

Large, fresh shrimp served with our own homemade sauces.

#### DES ALLEMANDS FRIED CATFISH

Mounds of fresh catfish lightly battered and served with a compliment of sauces.

#### FRIED OYSTERS

Large, fresh oysters served with our homemade sauces.

#### **Smoked Salmon Presentation**

Served with Capers, Onoin, Cream Cheese, Lemon, Toast Points, Chopped Egg

407 Folse St. • Harahan, LA • 70123

(504) *296-2452* 



# **BREAKFAST**

Make the most important meal of the day the most enjoyable, too.

For starters, try our home baked breakfast breads, hearty muffins, pastries, and croissants. Or taste our delicious fresh fruit creations, quiches, and assorted bagels and creme cheese spreads. We offer a splendid selection of old and new favorites, all created and presented with our unique approach.

- I. FRESHLY SQUEEZED ORANGE AND GRAPEFRUIT JUICE
- II. FRESHLY BREWED COLUMBIAN COFFEE Regular or Decaffeinated
- III. Eggs, Casseroles, Complete Hot Breakfast
- IV. HOMEMADE MUFFINS \*

  Blueberry, Cranberry-Orange, Cinnamon-Apple, Corn, Raisin-Bran, and Poppy
  Seed
- V. HOMEMADE BREAKFAST BREADS \*
  Apple-Honey, Banana-Walnut, and Zucchini-Carrot
- VI. CROISSANTS \*
  Butter, Almond
- VII. PASTRIES PLAIN AND FANCY \*
  Fresh Fruit Danishes, Pecan Sticky Buns, and Blueberry, Apple-Cinnamon, or
  Pineapple Crumb Cake
- VIII. THE BEST BAGELS & CREAM CHEESE

  Plain, poppy, onion, garlic, pumpernickel, sesame, and more. Served with

  sweet and honey-whipped butter, and plain, strawberry, apricot or raspberry

  cream cheese.
- IX. FRESH FRUITS

  Baskets, bowls, or platters of freshly cut fruits.

  Berries of the season when available.
- X. QUINTESSENTIAL QUICHES

  Apple Cheddar; Broccoli Mushroom; Broccoli Scallop; Canadian Bacon, Leek,
  Onion, and Tomato; Quiche Lorraine; Shrimp and Crabmeat; Spinach and
  Feta; Italian Sausage and Peppers; Wild Mushroom; Zucchini and Monterey
  Jack Cheese
  - \* Baked daily for absolute freshness

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# **ENTREES**

A unique collection of poultry, beef, veal, lamb, vegetarian, pasta, and seafood entrees. Each prepared from the freshest, finest ingredients available with recipes that are sure to satisfy your taste for the best. Listed below are just a few examples of our entrees, and we will be happy to design a personalized menu for your engagement.

|       |                                |      | <u>Lamb</u>                       |
|-------|--------------------------------|------|-----------------------------------|
|       | <u>Chicken</u>                 |      |                                   |
|       |                                | I.   | Rack of Lamb                      |
| I.    | Cajun Chicken Rolls            |      | with honey, rosemary, and dijon   |
| II.   | Herb Roasted Chicken           |      | glaze                             |
| III.  | Stuffed Chicken Breast         | II.  | Crown Roast Rack of Lamb          |
| IV.   | Stir Fried Chicken             | III. | Lamb Chops with mint glaze        |
|       | with three peppers             |      |                                   |
| V.    | Breast of Chicken              |      | <u>Vegetarian</u>                 |
|       | in lemon parsley & white wine  |      | G                                 |
|       | sauce                          | I.   | Grilled Veggies                   |
| VI.   | Sweet and Sour Chicken         |      | with penne pasta                  |
| VII.  | Chicken with Cashews           | II.  | Eggplant Parmigiana               |
| VIII. | Game Hens                      | III. | Vegetable Lasagna                 |
|       | with Spicy Stuffing            |      |                                   |
| IX.   | Chicken                        |      | <i>Pasta</i>                      |
|       | with garlic and wine sauce     |      |                                   |
|       |                                | I.   | Baked Lasagna                     |
|       | <u>Beef</u>                    | II.  | Seafood Pasta                     |
|       |                                | III. | Seafood Lasagna                   |
| I.    | Sous Vide BeefRoast Tenderloin | IV.  | Baked Ziti                        |
| II.   | Barron of Top Round            | V.   | Cheese or Meat Tortellini         |
| III.  | Stir Fried Beef                |      | with sun dried tomatoes and       |
|       | with Oriental Vegetables and   |      | roasted garlic                    |
|       | Shiitake Mushrooms             | VI.  | Pesto Pasta                       |
| IV.   | Prime Rib                      |      | with artichoke hearts and sausage |
| V.    | Beef Stroganoff                |      |                                   |
| VI.   | Beef and Pea Pods              |      | <u>Seafood</u>                    |
| VII.  | Beef Kabob with Vegetables     |      |                                   |
| VIII. | Beef Wellington                | I.   | Broiled Oriental Honey            |
|       |                                |      | Glazed Salmon                     |
|       | <u>Veal</u>                    | II.  | Scallops Mornay                   |
|       | <del></del>                    | III. | Baked Fresh Fish                  |
| I.    | Veal Picatta                   |      | with tomato, onion, and parsley   |
| II.   | Osso Bucco                     | IV.  | Italian Baked Oysters             |
| III.  | Veal Marsala                   | V.   | Stir Fried Shrimp                 |
| IV.   | Veal Parmigiana                |      | with Oriental Vegetables          |
|       |                                | VI.  | Mussels & Shrimp Marinara         |
|       |                                |      | 1                                 |



