

FINGER SANDWICHES
MINIMUM ORDER OF 50, ONE SELECTION PER 25

TEA SANDWICHES
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

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

MEAT FINGER SANDWICHES (White or wheat bread)
• Smoked Turkey Breast • Baked Ham • Roast Beef

DELUXE FINGER SANDWICHES • 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

PINWHEEL S MINIMUM ORDER OF 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 • Dressed w/ lettuce, tomato, mayonnaise and mustard
• Smoked Turkey • Ham & Cheese • Roast Beef

SPECIALTY BAGUETTES MINIMUM ORDER OF 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.
Bourbon and Brown Sugar Glazed Ham w/ Chutney on Gruyère Biscuits.
Buttermilk and Bacon Biscuits filled w/ Pimento Cheese.
Smoked Turkey w/ Cranberry Orange Sauce on Orange Muffins.Club Sandwiches (turkey, bacon, lettuce & tomato, double stacked).
Chicken Salad on Petite Croissants.
Muffulettas

BOX LUNCHES AVAILABLE: MINIMUM ORDER OF 12
• Sandwich, Chips, Cookie & Salad

SAVORIES
MINIMUM ORDER 36 PER SELECTION

Cheddar & Pecan Coins
Cheese Straws
Blue Cheese Coins
Parmesan Herb Twists
Bacon Wrapped Crackers w/ Parmesan
Parmesan Wonton Crisps
Roasted & Seasoned Pecans

QUICHE

WHOLE (9" Round Serves 6 - 8)
Asparagus and Cheese
Brie and Chive
Chicken, Leek and Tomato
Spinach, Tomato and Bacon
Crabmeat
Crabmeat, Spinach and Artichoke
Tomato, Basil and Onion
Ham and Havarti
Quiche Lorraine
Port Salut and Bacon
Broccoli and Jarlsberg
Cheesy Green Onion
Sundried Tomato and Cheese
Mini Quiche Tartlets Available minimum order 25 per selection
Crawfish Pie

PETITE DESSERTS

Heavenly Hash Bars
Lemon Loves
Petit Gateaux
Viennese Brownies
Crème Brûlée
Key Lime Cup Custard
Chocolate Éclairs
Chocolate Chip Cookies
Oatmeal Cookies
Jam Filled Thumbprints
Decadent Double Chocolate Cookies
Chocolate Dipped Strawberries
White Chocolate Bread Pudding
Mexican Wedding Cookies
Mini Sandwich Cookies
• Chocolate Ganache filled Peanut
• Strawberry Ganache filled Lemon

CAKES & PIES

Carrot Cake
Hummingbird Cake
Fruit Tart
Decadent Chocolate Cake
Amaretto Cheesecake
Mincemeat Pie
Pumpkin Pie
Lemon Meringue Pie
Caramel Cup Custard Ring w/ Fresh Berries & Whipped Cream
Blueberry Carrot Cake
Lemon Pound Cake
Chocolate Mousse
House Cheesecake
Key Lime Cheesecake
Southern Pecan Pie
Country Apple Walnut Pie
Angel Food w/ Lemon or Chocolate Glaze

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

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

PLATTERS

CHEESE TRAY • Fine cheeses garnished w/ fresh fruit, served w/ baguette slices.

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

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

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.

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

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

BAKED BRIE ÉN CRÔUTÉ • Imported Brie (2lb) wrapped in pastry, baked & filled. Served with toasted baguette rounds.

- 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.

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.

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.

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

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

QUESADILLAS • w/ sour cream, salsa & guacamole (30 per tray)
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. 150.00 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.

BLEU CHEESE & PISTACHIO SPREAD • Bleu cheese, cream cheese, butter, pistachio.

CREAM CHEESE OLIVE NUT SPREAD • Cream cheese, mayonnaise, olives, pecans, and seasonings.

SUN DRIED TOMATO SPREAD • Sun dried tomatoes, cream cheese, sour cream, green onion, and olive oil. Great on sandwiches.

PIMENTO CHEESE SPREAD • Cheddar cheese, pimentos, mayonnaise, garlic, onion, and other seasonings.

AMY'S FETA SPREAD • A creamy spread of French feta, olive oil, mint, basil, oregano,& Garlic.

