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

Seafood
- 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 Muffuletta
- 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

407 Folse St. • Harahan, LA • 70123
(504) 296-2452
Email: unclebill1@cox.net www.unclebillscatering.com
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, pommery 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

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BRECKFAST

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
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.

### Lamb

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<table>
<thead>
<tr>
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<tbody>
<tr>
<td>I.</td>
<td>Rack of Lamb</td>
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<td></td>
<td>with honey, rosemary, and dijon glaze</td>
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<td>II.</td>
<td>Crown Roast Rack of Lamb</td>
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<td>III.</td>
<td>Lamb Chops with mint glaze</td>
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### Vegetarian

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<tbody>
<tr>
<td>I.</td>
<td>Grilled Veggies</td>
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<td>with penne pasta</td>
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<td>II.</td>
<td>Eggplant Parmigiana</td>
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<td>III.</td>
<td>Vegetable Lasagna</td>
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### Pasta

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<tbody>
<tr>
<td>I.</td>
<td>Baked Lasagna</td>
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<td>II.</td>
<td>Seafood Pasta</td>
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<td>III.</td>
<td>Seafood Lasagna</td>
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<td>IV.</td>
<td>Baked Ziti</td>
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<td>V.</td>
<td>Cheese or Meat Tortellini</td>
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<td>with sun dried tomatoes and roasted garlic</td>
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<td>VI.</td>
<td>Pesto Pasta</td>
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<td>with artichoke hearts and sausage</td>
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### Seafood

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<tbody>
<tr>
<td>I.</td>
<td>Broiled Oriental Honey</td>
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<td>Glazed Salmon</td>
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<td>II.</td>
<td>Scallops Mornay</td>
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<td>III.</td>
<td>Baked Fresh Fish</td>
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<td>IV.</td>
<td>Italian Baked Oysters</td>
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<td>V.</td>
<td>Stir Fried Shrimp</td>
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<td>with Oriental Vegetables</td>
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<td>VI.</td>
<td>Mussels &amp; Shrimp Marinara</td>
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### Chicken

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<tbody>
<tr>
<td>I.</td>
<td>Cajun Chicken Rolls</td>
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<tr>
<td>II.</td>
<td>Herb Roasted Chicken</td>
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<td>III.</td>
<td>Stuffed Chicken Breast</td>
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<td>IV.</td>
<td>Stir Fried Chicken</td>
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<td>with three peppers</td>
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<td>V.</td>
<td>Breast of Chicken</td>
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<td>in lemon parsley &amp; white wine sauce</td>
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<td>VI.</td>
<td>Sweet and Sour Chicken</td>
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<td>VII.</td>
<td>Chicken with Cashews</td>
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<td>VIII.</td>
<td>Game Hens</td>
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<td></td>
<td>with Spicy Stuffing</td>
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<td>IX.</td>
<td>Chicken</td>
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<td>with garlic and wine sauce</td>
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### Beef

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<tbody>
<tr>
<td>I.</td>
<td>Sous Vide BeefRoast Tenderloin</td>
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<tr>
<td>II.</td>
<td>Barron of Top Round</td>
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<td>III.</td>
<td>Stir Fried Beef</td>
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<td></td>
<td>with Oriental Vegetables and Shiitake Mushrooms</td>
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<td>IV.</td>
<td>Prime Rib</td>
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<td>V.</td>
<td>Beef Stroganoff</td>
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<td>VI.</td>
<td>Beef and Pea Pods</td>
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<td>VII.</td>
<td>Beef Kabob with Vegetables</td>
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<td>VIII.</td>
<td>Beef Wellington</td>
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### Veal

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<tbody>
<tr>
<td>I.</td>
<td>Veal Picatta</td>
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<td>II.</td>
<td>Osso Bucco</td>
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<td>III.</td>
<td>Veal Marsala</td>
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<tr>
<td>IV.</td>
<td>Veal Parmigiana</td>
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</tbody>
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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
- Crab cakes
- 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

**TORTES**
- Raspberry
- Apricot
- Blueberry
- Chocolate-Almond
- Strawberry

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

**MINIATURE FRENCH PASTRIES**
- Napoleon
- Chocolate Doberge
- Lemon Doberge
- Caramel Doberge
- Grand Marnier
- Florentine
- Strawberry Tart
- Kiwi Tart
- Lemon Tart
- Eclair
- Creme Puff

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

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

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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.

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.

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.

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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