# **NEW ORLEANS MENU**

"Taste a 'Lil Louisiana" in our special selection of New Orleans fare. Offering you some of the best Creole and Cajun Style dishes in the Big Easy. Perfect for entertaining guests of our area, celebrating special occasions, and more!

Appetizers
Crabcakes
Mushrooms Stuffed with Crabmeat
Seafood Gumbo
Oyster and Artichoke Soup
Chicken and Andouille Gumbo
Corn and Crab Bisque
Crawfish Bisque

Entrees
Blackened Catfish
Barbecue Jumbo Gulf Shrimp
Baked Redfish
Trout Almondine
Crawfish or Shrimp Etouffee
Shrimp & Crawfish Jambalaya
Crawfish or Shrimp Fettucini
Pecan Trout St. Charles
Shrimp Creole

Side Dishes
Macque Choux Corn
Stewed Okra & Tomatoes
Red Beans & Rice
Garlic Mashed Potatoes
Black Eyed Peas

New Orleans Sweets
Pecan Pie
Bread Pudding
with Rum Sauce or Praline Sauce
Creamy Creole Pralines

Seasonal Items
Boiled Crawfish
Boiled Shrimp
Boiled Crabs
Cajun Boiled Lobster
Charbroiled Oysters
Oysters on the Half Shell

# **MORE SPECIALTY ENTREES**

Cajun Fried Turkeys Spiral Sliced Hams Honey Glazed Hams Oven Roasted Turkeys Bourbon Glazed Hams Smoked Turkeys

Steamships Of:

Roast Beef, Corned Beef, or Barbecue Beef ... and More!

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# **DESSERTS**

An exciting selection of cakes, tortes, and other sumptuous confections. Each creation is completely homemade to order from the finest, freshest ingredients. Great for special occasions, birthdays, weddings, or rewards for a job well done.

#### **TARTS**

Strawberry Lemon Kiwi Peach Pear Apple Apricot

#### **CAKES**

Orange Grand Marnier Almond Praline Chocolate Mousse Cinnamon Apple Sauce Rum Pineapple Upside Down Coconut German Chocolate

#### **PIES**

Pumpkin
Country Apple
Blueberry
Black Cherry
Coconut Meringue
Chocolate Meringue
Lemon Meringue
Black Bottom
Pecan

### **TORTES**

Raspberry
Apricot
Blueberry
Chocolate-Almond
Strawberry

### MINIATURE FRENCH PASTRIES

Napoleon
Chocolate Doberge
Lemon Doberge
Caramel Doberge
Grand Marnier
Florentine
Strawberry Tart
Kiwi Tart
Lemon Tart
Eclair
Creme Puff

#### **COOKIES**

Chocolate Fudge Brownie
Grand Marnier Brownie
Chocolate Chip
Peanut Butter
Oatmeal
Lady Finger
Almond Chocolate
Flat Florentine



# **SPECIALTIES**

We are a unique full-service catering firm. In addition to our menu, we feature Bill Laderer's Catering Specialties.

We would love the opportunity to meet your catering needs with one of our special services. Do not hesitate to call if you have any questions.

Let us know how we can serve you!

## MOBILE KITCHEN

Smoked Meat Barbecued Meat Seafood Boils Cajun Cookouts Fish Fry's

The Mobile Kitchen allows us to prepare your food **on site** - ensuring freshness and quality.

## ICE SCULPTURES

Company Logos
Theme Parties
Special Events

Enhance the elegance of your next special occasion with a beautifully created ice sculpture. Makes an attractive centerpiece and interesting conversation starter.

# **FLAMING DESSERTS**

Bananas Foster Crepes' Suzette Cafe Brulot Cherries Jubilee International Coffees

These amazing creations will be sure to please! Delicious desserts are the perfect finishing touch to any meal.

## **GIFT BASKETS**

Wine & Cheese Fruit Cajun Theme

Fine gift baskets to give as party favors or to recognize someone special in the office. Perfect for office parties, holidays, and other celebrations.

# "WHERE QUALITY COUNTS"

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