CREAMY WATERCHESTNUT & ONION DIP • A creamy dip of sour cream and mayonnaise w/ waterchestnuts, onion, garlic, fresh herbs and seasonings.

SHRIMP DIP • shrimp, cream cheese, mayonnaise, lemon juice, green onions, parsley, tabasco and black pepper.

CAJUN DIP • A spicy dip of cream cheese, sour cream, mayonnaise, creole mustard, tomato, cayenne, and other fresh herbs and seasonings.

GUACAMOLE • Haas avocados, tomatoes, red onions, lemon juice, cilantro and other seasonings.

SALSA• Fresh tomatoes, onions, garlic, cilantro, green chilies, jalapeño peppers, and other fresh herbs and seasonings.

MEXICAN CREAM CHEESE DIP • A spicy dip of cream cheese, sour cream, chili, cumin, mayonnaise, and jalapeño peppers.

HUMMUS DRESSED • Traditional Hummus topped w/ roasted red pepper, olives, feta & parsley.

CAPONATA • Chopped roasted eggplant, onions, garlic, tomatoes, anchovies, olives and capers in a red wine vinaigrette.

GREEN GODDESS DIP • Fresh chives, parsley, tarragon, basil, mint, anchovy, shallots, lemon juice, sour cream & mayonnaise.

DILL VEGGIE DIP • A creamy dip w/ sour cream, dill, onion and other seasonings and fresh herbs. Great as a dip w/ vegetables.

REMOULADE • A white remoulade sauce. Serve w/ boiled shrimp.

TEXAS CAVIER • Three bean salad w/ roasted sweet corn.

CAVIAR DIP • Cream cheese, sour cream, lemon juice, dill, scallions, milk, salmon roe.

CEVICHE • Fresh raw fish cured in citrus juices, such as lemon or lime, and spiced.

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.

FONDUE • Served w/ fruit and breads w/ skewers for dipping

- 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.

CHILE CON QUESO • Cheddar cheese, Monterey Jack cheese, ground pork, onions, tomatoes, jalapeños, and other seasonings.

REFRIED BLACK BEANS • Black beans, onions, garlic, celery, ham, pork sausage, Monterey Jack cheese, red wine , and seasonings.

PICADILLO • Ground beef and pork, onions, garlic, tomatoes, almonds, raisins, black olives, fresh herbs and seasonings.

CARAMELIZED SWEET ONION DIP • Sweet onions, gruyère cheese, butter, mayo, sour cream & garlic. 1

SPREADS

SAVORY CHEESECAKE

- 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.

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.

CAVIAR TORTA • Caviar over chopped egg, butter, cream cheese, sour cream, scallions, chives, dill, and minced red onion.

SMOKED SALMON TORTA • Layers of chopped egg, butter, cream cheese, sour cream, scallions, chives, dill, red onion and chopped smoked salmon.

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.

PATÉ AND MOUSSES

- 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/ proscuitto.

ENDIVE LEAVES

- Goat Cheese, fig, glazed pecans, drizzled w/ port sauce
- Waldorf Salad
- Shrimp Salad

DEVILED EGGS • Hard boiled eggs piped w/ a mixture of mayonnaise, mustard, green onions, fresh herbs and other seasonings.

CHORIZO SAUSAGE, MANCHEGO CHEESE & SPANISH OLIVES ON SKEWERS

CRISPY SMASHED NEW POTATOES • New potatoes flattened & served w/ sour cream, bacon & chive sauce.

SPRING ROLL S• Chinese vegetables seasoned w/ asian spices & handwrapped and fried.

CHERRY TOMATOES W/ SMOKED CHICKEN MOUSSE • Cherry tomatoes, hollowed out and filled w/ creamy smoked chicken mousse.

CAPRESE SKEWERS • Tear drop tomatoes, basil and fresh mozzarella w/ balsamic reduction.

CROSTINI (WONTON CRISPS)

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

CUCUMBER CUPS

- Smoked Chicken Mousse
- Smoked Salmon Mousse

FILLO CUPS

- Chicken Salad w/ almonds and red grapes
- Crawfish Remoulade
- Crabmeat Ravigot
- Blue Cheese Pistachio & Fig Preserve

ARTICHOKE BALLS • Artichoke hearts, Romano cheese, garlic, lemon, olive oil, bread crumbs and seasonings.

