

SEARED BEEF TENDERLOIN AU POIVRE • A five pound beef tenderloin, marinated and seared to medium rare, sliced and arranged on a platter, accompanied by housemade mayonnaise, horseradish sauce, au jus, and parker house rolls. 175.00

PORK TENDERLOIN W/ CRANBERRY GLAZE • Sliced and served w/ cranberry orange sauce and assorted cocktail rolls. 165.00 (10lb)

ANCHO CHILE PORK TENDERLOIN • Sliced and served w/ corn muffins and cocktail rolls. 165.00 (10lb)

PORK TENDERLOIN W/ FRESH HERB PASTE • Coated w/ garlic and fresh herbs. Sliced and arranged on a platter, accompanied by roasted garlic, and sage parker house rolls. 165.00 (10lb)

FINGER SANDWICHES

MINIMUM ORDER OF 50, ONE SELECTION PER 25

TEA SANDWICHES • 27.50 PER 50

Tomato and Bacon Windows

Spinach, Bacon & Smoked Mushroom Spread

Brie, Walnut & Watercress

Asparagus w/ Lemon Herb Mayonnaise

Strawberry & Cream

Cucumber w/ Lemon Dill Butter

Salmon Spread w/ Dill

Pimento Cheese

Cream Cheese Olive Nut

SALAD FINGER SANDWICHES • 27.50 PER 50 (White or wheat bread)

- Chicken
- Curried Chicken
- Turkey
- Shrimp
- Tuna
- Egg

MEAT FINGER SANDWICHES • 25.00 PER 50 (White or wheat bread)

- Smoked Turkey Breast
- Baked Ham
- Roast Beef

DELUXE FINGER SANDWICHES • 32.50 PER 50

(White, wheat, rye, or sourdough bread)

Smoked Turkey Breast & Smoked Gouda w/ Honey Mustard

Baked Ham & Havarti w/ Remoulade Sauce

Roast Beef w/ Horseradish Mayonnaise & Cornichons

PINWHEELS MINIMUM ORDER OF 25 • 20.00 PER 25

(Soft cracker bread rolls sliced into spirals)

Turkey and Smoked Gouda w/ Spinach & Honey Mustard

Ham and Havarti, Remoulade Sauce & Alfalfa Sprouts

Roast Beef w/ Cabbage, Pickles & Horseradish Mayonnaise

Chicken w/ Refried Black Beans, Pepper Jack Cheese, Tomatoes, Cilantro & Lettuce

COCKTAIL PO-BOYS MINIMUM ORDER OF 25 • 22.50 PER 25

Dressed w/ lettuce, tomato, mayonnaise and mustard

- Smoked Turkey
- Ham and Cheese
- Roast Beef

SPECIALTY SANDWICHES MINIMUM ORDER OF 50

Orange Honey Glazed Ham w/ Honey Mustard on White Cheddar

Buttermilk Biscuits. 47.50

Bourbon and Brown Sugar Glazed Ham w/ Chutney on Gruyère

Biscuits. 47.50

Smoked Turkey w/ Cranberry Orange Sauce on Orange Muffins. 47.50

Club Sandwiches (turkey, bacon, lettuce & tomato, double stacked). 37.50

Chicken Salad on Petite Croissants. 97.50

Muffulettas 37.50 per 25

SAVORIES

MINIMUM ORDER 36 PER SELECTION

Cheese Straws • 0.40

Blue Cheese Coins • 0.40

Parmesan Herb Twists• 0.40

Roasted & Seasoned Pecans • 14.95 per lb.

QUICHE

Choice of Lorraine, asparagus, spinach. Baked in individual tartlet shells.

Tartlets 1.25 • Minimum order 25 per selection

WHOLE (9" Round Serves 6 - 8)

