Très Creole

Authentic
Creole Flavors,
Unforgettable Experiences

CATERING MENU

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APPETIZERS

(3 dozen minimum per appetizer. Priced per dozen)

Baked Mac & Cheese Bites $24/dz.
Four cheese blended with elbow macaroni

Blueberry Goat Cheese in a Phyllo Shell $28/dz.

Cajun Deviled Eggs $30/dz.
Whipped with mayonnaise, mustard, and creole seasonings

Spinach & Artichoke Poppers $22/dz.
Sautéed spinach, artichoke, and mozzarella in a phyllo shell

Mini Meat Pies $36/dz.
Louisiana Fried beef and pork meat pies Cajun tartar sauce

Crab and Avocado Bites $36/dz.
Jumbo lump crab set atop a mango salsa in a phyllo shell

Cajun Shrimp Cups $30/dz.
Miniature Tortilla cups, cajun glazed shrimp, sweet corn & red peppers

Chicken Skewers $36/dz.
Choice of mixed spice or jerk
Served with sweet chili dipping sauce

Wings $30/dz.
Choice of Jerk, Honey BBQ, Or Cajun Baked Wings

Crostini with Thyme Roasted Tomatoes $22/dz.
Thyme roasted tomatoes on toasted baguette finished with a Balsamic Glaze

Sweet and Spicy Meatballs $24/dz.
Seasoned beef tossed in a sweet and spicy BBQ sauce

Gulf Shrimp Cocktail $40/dz.
Jumbo gulf shrimp with cocktail sauce

Crispy Risotto Arancini $32/dz.
Fried Arborio rice balls (1 oz) cooked with vegetables and herbs, served with marinara sauce

Caprese Skewers $21/dz.
Cherry Tomato, Mozzarella and Basil drizzled with balsamic glaze

Collard greens and Black Eyed Pea Croquette $32/dz.

Pan Seared Lambchops $70/dz.
Seasonal Spice lambchops served with cilantro mint vinaigrette

Ceviche Shooters $40/dz.
Octopus, Fish, Shrimp and Scallop Ceviche marinated in fresh lime juice & Pico de Gallo

Empanadas $33/dz.
Chicken, beef or Spinach & Feta
Served with Avocado cream or Salsa Verde

Sliders $36/dz.
Grilled beef, fried chicken, or blackened salmon sliders with shredded lettuce, pickles, remoulade

Honey Whipped Goat Cheese in a Phyllo Shell $24/dz.
Phyllo cups with whipped goat cheese, grapes and thyme

Stuffed Mushrooms $24/dz.
Fresh Vegetables, bread crumbs and cheese baked in a mushroom cap
Add Crab: + $18

Chicken and Waffle Bites $32/dz.
Buttermilk crispy fried chicken served on a bite sized waffle & maple syrup

Mini Crawfish Pies $36/dz.
Crawfish tails seasoned and baked in a phyllo shell

Salmon Cucumber Cups $36/dz.
House smoked salmon on Persian cucumber and topped with Dill Sauce

Watermelon Cube $24/dz.
Filled with whipped feta, glazed with balsamic, tarragon garnish

Popular items marked with a
eating certain raw or undercooked foods may increase the risk of foodborne illness

Prices are subject to change. Please confirm current pricing with us when placing your order.

BREAKFAST & PLATTERS

Half Pan: Serves 10-15 people
Full Pan- Serves 15-20 people



CONTINENTIAL BREAKFAST

Assorted Pastries $45/$80
Crispy, hand-breaded, buttermilk fried chicken

Assorted Bagels $45/$80

Granola Bar

Oatmeal



HOT BREAKFAST

Buttermilk Waffles $50/$100

Breakfast Potatoes $45/$75
seasoned and roasted with peppers and onions

Bacon $45/$75
Choice of turkey or pork

Sausage $45/$75
Choice of turkey or pork

Scrambeled Eggs $45/$80

Grits $45/$75



BREAKFAST PACKAGES

Omelette Bar

A classic blend of ripe tomatoes, fresh basil, and cream, simmered to perfection

Pancake/Waffle Bar

Tender pieces of chicken, hearty vegetables, and al dente noodles simmered in a flavorful chicken broth.