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

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.

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.

STUFFED DATES • Dates stuffed w/ goat cheese & wrapped w/ proscuitto.

BEEF ROULADES • Red peppers, scallions & horseradish wrapped in rare beef.

HOT HORS D'OEUVRES MINIMUM ORDER OF 25

SAVORY COCKTAIL SEAFOOD CAKES

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/proscuitto then sprinkled w/ parmesan and baked.

CAJUN BALLS • served w/ remoulade sauce.

- Shrimp
- Crawfish
- Boudin

CHEESE PUFFS

- 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.

BOUDIN STUFFED MUSHROOMS

CRABMEAT STUFFED MUSHROOMS

TAQUITOS • Filled tortilla is crisp-fried

- Black Bean
- Shrimp
- Chicken

BLACK FOREST HAM, BRIE & APRICOT JAM IN PUFF PASTRY

SPANAKOPITA

BACON WRAPPED SHRIMP

CHICKEN SATAY • Asian marinated chicken w/ coconut & peanut.

SEARED TUNA BROCHETTES • Seared tuna marinated in soy sauce and lemon juice, skewered and served w/ wasabi mayonnaise.

GRILLED DUCK BREAST BROCHETTES • Duck breast, marinated in teriyaki sauce, wrapped w/ bacon, skewered and grilled.

PETITE CRAWFISH PIES • Crawfish, onions, bell peppers, garlic, celery, vermouth, butter, flour and fresh herbs and seasonings.

OYSTER PATTIES • Sautéed oysters, celery, leeks, onion, garlic, thyme, scallions, bread crumbs, parmesan cheese in pastry shells.

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

ANDOUILLE PUFFS • Andouille sausage wrapped in puff pastry, served w/ Creole mustard.

LUMP CRABMEAT PUFF PASTRY POUCHES • Lump crabmeat blended w/ cream cheese & seasonings, wrapped in flaky puff pastry.

PETITE BRIE ÉN CRÔUTÉ • Brie & spiced walnuts wrapped in flaky puff pastry.

CHICKEN WINGS • Choice of wet spicy hot or fried drummets. Served w/ Ranch or Bleu Cheese Dressing.

SAUCISSON PAYSANNE • Country sausage in a wine & mustard sauce.

SEAFOOD

More entree selections available upon request. A minimum order of 12 servings.

WHOLE POACHED SALMON • Garnished w/ cucumber rounds, chives & sprigs of dill, glazed lightly w/ aspic & served w/ a lemon herb mayonnaise

CRAWFISH ETOUFFÉE • Crawfish, tomatoes, celery, onions, butter, flour, bell pepper, & seasonings

CRAWFISH ENCHILADAS CON QUESO • Crawfish, onions, green peppers, green chilies, garlic, cream, sour cream, monterey jack, green onions, fresh herbs & seasonings in corn tortillas

CRAWFISH PASTA ANGELICA • Crawfish, pasta, celery, onions, bell peppers, carrots, leeks, tomatoes, cream, brandy, white wine, flour, butter, oil, garlic, & fresh dill

SEAFOOD NORMANDY • Crabmeat, shrimp, crawfish tails, artichoke hearts, mushrooms, onions, butter, margarine, sherry, flour, milk, cream, garlic, cheddar cheese, & seasonings served over fettuccine

SEAFOOD CREPES • Spinach, shrimp, crabmeat, butter, onions, cottage cheese, brie, cream cheese, pinenuts, crepes, parmesan, nutmeg, & seasonings

PAELLA • Mussels, chicken, shrimp, sausage, onions, garlic, tomatoes, olive oil, cayenne, green peas, black olives, bell peppers, parsley, rice, & seasonings

CHAMPAGNE SHRIMP • Shrimp, champagne, carrots, celery, green onions, garlic, olive oil, flour, butter, cream, sugar, tabasco, tarragon, parsley, & seasonings

SHRIMP & RICE ARABELLA • Shrimp, wild & white rice, almonds, onions, celery, bell pepper, butter, mushrooms, white wine, milk, flour, cream, pimentos, cheddar cheese, & parsley

