



Since 1981

PETIT CATERING MENU

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BY APPOINTMENT

Complete full service catering • custom design menus • delivery & setup
equipment rental • 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 CRÔTÉ • 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.

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.

PORK TENDERLOIN with assorted cocktail rolls. •
• w/ Cranberry Glaze • w/ Ancho Chile • w/ Fresh Herb Paste

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

SALAD FINGER SANDWICHES

(White or wheat bread)

- Chicken • Curried Chicken • Egg
- Shrimp • Tuna

MEAT FINGER SANDWICHES •

- Smoked Turkey Breast • Baked Ham • Roast Beef

DELUXE FINGER SANDWICHES

(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

(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 Caponata 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 Jarsberg
Cheesy Green Onion
Sundried Tomato and Cheese

Mini Quiche Tartlets Available minimum order 25 per selection

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

Pecan Squares
Key Lime Squares
Palm Beach Brownies
Petite Cheesecake
Caramel Cup Custard
Petite Fruit Tartlets
Cream Puffs
Florentine Cookies
Peanut Butter Cookies
Cowboy Cookies

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 Cake
House Cheesecake
Key Lime Cheesecake
Southern Pecan Pie
Country Apple Walnut Pie
Angel Food w/ Lemon or Chocolate
Glaze
Tres Leche Cake
Crawfish Pie

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.

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.

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

PROSCIUTTO WRAPPED ASPARAGUS SPEARS • Steamed asparagus spread w/ Boursin cheese and wrapped w/ prosciutto.

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 ROLLS • 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/ prosciutto.

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/ prosciutto 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 CRÔTÉ • 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.