PLATTERS

Seasonal Fresh Fruit $60 med. tray
$90 large trap

Crudite $80/platter
Assorted Seasonal vegetables with blue cheese, ranch or rémoulade

Charcuterie Platter $175/platter
Imported and domestic cheeses and sliced meats, with marinated vegetables, fresh and dried fruit and crackers

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ENTREES

Half Pan: Serves 10-15 people
Full Pan- Serves 15-20 people







CREOLE CLASSICS

Cajun Chicken Sausage Jambalaya $75/$135

A hearty Louisiana rice dish made with seasoned rice, chicken, and andouille sausage, simmered with savory vegetables and Creole spices.

Gumbo $70/$175

A spicy Louisiana favorite made with chicken and andouille sausage, served over rice. Rice included

Crawfish Shrimp Éttouffée $100/$200

A spicy Cajun stew made with vegetables and crawfish served over white rice . Rice included

Cajun Chicken Pasta $70/$130

Penne or rotini pasta in a cream based sauce tossed with Cajun chicken.

Red Beans and Rice

Traditional Louisiana dish made with red beans, vegetables (bell pepper, onion, and celery), spices (thyme, cayenne pepper, and bay leaf and Andouille sausage. Rice included

With Andouille $80/$150

Vegan $60/$100

POULTRY

Fried Chicken

Choice of:

Assorted Wings, Legs, Thighs, Breast (bone in) $75/ $150

Tenders

Split Wings

Wings $75/$140

Choice of baked, jerk, honey bbq, lemon pepper, buffalo

Herb Roasted Chicken $75/$140

Blackened Chicken $60/$125

Jerk Chicken $75/$140

Chicken Creole $75/$140

Chicken simmered in a mixture of whole or diced tomatoes, the Holy trinity of onion, celery and bell pepper, spiced with hot pepper sauce and/or cayenne-based seasoning, and served over white rice. Rice included

FISH

Fried Catfish $80/$160

Golden fried with Cajun seasonings
$80/half tray

Fried Whiting $70/$130

Golden fried with Cajun seasonings
$70/half tray

Blackened Catfish $80/$160

Catfish (5 oz) dipped in melted butter with herbs and spices and cooked in a cast-iron skillet

Blackened Salmon $100/$200

Salmon (5 oz) dipped in melted butter with herbs and spices and cooked in a cast-iron skillet

Shrimp Creole $90/$180

Shrimp simmered in a mixture of whole or diced tomatoes, the Holy trinity of onion, celery and bell pepper, spiced with hot pepper sauce and/or cayenne-based seasoning, and served over white rice. Rice included

Crabcakes MP

BEEF

Beef Tenderloin MP

A classic blend of ripe tomatoes, fresh basil, and cream, simmered to perfection

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VEGETARIAN, SIDES, DESSERTS







VEGETARIAN/VEGAN

Stuffed Bell Peppers *5 minimum*	$9/ea.
Butternut Squash	$70/$130
Grilled Portobellos *With a balsamic glaze*	$60/$100
Vegetarian Lasagna	$100/$180
Pasta Primavera	$70/$120
Lemon Butter Caper Pasta	$80/$140
Okra Creole *Stewed Okra in a Creole sauce over rice*	$60/$100

SIDES

Rice *Brown or White*	$30/$50
Rice Pilaf	$45/$70
Baked Mac N' Cheese	$60/$100
Roasted Red Potatoes	$40/$70
Rasted Sweet Potatoes	$40/$70
Roasted Vegetable Medley	$50/$90
String Beans	$45/$75
Spring Mix Salad	$45/$65
Kale Salad	$40/$75
Roasted Asparagus	$60/$100
Garlic Mashed Potatoes	$45/$80
Collard Greens	$50/$90
Roasted Brussels Sprouts	$45/$90
Maple Bacon Brussels Sprouts	$60/$110
Steam Vegetable Medley	$45/$70
Potato Salad	$45/$75
Pasta Salad	$45/$75
Sauteed Kale	$45/$75



DESSERTS

3 dozen minimum per appetizer. Priced per dozen

Mini Cupcakes *Assorted mini cupcakes*	$21/dz
Banana Pudding *Fresh bananas in a creamy vanilla flavored pudding with crushed shortbread cookies and whipped cream*	$36/dz.
Pecan Candy (Prailines) *A classic southern candy made with butter, sugar and pecans*	$36/dz.
Fruit Cups *Mixed berries topped with sweet whipped cream*	$36/dz.
Mini Pound Cakes *Granny Lou's recipe*	$36/dz.
Bread Pudding Cups *traditional Louisiana recipe prepared with French bread*	$36/dz.
Mini Cheesecakes	$24/dz.

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