

## FINGER SANDWICHES

MINIMUM ORDER OF 50, ONE SELECTION PER 25

TEA SANDWICHES • 32.50 PER 50, ONE SELECTION PER 25

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 Pinwheel

Pimento Cheese

Cream Cheese Olive Nut

SALAD FINGER SANDWICHES • 32.50 PER 50, ONE SELECTION PER 25

(White or wheat bread)

- Chicken
- Curried Chicken
- Egg
- Shrimp
- Tuna

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, ONE SELECTION PER 25

(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 & Cheese
- Roast Beef

SPECIALTY BAGUETTES MINIMUM ORDER OF 25 • 48.75 PER 25

Ham & Egg - Prosciutto and Egg Salad

Eggplant Capanota w/ Fresh Mozzarella

Antipasto Baguette w/ Salami, Turkey, Goat Cheese, & Pesto

Paté Mousse au Beurre Baguette Sandwich w/ Dijon Mustard & Red Onion

Turkey, Brie, Spinach topped w/ Cranberries Relish

Smoked Sausage w/ Caramelized Onion & Dijon Mustard

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

Buttermilk and Bacon Biscuits filled w/ Pimento Cheese.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 43.75 per 25

BOX LUNCHES AVAILABLE: MINIMUM ORDER OF 12 \$12.95 PER BOX

- Sandwich, Chips, Cookie & Salad

## SAVORIES

MINIMUM ORDER 36 PER SELECTION

Cheddar & Pecan Coins • 0.55

Cheese Straws • 0.40

Blue Cheese Coins • 0.40

Parmesan Herb Twists • 0.40

Bacon Wrapped Crackers w/ Parmesan • 1.00

Parmesan Wonton Crisps • 0.40

Roasted & Seasoned Pecans • 18.50 per lb.

## QUICHE

WHOLE (9" Round Serves 6 - 8)

Asparagus and Cheese • 21.00

Brie and Chive • 21.00

Chicken, Leek and Tomato • 21.00

Spinach, Tomato and Bacon • 21.00

Crabmeat • 28.50

Crabmeat, Spinach and Artichoke • 28.50

Tomato, Basil and Onion • 21.00

Ham and Havarti • 21.00

Quiche Lorraine • 21.00

Port Salut and Bacon • 21.00

Broccoli and Jarlsberg • 21.00

Cheesy Green Onion • 21.00

Sundried Tomato and Cheese • 21.00

Mini Quiche Tartlets Available minimum order 25 per selection • 1.50

## PETITE DESSERTS

Heavenly 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

Key Lime Cup Custard • 3.95/each

Chocolate Éclairs • 1.25/each

Chocolate Chip Cookies • 0.65/each

Oatmeal Cookies • 0.65/each

Jam Filled Thumbprints • 0.75/each

Decadent Double Chocolate Cookies • 0.75/each

Chocolate Dipped Strawberries • 1.25/each

White Chocolate Bread Pudding • 3.50/each

Mexican Wedding Cookies • 0.75/each

Mini Sandwich Cookies • 0.95/each

- Chocolate Ganache filled Peanut

- Strawberry Ganache filled Lemon

## 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

Caramel Cup Custard Ring w/

Fresh Berries & Whipped Cream

- Sm. 38.00 or Lrg. 57.00

Blueberry Carrot Cake • 21.00

Lemon Pound Cake • 18.00

Chocolate Mousse Cake • 36.00

House Cheesecake • 27.00

Key Lime Cheesecake • 36.00

Southern Pecan Pie • 18.00

Country Apple Walnut Pie • 18.00

Angel Food w/ Lemon or Chocolate

Glaze • 27.00

Crawfish Pie • 30.00



Since 1981

## PETIT CATERING MENU

5701 MAGAZINE STREET  
NEW ORLEANS, LA 70115

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Complete full service catering • custom design menus • delivery & setup  
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## PLATTERS

CHEESE TRAY • Fine cheeses garnished w/ fresh fruit, served w/ baguette slices. Small (Selection of 3) 45.00 / Large (Selection of 5) 65.00

PÂTÉ TRAY • Pâtés accompanied by stone ground mustard, cornichons, olives, and toasted baguette rounds. 60.00

WINE COUNTRY TRAY • Fine cheeses, pâté, olives, sliced salami, fresh fruit, & 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, 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

SUSHI ROLL CHEF SELECTION • 50 per tray w/ wasabi, soy sauce & ginger. 112.50

BAKED BRIE ÉN CRÔUTÉ • Imported Brie (2lb) wrapped in pastry, baked & filled. Served with toasted baguette rounds. 65.00  
• Honey Mustard & Walnut • Pecan Praline & Apple  
• Mushroom & Roasted Garlic • Pistachio & Fig