SHRIMP W/ ARTICHOKES • Shrimp, artichoke hearts & bottoms, onions, parmesan cheese, sherry, soy sauce, butter, margarine, milk, flour, & seasoning

SHRIMP & PASTA ORLEANS • Shrimp, mushrooms, artichokes, garlic, onions, sherry, lemon juice, margarine, flour, tabasco, & parsley on spaghetti

SHRIMP FETTUCCINE W/ TASSO • Shrimp, tasso, butter, tomatoes, red & green bell pepper, spinach, creole mustard, whole wheat fettuccine, & seasonings

SHRIMP CREOLE • Shrimp, olive oil, onions, celery, bell peppers, tomatoes, bay leaf, white wine, tabasco, garlic, parsley & seasonings

SHRIMP BORDELAISE • Shrimp, butter, onions, celery, mushrooms, tomato, milk, half & half, & parsley

JAMBALAYA • Rice, shrimp, ham, onions, celery, bell peppers, green peas, olive oil, garlic, chicken stock

SHRIMP & SPICY TASSO W/ CREAMY CAROLINA GRITS • Shrimp, tasso, grits, jalapeno, butter, cream, parmesan, green onion, & cream cheese

CRABMEAT & SHRIMP MORNAY • Shrimp, crabmeat, artichoke hearts, pasta mushrooms, onion, white wine, cream, milk, flour, gruyere & parmesan

SIDE SALADS (APPETIZER SIZED PORTIONS)

MIXED GREEN SALAD • Assorted fresh greens w/ a vinaigrette dressing

FIELD GREENS W/ PEARS & CARAMELIZED PECANS & ROQUEFORT CHEESE

SPINACH SALAD • Fresh spinach leaves w/ mushrooms, hard boiled eggs & bacon w/ a sour cream vinaigrette dressing

CAESAR SALAD • Traditional Caesar salad of romaine leaves, parmesan cheese, garlic & herb croutons w/ a creamy eggless caesar dressing

ROQUEFORT CAESAR SALAD W/ CARAMELIZED WALNUTS • Romaine leaves w/ crumbled roquefort cheese topped w/ crunchy, sweet & spicy caramelized walnuts

SHRIMP REMOULADE SALAD • Lettuce topped w/ boiled shrimp & remoulade sauce

GARDEN ASPARAGUS SALAD • Blanched asparagus, carrots, artichoke hearts & mini corn marinated in a vinaigrette dressing

GREEK SALAD • Lettuce topped w/ cucumbers, cherry tomatoes, red onions, red & yellow peppers, kalamata olives & feta cheese w/ a vinaigrette dressing

CAPRESE SALAD • Sliced tomatoes w/ fresh basil & sliced fresh mozzarella cheese drizzled w/ basil olive oil

BLUE CHEESE COLE SLAW • Shredded cabbage w/ a creamy blue cheese dressing

SPRING SALAD • Lettuce topped w/ cucumbers, tomatoes, celery, red onion, cheddar cheese, green peas, black olives, & bacon w/ a creamy dressing

GREEN BEAN SALAD W/ FETA & WALNUTS • Green beans w/ feta, red onions & walnuts w/ a vinaigrette dressing

ASPARAGUS MIMOSA • Steamed asparagus topped w/ grated egg & a vinaigrette dressing

FRUIT SALAD • Seasonal fresh fruit such as cantaloupe, honeydew, fresh pineapple, grapes, strawberries, & oranges

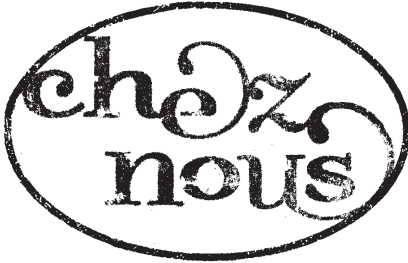
WALDORF SALAD • Diced apples, celery, & pecans w/ a creamy dressing.

PASTA SHRIMP REMOULADE • Shrimp in a remoulade sauce over baby pasta shells, served cold

SHRIMP SALAD • Shrimp, sour cream, mayonnaise, green onions, capers & celery

LUMP CRABMEAT SALAD • Crabmeat, homemade mayonnaise, minced bell pepper, green onions, anchovies, & pimentos

TIM'S TUNA SALAD • Tuna, celery, boiled eggs in a buttermilk dressing.