Asparagus and Cheese • 18.00

Brie and Chive • 18.00

Chicken, Leek and Tomato • 18.00

Spinach, Tomato and Bacon • 18.00

Crabmeat • 27.00

Crabmeat, Spinach and Artichoke • 27.00

Tomato, Basil and Onion • 18.00

Ham and Havarti • 18.00

Quiche Lorraine • 18.00

Port Salut and Bacon • 18.00

Broccoli and Jarlsberg • 18.00

Cheesy Green Onion • 18.00

Sundried Tomato and Cheese • 18.00

Crawfish Pie • 30.00

PETITE DESSERTS

MINIMUM ORDER 25 PER SELECTION

Divine Hash Bars • 1.50/each

Lemon Loves • 1.50/each

Petit Gateaux • 1.50/each

Viennese Brownies • 1.50/each

Crème Brûlée • 3.95/each

Caramel Cup Custard • 3.95/each

Petite Fruit Tartlets • 0.95/each

Chocolate Éclairs • 1.25/each

Espresso Cream Puffs • 1.25/each

Oatmeal Cookies • 0.65/each

Jam Filled Thumbprints • 0.75/each

White Chocolate Bread Pudding • 3.50/each

Mexican Wedding Cookies • 0.75/each

CAKES & PIES

Carrot Cake • 36.00

Hummingbird Cake • 36.00

Fruit Tart • 30.00

Decadent Chocolate Cake • 36.00

Amaretto Cheesecake • 27.00

Mincemeat Pie • 18.00

Pumpkin Pie • 18.00

Lemon Meringue Pie • 18.00

Complete full service catering • custom design menus • delivery & setup equipment rental • wine • servers & bartenders

Blueberry Carrot Cake • 21.00

Lemon Pound Cake • 18.00

Chocolate Mousse Cake • 36.00

House Cheesecake • 27.00

Key Lime Cheesecake • 26.00

Southern Pecan Pie • 18.00

Country Apple Walnut Pie • 18.00



Since 1981

PETIT CATERING MENU

5701 MAGAZINE STREET
NEW ORLEANS, LA 70115

504.899.7303

www.gotocheznous.com

STORE HOURS:
MONDAY — FRIDAY 11:00-6:30
SATURDAY 11:00-5:00

PLATTERS

CHEESE TRAY • Fine cheeses garnished w/ fresh fruit, served w/ baguette slices. Small 40.00 / Large 60.00

PÂTÉ TRAY • Pâtés accompanied by stone ground mustard, cornichons, olives, and toasted baguette rounds. 55.00

WINE COUNTRY TRAY • Fine cheeses, pâté, olives, sliced salami, fresh fruit, and cornichons, served w/ toasted baguette rounds. 75.00

ANTIPASTO TRAY • Italian specialties including prosciutto, sliced salami, provolone cheese, roasted red peppers, roasted garlic, assorted olives, and marinated artichoke hearts, served w/ grilled, garlic rubbed baguette rounds. 75.00

CHARCUTERIE PLATTER • Sliced sausages, such as smoked andouille, alligator, chorizo, knockwurst, or kielbasa. Served w/ toasted baguette rounds and assorted mustards. 75.00

BAKED BRIE ÉN CRÔUTÉ • Imported Brie (2lb) wrapped in tender pastry and baked. Filled w/ a choice of a honey mustard and walnut filling, pecan praline filling, pistachio and fig or mushroom and roasted garlic. Garnished w/ fresh fruit. Served w/ toasted baguette rounds. 60.00

SEASONAL FRESH FRUIT TRAY • A choice of orange honey yogurt dip, vanilla dip, poppy seed dip or chocolate dip. Small 35.00 / Large 60.00

GARDEN FRESH VEGETABLE TRAY • A choice of roasted garlic aioli, creamy waterchestnut dip w/ onion, spinach dip, dill veggie dip or creamy blue cheese dip. Small 30.00 / Large 55.00

MEDITERRANEAN GRILLED VEGETABLE TRAY • Grilled portabella mushrooms, eggplant, asparagus, green onions, red onions, zucchini, yellow squash, red and yellow peppers marinated in a sun-dried tomato and garlic olive oil, garnished w/ sun-dried tomatoes and black olives. A choice of sun dried tomato aioli or roasted garlic aioli. 65.00

STEAMED VEGETABLE TRAY • Tender young vegetables such as asparagus, green beans, carrots, pattypan squash, zucchini, leeks, and snow peas. Served w/ choice of lemon herb mayonnaise, sun dried tomato aioli, or roasted garlic aioli. Small 30.00 / Large 55.00

MEAT & CHEESE BOARD • Sliced rare, garlic studded roast beef, smoked turkey, baked honey glazed ham, and salami. Accompanied by homemade mayonnaise, dijon mustard, horseradish sauce, cornichons, and two dozen assorted rolls. 65.00

TEX-MEX PLATTER • Blue corn chips and yellow corn chips accompanied by fresh housemade salsa, Mexican cream cheese dip, guacamole, and sour cream. 35.00

QUESADILLAS • Chorizo and Monterey Jack on spinach flour tortillas and smoked chicken on tomato flour tortillas accompanied by sour cream and housemade salsa. 50.00