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

VEGETABLE TRAY • (STEAMED OR FRESH) 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 portobello mushrooms, eggplant, asparagus, green onions, red onions, zucchini, yellow squash, red & yellow peppers marinated in a sun-dried tomato & garlic olive oil, garnished w/ sun-dried tomatoes & black olives. A choice of sun dried tomato aioli or roasted garlic aioli. 65.00

MEAT & CHEESE BOARD • Roast beef, smoked turkey, baked honey glazed ham, & salami. Accompanied by homemade mayonnaise, dijon mustard, horseradish sauce, cornichons, & two dozen rolls. 65.00

TEX-MEX PLATTER • Tortilla chips accompanied by fresh housemade salsa, Mexican cream cheese dip, guacamole, and sour cream. 50.00

QUESADILLAS • w/ sour cream, salsa & guacamole (30 per tray) 50.00  
Choice of 2: • Chorizo • Smoked Chicken • Shrimp & Corn • Flank Steak

SMOKED SALMON TRAY • Norwegian smoked salmon accompanied by cream cheese, minced red onion, capers, grated egg, and lemon served w/ toast points. 75.00 per pound of Salmon

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

SEARED BEEF TENDERLOIN AU POIVRE • A five pound beef tenderloin, marinated & seared to medium rare, sliced & arranged on a platter, accompanied by housemade mayonnaise, horseradish sauce, au jus, & parker house rolls. 225.00

PORK TENDERLOIN with assorted cocktail rolls. • 175.00 (10lb)  
• w/ Cranberry Glaze • w/ Ancho Chile • w/ Fresh Herb Paste

## COLD DIPS PINT SERVES 10 - 15 PEOPLE

WHITE CHEDDAR & WALNUT SPREAD • White cheddar cheese, mayonnaise, green onions, garlic, walnuts, cayenne pepper, and seasonings. [10.50/pint](#)

BLEU CHEESE & PISTACHIO SPREAD • Bleu cheese, cream cheese, butter, pistachio. [10.50/pint](#)

CREAM CHEESE OLIVE NUT SPREAD • Cream cheese, mayonnaise, olives, pecans, and seasonings. [10.50/pint](#)

SUN DRIED TOMATO SPREAD • Sun dried tomatoes, cream cheese, sour cream, green onion, and olive oil. Great on sandwiches. [10.50/pint](#)

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

AMY'S FETA SPREAD • A creamy spread of French feta, olive oil, mint, basil, oregano,& Garlic [25.00/pint](#)

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

SHRIMP DIP • shrimp, cream cheese, mayonnaise, lemon juice, green onions, parsley, tabasco and black pepper. [15.00/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. [11.00/pint](#)

SALSA • Fresh tomatoes, onions, garlic, cilantro, green chilies, jalapeño peppers, and other fresh herbs and seasonings. [9.00/pint](#)

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

HUMMUS DRESSED • Traditional Hummus topped w/ roasted red pepper, olives, feta & parsley. [10.50/pint](#)

CAPONATA • Chopped roasted eggplant, onions, garlic, tomatoes, anchovies, olives and capers in a red wine vinaigrette. [10.00/pint](#)

GREEN GODDESS DIP • Fresh chives, parsley, tarragon, basil, mint, anchovy, shallots, lemon juice, sour cream & mayonnaise. [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. [7.00/pint](#)

REMOULADE • A white remoulade sauce. Serve w/ boiled shrimp. [9.00/pint](#)

TEXAS CAVIER • Three bean salad w/ roasted sweet corn. [8.50/lbs](#)

CAVIAR DIP • Cream cheese, sour cream, lemon juice, dill, scallions, milk, salmon roe. [30.00/pint](#)

CEVICHE • Fresh raw fish cured in citrus juices, such as lemon or lime, and spiced. [50.00/pint](#)

## HOT DIPS PINT SERVES 10 - 15 PEOPLE

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

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

FONDUE • Served w/ fruit and breads w/ skewers for dipping [50.00/quart](#)

- Chocolate
- Classic Cheese

SPINACH & ARTICHOKE • A creamy dip of spinach, artichokes, gruyère cheese, onion, butter, garlic, cream cheese, mayo, sour cream, lemon juice, and seasoning. [10.00/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. [11.00/quart](#)

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

CARAMELIZED SWEET ONION DIP • Sweet onions, gruyère cheese, butter, mayo, sour cream & garlic. [12.00/pint](#)