Since 1981

MAIN FARE MENU

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POULTRY

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ROASTED TURKEY
MESQUITE SMOKED TURKEY
ROASTED GOOSE W/ THYME & SAGE

APRICOT ORANGE CHICKEN • apricots, orange curaco, brown rice, waterchestnuts, butter, onions, garlic, parley, flour, margarine, curry powder & seasonings

COQ AU VIN • Chicken, onions, mushrooms, ham, wine, flour, oil, salt, garlic, herbs, & spices

CHICKEN & ARTICHOKE CASSEROLE • Chicken breast, artichoke hearts, mushrooms, onions, chicken stock, sherry, butter, margarine, & parsley

CHICKEN CHAMPIGNON • Boneless chicken breast, onions, mushrooms, bread crumbs, butter, margarine, chicken stock, cream, & angel hair pasta

CHICKEN CREPES • Diced chicken breast, sliced almonds, mushrooms, green onions, butter, margarine, wine, half & half, milk, parsley, & seasonings.

CHICKEN FLORENTINE • Diced chicken breast, spinach, onions, celery, bell pepper, mushrooms, pimentos, margarine, butter, flour, milk, half & half, sherry, & seasonings

CHICKEN ENCHILADAS • Diced chicken breast, jalapeños, cream cheese, green onions, green chilies, tomatilla, cream, margarine, flour tortilla, & cilantro.

CHICKEN MARBELLA • Chicken marinated in red wine & white wine, olive oil, brown sugar, prunes, olives, capers, parsley, & seasonings

CHICKEN & SPINACH LASAGNA • Chicken, spinach, lasagna noodles, gruyère, ricotta, cream cheese, parmesan, cream, buttermilk, wine, flour, butter, salt, herbs, & spices.

FETTUCCINE CON POLLO • Fettuccine, chicken breast, onions, mushrooms, garlic, butter, margarine, half & half, whipping cream, tomatoes, ham, stock & seasonings

SPINACH STUFFED CHICKEN ROLLS • Chicken, prosciutto ham, bread, onion, mushrooms, spinach, white wine, carrots, garlic, eggs, tomato, margarine, flour, milk, cream cheese, & seasonings

CORNISH GAME HENS • Cornish hen, onions, butter, celery, bell pepper, garlic, margarine, flour, chicken stock, parsley or stuffed w/ apricots, pecans & wild rice

TARRAGON CHICKEN • Chicken breast, fresh tarragon, carrots, onions, mushrooms, flour, margarine, oil, white

CHICKEN RIESLING • chicken, mushrooms, pearl onions, cream, wine, oil, butter, salt, herbs & spices

CURRIED CHICKEN W/ APPLES • chicken, onion, celery, apples, butter, margarine, garlic, curry powder, parsley, tabasco & seasonings

GRILLED DUCK BREAST • duck, bacon, jalapeno peppers, & teriyaki sauce

CHICKEN CACCIATORE • chicken breast, tomatoes, garlic, mushrooms, red wine, black olives, brown rice & parsley

BEEF, VEAL & LAMB

More entree selections available upon request. A minimum order of 12 servings.

ROASTED LEG OF LAMB W/ ROSEMARY

BEEF BOURGUIGNON • Beef tips, pearl onions, brandy, red wine, carrots, bacon, mushrooms, butter, flour & seasonings

BEEF TIPS IN MARCHAND DE VIN • Beef tips, onions, mushrooms, bacon, carrots, celery, tomatoes, red wine, green onions, butter, margarine, flour & seasonings

GRILLADES W/ CHEESE GRITS • Calf cutlets, onions, bell pepper, celery, garlic, red wine, margarine, butter, flour, oil, tomatoes, & seasonings. Served w/ cheese grits

BEEF ENCHILADAS • Ground beef, onions, tomatoes, black olives, beef broth, garlic, margarine, flour tortillas, Monterey jack cheese, & seasonings

STUFFED BELL PEPPERS • Ground beef, ground pork, onions, celery, garlic, margarine, bread crumbs, bell pepper, & seasonings