SMOKED SALMON TRAY • Norwegian smoked salmon accompanied by cream cheese, minced red onion, capers, grated egg, and lemon served w/ toast points. 60.00 per pound of Salmon

JUMBO GULF SHRIMP • Accompanied by lemon wedges and assorted sauces, such as cocktail, remoulade, and chili lime aioli sauces. 175.00 per 100

SPREADS

SAVORY CHEESECAKE • [SMALL 30.00 / LARGE 55.00](#)

- Santa Fe
- Crawfish
- Crabmeat & Wild Mushroom

CARIBBEAN CHEESE SPREAD • A savory cheddar cheese and cream cheese spread w/ mango chutney, sherry and curry topped w/ chopped green onions. Also available garnished w/ coconut and chopped peanuts. [40.00](#)

MEXICAN SEVEN LAYER DIP • Layers of refried black beans, fresh housemade guacamole, sour cream seasoned w/ Mexican spices, chopped tomatoes, chopped green onions, grated cheddar cheese topped w/ black olives. [50.00](#)

CAVIAR TORTA • Caviar over chopped egg, butter, cream cheese, sour cream, scallions, chives, dill, and minced red onion. Served w/ toast points. [60.00](#)

SMOKED SALMON TORTA • Layers of chopped egg, butter, cream cheese, sour cream, scallions, chives, dill, red onion and chopped smoked salmon. Served w/ toast points. [60.00](#)

GOAT CHEESE, SUN DRIED TOMATO & PESTO TORTA • Layers of goat cheese, fresh basil pesto and sun dried tomato pesto, garnished w/ pine nuts and fresh basil leaves. Served w/ toasted baguette rounds. [50.00](#)

SHRIMP MOUSSE • Shrimp, cream cheese, mayonnaise, lemon, onions, celery, capers, fresh herbs and seasonings set in gelatin in a curved fish shape. Served w/ crackers. [40.00](#)

SALMON MOUSSE • Salmon, cream cheese, mayonnaise, lemon juice, onions, fresh herbs and seasonings set in gelatin in a curved fish shape. Served w/ crackers. [55.00](#)

CRAWFISH PÂTÉ • Crawfish, onions, cream cheese, mayonnaise, tomato, lemon, brandy, fresh herbs and seasonings, set in gelatin in a loaf shape. Served w/ crackers. [50.00](#)

BLACK OLIVE TAPENADE • A popular spread in Provence, made from black olives, garlic, anchovies, lemon, capers and fresh herbs. [15.00/pint](#)

ARTICHOKE TAPENADE • Artichoke hearts, parmesan cheese, fresh herbs, garlic and olive oil. [10.00/pint](#)

WHITE CHEDDAR & WALNUT SPREAD • White cheddar cheese, mayonnaise, green onions, garlic, walnuts, cayenne pepper, and seasonings. [9.00/pint](#)

BLEU CHEESE & WALNUT SPREAD • bleu cheese, cream cheese, butter, walnuts, and brandy. [9.00/pint](#)

CREAM CHEESE OLIVE NUT SPREAD • Cream cheese, mayonnaise, olives, pecans, and seasonings. [9.00/pint](#)

SUN DRIED TOMATO SPREAD • Sun dried tomatoes, cream cheese, sour cream, green onion, and olive oil. Great on sandwiches. [9.00/pint](#)

PIMENTO CHEESE SPREAD • Cheddar cheese, pimentos, mayonnaise, garlic, onion, and other seasonings. [10.00/pint](#)

COLD DIPS PINT SERVES 10 - 15 PEOPLE

SPINACH DIP • A creamy dip w/ spinach, waterchestnuts, onion, sour cream, mayonnaise, soy sauce, garlic, and parsley. [8.00/pint](#)

CREAMY WATERCHESTNUT & ONION DIP • A creamy dip of sour cream and mayonnaise w/ waterchestnuts, onion, garlic, fresh herbs and seasonings. [8.00/pint](#)

CAJUN DIP • A spicy dip of cream cheese, sour cream, mayonnaise, creole mustard, tomato, cayenne, and other fresh herbs and seasonings. [6.00/pint](#)

GUACAMOLE • Haas avocados, tomatoes, red onions, lemon juice, cilantro and other seasonings. [10.00/pint](#)

SALSA • Fresh tomatoes, onions, garlic, cilantro, green chilies, jalapeño peppers, and other fresh herbs and seasonings. [6.50/pint](#)

MEXICAN CREAM CHEESE DIP • A spicy dip of cream cheese, sour cream, chili, cumin, mayonnaise, and jalapeño peppers. [6.50/pint](#)