## SPREADS

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

- Santa Fe
- Crawfish
- Crabmeat & Wild Mushroom
- Spinach & Artichoke

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. [45.00](#)

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. [60.00](#)

SMOKED SALMON TORTA • Layers of chopped egg, butter, cream cheese, sour cream, scallions, chives, dill, red onion and chopped smoked salmon. [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. [45.00](#)

PATÉ AND MOUSSES • [55.00](#)

- Shrimp Mousse
- Salmon Mousse
- Crawfish Mousse
- Paté Mousse au Beurre
- Smoked Catfish Paté

TOAST POINTS & MELBA TOAST • AVAILABLE BY THE POUND

## 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

- Goat Cheese, fig, glazed pecans, drizzled w/ port sauce [1.25](#)
- Waldorf Salad [1.00](#)
- Shrimp Salad [1.50](#)

DEVILED EGGS • Hard boiled eggs piped w/ a mixture of mayonnaise, mustard, green onions, fresh herbs and other seasonings. [0.75](#)

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

CRISPY SMASHED NEW POTATOES • New potatoes flattened & served w/ sour cream, bacon & chive sauce. [1.50](#)

SPRING ROLLS • Chinese vegetables seasoned w/ asian spices & handwrapped and fried. [1.50](#)

CHERRY TOMATOES W/ SMOKED CHICKEN MOUSSE • Cherry tomatoes, hollowed out and filled w/ creamy smoked chicken mousse. [1.25](#)

CAPRESE SKEWERS • Tear drop tomatoes, basil and fresh mozzarella w/ balsamic reduction. [1.50](#)

CROSTINI (WONTON CRISPS) • [1.75](#)

- Seared Duck Breast topped w/ plum sauce
- Seared Tuna topped w/ cucumber & avocado salsa

CUCUMBER CUPS • [1.25](#)

- Smoked Chicken Mousse
- Smoked Salmon Mousse

FILLO CUPS

- Chicken Salad w/ almonds and red grapes [1.25](#)
- Crawfish Remoulade [1.50](#)
- Crabmeat Ravigot [1.50](#)
- Blue Cheese Pistachio & Fig Preserve [1.50](#)

ARTICHOKE BALLS • Artichoke hearts, Romano cheese, garlic, lemon, olive oil, bread crumbs and seasonings. [0.75](#)

ROASTED PEPPER & GOAT CHEESE • Creamy goat cheese piped into a pastry shell, topped w/ flame roasted sweet red and yellow peppers. [1.25](#)

SMOKED SALMON CANAPÉS • Rye 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](#)

STUFFED DATES • Dates stuffed w/ goat cheese & wrapped w/ prosciutto. [1.75](#)

BEEF ROULADES • Red peppers, scallions & horseradish wrapped in rare beef. [1.75](#)

## HOT HORS D'OEUVRES MINIMUM ORDER OF 25

SAVORY COCKTAIL SEAFOOD CAKES • [1.50](#)  
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 BALLS • served w/ remoulade sauce. [1.25](#)

- Shrimp
- Crawfish
- Boudin

CHEESE PUFFS • [0.60](#)

- Traditional Puffs: Cream cheese, parmesan, grated onions, seasonings
- Santa Fe: w/ Cumin and green chilis

VIETNAMESE SWEET & SOUR MEATBALLS • Meatballs of ground beef, onion, garlic, bread & seasonings in a sauce of tomatoes, brown sugar, lemon juice & ginger. [0.75](#)

BOUDIN STUFFED MUSHROOMS [1.50](#)  
CRABMEAT STUFFED MUSHROOMS [1.75](#)

TAQUITOS • Filled tortilla is crisp-fried [1.50](#)

- Black Bean
- Shrimp
- Chicken

BLACK FOREST HAM, BRIE & APRICOT JAM IN PUFF PASTRY • [1.25](#)

SPANAKOPITA • [1.50](#)

BACON WRAPPED SHRIMP • [1.95](#)

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

SEARED TUNA BROCHETTES • Seared tuna marinated in soy sauce and lemon juice, skewered and served w/ wasabi mayonnaise. [1.50](#)

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

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](#)

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 & seasonings, wrapped in flaky puff pastry. [1.50](#)

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

CHICKEN WINGS • Choice of wet spicy hot or fried drummets. Served w/ Ranch or Bleu Cheese Dressing. [1.75](#)

SAUCISSON PAYSANNE • Country sausage in a wine & mustard sauce. [28.00/quart](#)