SPAGHETTI & MEATBALLS • Ground beef, bread crumbs, parmesan cheese, onions, garlic, bell peppers, tomatoes, olive oil, red wine, sugar, eggs, milk, spaghetti & seasonings

OSSO BUCO VEAL STEW • Cubed veal, oil, butter, onions, garlic, tomatoes, anchovy, margarine, parsley, & seasonings

VEAL STROGANOFF • Cubed veal, mushrooms, butter, margarine, onions, garlic, sour cream, egg noodles, & seasonings

VEAL RAGOUT • Cubed veal, black olives, onions, tomatoes, bell peppers, garlic, olive oil, white wine, butter, flour, parsley & seasonings

MOROCCAN LAMB TAHINI • Cubed lamb, butter, margarine, onions, saffron, cinnamon, dates, honey, almonds, flour, & parsley

MOUSSAKA • Ground lamb, onions, celery, parsley, red wine, tomato puree, bread crumbs, egg, margarine, ricotta & cottage cheese, half & half, nutmeg, cinnamon, & parmesan

CREOLE LASAGNA • Ground beef, spinach, mushrooms, onions, tomatoes, margarine, milk, cottage cheese, parmesan cheese, garlic, flour, lasagna noodles, olive oil, gruyère cheese, & seasonings

LASAGNA BOLOGNESE • Ground beef, Italian sausage, pasta, tomato, provolone, ricotta, parmesan, butter, onion, garlic, olive oil, celery, white wine, flour, milk, cream, & seasonings

MEATLOAF W/ MUSHROOM GRAVY • ground beef, onions, celery, mushrooms, bell peppers, eggs, bread crumbs, flour, margarine, tabasco, worcestershire sauce

Stuffed Cabbage Rolls • cabbage, ground beef, rice, butter, olive oil, margarine, onions, celery, tomatoes, garlic, lemon juice, beef stock, brown sugar, & spices

PORK

More entree selections available upon request. A minimum order of 12 servings.

CORNBREAD STUFFED PORK CHOPS • Pork chop, onions, carrot, celery, potato, bell pepper, margarine, flour, burgundy wine, corn bread, ground pork, garlic, & seasonings

CROWN PORK ROAST W/ CORNBREAD DRESSING

PORK TENDERLOIN W/ CRANBERRY GLAZE

APPLE GLAZED PORK CHOP • pork chop, apples, flour, oil, brown sugar, maple syrup, nutmeg, apple juice, & seasonings

STUFFED PORK TENDERLOIN • pork tenderloin, spinach, currants, cheese, onions carrot, celery, bell pepper, margarine, flour, burgundy wine, garlic & seasonings

VEGETARIAN

More entree selections available upon request. A minimum order of 12 servings.

CAPELLINI ANGELICA • Tomatoes, marsala wine, black olives, parmesan cheese, anchovies, capers, onion, garlic, & basil over capellini pasta

TROIS FROMAGE FETTUCINE • Fontina, gorgonzola, & parmesan cheese, & cream over fettuccine pasta.

PASTA PRIMAVERA • Fresh summer vegetables in a light cream sauce over fusilli

FUSILLI W/ SPINACH & RICOTTA CHEESE • Fussilli pasta w/ fresh spinach, olive oil, scallions, ricotta cheese, cream, nutmeg, butter & parmesan cheese.

ANGEL HAIR PASTA W/ WILD MUSHROOMS • Assorted wild mushrooms in a cream sauce w/ parmesan cheese served over angel hair pasta

SPINACH & THREE CHEESE STUFFED PASTA SHELLS • spinach, provolone, ricotta & parmesan cheese, pecans, eggs, onions, bread crumbs, margarine, garlic, tomatoes, large pasta shells & seasonings

PESTO PASTA • angel hair pasta, fresh basil leaves, olive oil, pine nuts, parmesan cheese, garlic, salt, & pepper

ASPARAGUS & WILD MUSHROOM RISOTTO • asparagus, shitake, portobello, oyster & porcini mushrooms, onion, arborio rice, parmesan cheese, butter, thyme, & white wine

EGGPLANT PARMESAN • eggplant, onion, bell pepper, garlic, tomatoes, red wine, flour, olive oil, sugar, mozzarella cheese & parmesan cheese