HUMMUS • Pureed chick peas, tahini, garlic and lemon juice, drizzled w/ olive oil. [7.50/pint](#)

CAPONATA • Chopped roasted eggplant, onions, garlic, tomatoes, anchovies, olives and capers in a red wine vinaigrette. [8.00/pint](#)

DILL VEGGIE DIP • A creamy dip w/ sour cream, dill, onion and other seasonings and fresh herbs. Great as a dip w/ vegetables. [5.50/pint](#)

REMOULADE • A white remoulade sauce. Serve w/ boiled shrimp. [7.00/pint](#)

HOT DIPS PINT SERVES 10 - 15 PEOPLE

LUMP CRABMEAT • Lump crabmeat, cream cheese, butter, lemon juice, and seasonings. Served w/ toast points. [50.00/quart](#)

OYSTERS ROCKEFELLER • Sautéed oysters, fresh spinach, garlic, green onions, celery, lemon juice, anchovies, and seasonings. Served w/ toasted baguette rounds. [45.00/quart](#)

CLASSIC CHEESE FONDUE • Melted Gruyère and Swiss cheeses, garlic, white wine, kirsch, served w/ cubed French bread and fruit w/ skewers for dipping. [35.00/quart](#)

CHOCOLATE FONDUE • Bittersweet chocolate fondue accompanied by fresh fruit and cubed pound cake w/ skewers for dipping. [35.00/quart](#)

ARTICHOKE • Artichokes, lemon, Romano cheese, garlic, olive oil, bread crumbs, and seasonings. [8.00/pint](#)

SPINACH & ARTICHOKE • Spinach, artichokes, butter, garlic, onions, cream cheese, sour cream, lemon juice, and seasoning. [8.00/pint](#)

CHILE CON QUESO • Cheddar cheese, Monterey Jack cheese, ground pork, onions, tomatoes, jalapeños, and other seasonings. [13.00/quart](#)

REFRIED BLACK BEANS • Black beans, onions, garlic, celery, ham, pork sausage, Monterey Jack cheese, red wine , and seasonings. [10.00/quart](#)

PICADILLO • Ground beef and pork, onions, garlic, tomatoes, almonds, raisins, black olives, fresh herbs and seasonings. [13.00/quart](#)

COLD HORS D'OEUVRES MINIMUM ORDER OF 25

PROSCUITTO WRAPPED ASPARAGUS SPEARS • Steamed asparagus spread w/ Boursin cheese and wrapped w/ prosciutto. [1.50](#)

ENDIVE LEAVES W/ GOAT CHEESE • Endive leaves stuffed w/ goat cheese, fig, and glazed pecans, drizzled w/ a port and honey sauce or stuffed with bleu cheese, apples and walnuts. [1.00](#)

DEVILED EGGS • Hard boiled eggs piped w/ a mixture of mayonnaise, mustard, green onions, fresh herbs and other seasonings. [0.60](#)

CRABMEAT SALAD IN PHYLLO CUPS • Lump crabmeat, sour cream, mayonnaise, lemon, fresh herbs and seasonings. [1.25](#)

GRILLED SPICY SWEET SHRIMP ON SKEWERS • Marinated grilled shrimp, skewered and served w/ a cilantro lime dipping sauce. [1.75](#)

CHORIZO SAUSAGE, MANCHEGO CHEESE & SPANISH OLIVES ON SKEWERS • [1.75](#)

STUFFED NEW POTATOES • New potatoes stuffed w/ sour cream, bacon & chives. [1.25](#)

SPRING ROLLS • Shrimp, carrots, scallions, vinegar, cilantro, lettuce, and alfalfa sprouts in rice paper wrappers served w/ a spicy peanut dipping sauce. [1.50](#)

CHERRY TOMATOES W/ SMOKED CHICKEN MOUSSE • Cherry tomatoes, hollowed out and filled w/ creamy smoked chicken mousse. [0.95](#)

PEA PODS W/ BOURSIN CHEESE • Snow pea pods stuffed w/ creamy Boursin cheese. [0.95](#)

CUCUMBER CUPS W/ SMOKED CHICKEN MOUSSE • Thick cut cucumber rounds, hollowed out and piped w/ creamy smoked chicken mousse. [0.95](#)

CUCUMBER CUPS W/ SMOKED SALMON MOUSSE • Thick cut cucumber rounds, hollowed out and piped w/ creamy smoked salmon mousse. [0.95](#)

ARTICHOKE BALLS • Artichoke hearts, Romano cheese, garlic, lemon, olive oil, bread crumbs and seasonings. [0.65](#)

