

TRÈS  CREOLE



CATERING MENU

TRESCREOLECATERING@GMAIL.COM
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HORS D'OEUVRES 2-dozen minimum per selection

Baked Mac and Cheese Bites

Elbow macaroni with a blend of four cheeses

Crab Balls

Lump crabmeat mixed with seasonings, rolled into balls and broiled (1 oz)

Spinach and Artichoke Poppers

Sautéed spinach, artichoke, and mozzarella in a phyllo shell

Crostini with Thyme Roasted Tomatoes

Thyme roasted tomatoes on toasted baguette finished with a Balsamic Glaze

Sweet and Spicy Meatballs

Seasoned beef tossed in a sweet and spicy BBQ sauce

Party Pinwheels

Turkey, ham or roast beef with cheese in a tortilla

Gulf Shrimp Cocktail

Extra-large gulf shrimp with cocktail sauce

Crispy Risotto Arancini

Fried Arborio rice balls (1 oz) cooked with vegetables and herbs, served with marinara sauce

Cajun Deviled Eggs

Whipped with mayonnaise, mustard, and creole seasonings

Sliders

Grilled beef or chicken sliders with shredded lettuce, pickles, remoulade
Fried chicken
Blackened Salmon

Honey Whipped Goat Cheese in a Phyllo Shell

Phyllo cups with whipped goat cheese, grapes and thyme

Roast Beef Crostini

Roast beef with arugula and olive red pepper relish

Stuffed Mushrooms

Fresh Vegetables, bread crumbs and cheese baked in a mushroom cap

Chicken and Waffle Bites

Buttermilk crispy fried chicken served on a bite sized waffle & maple syrup

Crispy Tostada

Crispy tortilla topped with avocado and pulled chipotle chicken

Mini Crawfish Pies

crawfish tails seasoned and baked in a phyllo shell

Mini Meat Pies

Louisiana Fried beef and pork meat pies
Cajun tartar sauce

Avocado Crostini

Toasted crostini, house made
guacamole
Add smoked salmon

Caprese Skewers

Cherry Tomato, Mozzarella and Basil
Drizzled with balsamic glaze

Pan Seared Lambchops

Seasonal Spice lambchops served with
cilantro mint vinaigrette

Mini Tacos

Pulled Beef or Chicken or Cod Fish
Red Cabbage tossed in Trescreole
Remoulade, topped with guacamole
and salsa

Chicken Skewer

Mixed Spice Skewered Chicken Breast
Sweet chili dipping sauce

Wings

Choice of Jerk, BBQ, Buffalo
Or Cajun Baked Wings

Cajun Shrimp Cups

Miniature Tortilla cups, cajun glazed
shrimp, sweet corn & red peppers

Watermelon Cube

Filled with whipped feta, glazed with
balsamic, tarragon garnish

Empanadas

Chicken, beef or Spinach & Feta
Served with Avocado cream or Salsa
verde

Salmon Cucumber Cups

House smoked salmon on Persian
cucumber
And topped Dill Sauce

Ceviche Shooters

Octopus, Fish, Shrimp and Scallop
Ceviche marinated in fresh lime juice &
Pico de Gallo

Tenderloin Skewers

Roasted tenderloin, caramelized onion
Blue cheese

PLATTERS

Seasonal Fresh Fruit Display

Crudite

Local Farmers Assorted Seasonal vegetables with blue cheese, ranch or rémoulade

Charcuterie Platter

Imported and domestic cheeses and sliced meats, with marinated vegetables, fresh and dried fruit and crackers

BREAKFAST half tray serves 10-15 people | full tray serves 20-25 people

Fried Chicken Tenders

Crispy, hand-breaded, buttermilk fried chicken

Breakfast Potatoes

seasoned and roasted with peppers and onions

Waffles

Buttermilk waffles

Bacon (turkey or pork)

Grits

Sausage (turkey or pork)

Scrambled Eggs

Fruit Medley

seasonal fresh fruit

Assorted Pastry Platter

ON SITE BREAKFAST BAR

Quesadilla Bar

Grits Bar

Chicken and Waffles

Pancake Bar

Eggs Benedict

French Toast Bar

Omelette Bar

Waffle Bar

LUNCH/DINNER half tray serves 10-15 people | full tray serves 20-25 people

Buttermilk Fried Chicken

Crispy, hand-breaded, buttermilk fried chicken, prepared with Cajun seasoning

Shrimp Creole

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

Chicken Creole

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

Cajun Chicken Sausage Jambalaya

The quintessential dish from New Orleans, is a spicy one-pot rice dish featuring chicken, andouille sausage and a whole host of Southern flavors

Gumbo

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

Fried Catfish Nuggets

Golden fried with Cajun seasonings

Fried Tilapia Nuggets

Golden fried with Cajun seasonings

Red Beans and Rice with Andouille

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

Shrimp and Tasso Pasta

Penne or rotini pasta in a cream based sauce tossed with shrimp and tasso ham

Cajun Chicken Pasta

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

Shrimp and Crawfish Fettuccini

Penne or rotini pasta in a cream based sauce tossed with shrimp and crawfish

Blackened Catfish

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

Blackened Salmon

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

Blackened Chicken Breast

Dipped in melted butter with herbs and spices and cooked in a hot cast-iron skillet

Crawfish Étouffée

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

Shrimp Étouffée

A spicy Cajun stew made with vegetables and shrimp served over white rice

Beef Tenderloin

Roasted and served with garlic aioli

Jerk Chicken

Marinated and rubbed with jerk seasoning

SIDES

Rice (brown/white)

Rice Pilaf

Baked Macaroni and Cheese

Roasted Red Potatoes

Roasted Sweet Potatoes

Roasted Vegetable Medley

String Beans

Spring Mix Salad

Winter Kale Salad

Roasted Brussels Sprouts

Maple Bacon Brussels Sprouts

Asparagus (Roasted or Grilled)

Garlic Mashed Potatoes

Steamed Vegetables

Roasted Root Vegetable Medley

DESSERTS 2-dozen minimum per selection

Mini Cupcakes

Assorted mini cupcakes

Banana Pudding Cups

Fresh bananas in a creamy vanilla flavored pudding with crushed shortbread cookies and whipped cream

Mini Pound Cakes

Granny Lou's recipe

Fruit Cups with Whipped Cream

Mixed berries topped with sweet whipped cream

Lemon-Lime Tartlets

lemon-lime cream in a phyllo shell

Pecan Candy (Pralines)

a classic southern candy made with butter, sugar and pecans

Bread Pudding Cups

traditional Louisiana recipe prepared with French bread