SIDES DISHES

STEAMED ASPARAGUS W/ BUTTER & PARMESAN CHEESE
ARTICHOKE CAKES W LEMON HERB MAYONNAISE
ARTICHOKE GRATIN
ARTICHOKE TOMATO BAKE GRATIN
BUTTERMILK MASHED POTATOES
BUTTERNUT SQUASH & ROASTED RED PEPPER
BROCCOLI, CAULIFLOWER & TOMATO AU GRATIN
BROCCOLI, TOMATO & PINE NUT CASSEROLE
CARROTS THETIS
CREOLE LIMA BEANS
CREOLE RATATOUILLE
EGGPLANT PARMESAN
FLORENTINE TOMATOES
GREEN BEANS W/ SHALLOTS & PECANS
HARVEST GREEN BEANS
LYONNAISE POTATOES
OKRA, TOMATO & CORN CASSEROLE
ROASTED GARLIC MASHED POTATOES
ROASTED BEETS W/ ORANGE JUICE & FENNEL
SMOTHERED TURNIP GREENS
SPINACH CASSEROLE
STUFFED MIRLITON CASSEROLE
TWICE BAKED STUFFED POTATOES
WILD RICE W/ CRANBERRIES, SAUSAGE & ALMONDS
WILD RICE W/ APRICOTS & PECANS

ENTREE SALADS

GRILLED CHICKEN CAESAR SALAD • Caesar salad of romaine leaves, grilled chicken, parmesan cheese, garlic & herb croutons w/ a creamy eggless Caesar dressing

COBB SALAD • Lettuce topped w/ cubed chicken, chopped tomatoes, avocados, blue cheese, & bacon, w/ a vinaigrette dressing

LOBSTER SALAD • Lobster, corn, zucchini & basil in a creamy dressing

SALAD NIÇOISE • Tuna, boiled new potatoes, green beans, red onion, niçoise olives, boiled eggs & tomatoes w/ a vinaigrette dressing

CURRIED TURKEY SALAD • Roasted turkey, celery, water chestnuts, almonds in a creamy curry dressing

MESQUITE SMOKED CHICKEN SALAD • Sliced smoked chicken breasts over iceberg & romaine lettuce w/ cucumbers, celery, green onion, Monterey Jack cheese & toasted walnuts w/ tomato wedges. Served w/ a honey mustard dressing

CHICKEN SALAD W/ ALMONDS & RED GRAPES • Roasted chicken w/ almonds & red seedless grapes in a creamy dressing

CHINESE TURKEY SALAD • Diced roasted turkey, broccoli flowerettes, waterchestnuts, bacon & parmesan cheese w/ a soy sauce dressing

TURKEY SALAD W/ GRAPES • Diced roasted turkey, celery, seedless grapes & almonds w/ a creamy dressing

SOUP

More soup selections available upon request. A minimum order of a gallon.

CRAWFISH BISQUE

SEAFOOD GUMBO

TURTLE SOUP

CRABMEAT BISQUE

OYSTER ROCKEFELLER SOUP

CRABMEAT & CORN CHOWDER

OYSTER & ARTICHOKE SOUP

TURKEY ANDOUILLE GUMBO

LOBSTER BISQUE

FRENCH CHICKEN VEGETABLE

CHICKEN AVOGOLEMNO

CHICKEN TORTILLA SOUP

VEGETABLE BARLEY SOUP

BEEF VEGETABLE SOUP

TURKEY NOODLE SOUP

LENTIL BEAN SOUP

RED BEANS & SAUSAGE

WHITE BEANS & HAM

SPLIT PEA SOUP

BLACK BEANS & SAUSAGE

TOMATO DILL SOUP

WATERCRESS W/ BASIL SOUP

SIX ONION SOUP

SPINACH & ARTICHOKE SOUP

CUCUMBER DILL SOUP

GAZPACHO

GAZPACHO W/ SHRIMP

MINISTRONE

VICHYSOISE

ASPARAGUS SOUP

CREAM OF EGGPLANT SOUP

FRENCH ONION SOUP

ROASTED GARLIC SOUP

TOMATO BASIL SOUP

CUCUMBER DILL SOUP

ROASTED EGGPLANT & CURRY SOUP