ROASTED PEPPER & GOAT CHEESE • Creamy goat cheese piped into a pastry shell, topped w/ flame roasted sweet red and yellow peppers. [0.95](#)

BLUE CHEESE & PEAR PUFFS • Choux puffs filled w/ blue cheese, chopped walnuts and sliced pears. [1.50](#)

CHICKEN SALAD IN PASTRY CUPS • Chicken salad w/ almonds and red grapes in petite pastry cups. [1.00](#)

CRAWFISH REMOULADE CUPS • Chilled crawfish remoulade served in petite tart shells. [1.50](#)

SMOKED SALMON CANAPÉS • Thinly sliced bread w/ lemon herb butter topped w/ thinly sliced smoked salmon, crème fraîche, finely chopped red onion, dill, salmon roe and dill sprig. [1.75](#)

TUNA TARTARE • Finely chopped sushi quality tuna marinated in sesame oil, soy sauce, and rice wine vinegar on a toasted bread round w/ chili mayonnaise garnished w/ black sesame seeds. [1.75](#)

HOT HORS D'OEUVRES MINIMUM ORDER OF 25

SAVORY COCKTAIL SEAFOOD CAKES • [1.75](#)
Crab Cakes w/ watercress aioli Crawfish Cakes w/ remoulade
Salmon Cakes w/ lemon herb aioli Oyster Cakes w/ roasted garlic aioli

CRISPY ASPARAGUS STRAWS • Steamed asparagus wrapped in phyllo w/ prosciutto then sprinkled w/ parmesan and baked. [1.50](#)

CAJUN SHRIMP BALLS • Shrimp, garlic, lemon, fresh oregano, olive oil, parmesan and bread crumbs, fried and served w/ remoulade sauce. [0.95](#)

CHEESE PUFFS • Cream cheese, mayonnaise, parmesan cheese, grated onions, chives and seasonings mounded on bread rounds. [0.60](#)

VIETNAMESE SWEET & SOUR MEATBALLS • Meatballs of ground beef, onion, garlic, bread and seasonings in a sauce of tomatoes, brown sugar, lemon juice and ginger. [0.55](#)

STUFFED MUSHROOMS WITH BOUDIN OR CRABMEAT • [1.50](#)

CHICKEN SATAY • Asian marinated grilled chicken w/ coconut and peanut. [1.75](#)

SEARED TUNA BROCHETTES • Seared tuna marinated in soy sauce and lemon juice, skewered and served w/ wasabi mayonnaise. [1.25](#)

GRILLED DUCK BREAST BROCHETTES • Duck breast, marinated in teriyaki sauce, wrapped w/ bacon, skewered and grilled. [1.75](#)

FILET OF BEEF CROSTINI • Sliced beef tenderloin au poivre on a grilled baguette round drizzled w/ horseradish cream. [1.95](#)

PETITE CRAWFISH PIES • Crawfish, onions, bell peppers, garlic, celery, vermouth, butter, flour and fresh herbs and seasonings. [1.25](#)

OYSTER PATTIES • Sautéed oysters, celery, leeks, onion, garlic, thyme, scallions, bread crumbs, parmesan cheese in pastry shells. [1.50](#)

PETITE BEEF WELLINGTON • Tender beef tenderloin enveloped in a chicken liver truffle mousse pâté w/ mushrooms, then wrapped in puff pastry. [1.75](#)

BEEF TENDERLOIN SKEWS • Skewered with Boursin cheese with roasted peppers and scallions. [1.75](#)

ANDOUILLE PUFFS • Andouille sausage wrapped in puff pastry, served w/ Creole mustard. [1.25](#)

LUMP CRABMEAT PUFF PASTRY POUCHES • Lump crabmeat blended w/ cream cheese and seasonings, wrapped in flaky puff pastry. [1.50](#)

PETITE BRIE ÉN CRÔUTÉ • Brie & spiced walnuts wrapped in flaky puff pastry. [1.50](#)

PHYLLO TRIANGLES • [1.50](#)
Herbed Chèvre Caramelized Onion Spanakopita

SMOKED SALMON PHYLLO FLOWER • Smoked salmon blended w/ cream cheese, fresh herbs and seasonings wrapped in phyllo dough. [1.50](#)

MUSHROOM PROFITEROLES • Chopped fresh mushrooms, chopped walnuts and seasonings in miniature choux puffs. [1.50](#)

BLACK BEAN EMPANADAS • Traditional Mexican appetizers. [1.50](#)