

TRES  CREOLE



CATERING MENU

TRESCREOLECATERING@GMAIL.COM
WWW.TRESCREOLE.COM

HORS D'OEUVRES 2-dozen minimum per selection

Crab and Avocado Bites

jumbo lump crab set atop a mango salsa in a phyllo shell
\$24/dozen

Crab Balls

lump crabmeat mixed with seasonings, rolled into balls and broiled
\$24/dozen

Spinach and Artichoke Poppers

sautéed spinach, artichoke, and mozzarella in a phyllo shell
\$12/dozen

Baked Mac and Cheese Bites

elbow macaroni with a blend of four cheeses
\$15/dozen

Eggplant and Ricotta Bites

fried eggplant topped with ricotta cheese and diced tomatoes
\$14/dozen

Crostini with Thyme Roasted Tomatoes

thyme roasted tomatoes on toasted baguette
\$15/dozen

Sweet and Spicy Meatballs

seasoned beef tossed in a sweet and spicy bbq sauce
\$10/dozen

Crab Stuffed Mushrooms

seasoned lump crab meat baked in a mushroom cap
\$23/dozen

Party Pinwheels

turkey, ham or roast beef with cheese in a tortilla
\$18/dozen

Cajun Deviled Eggs

whipped with mayonnaise, mustard, and creole seasonings
\$12/dozen

Gulf Shrimp Cocktail

extra-large gulf shrimp with cocktail sauce
\$30/dozen

Quiche

sautéed mushrooms, peppers, spinach and cheese baked in pastry dough
\$12/dozen

Sliders

grilled beef, chicken or salmon with creole remoulade
\$24/dozen

Honey Whipped Goat Cheese in a Phyllo Shell

phyllo cups with whipped goat cheese, grapes and thyme
\$12/dozen

Roast Beef Crostini

roast beef with arugula and olive red pepper relish
\$22/dozen

Stuffed Mushrooms

vegetables, bread crumbs and cheese baked in a mushroom cap
\$12/dozen

Chicken and Waffle Bites

buttermilk crispy fried chicken served on a bite sized waffle
\$21/dozen

Crawfish Pies

crawfish tails seasoned and baked in a phyllo shell
\$30/dozen

Crispy Tostada

Crispy tortilla topped with avocado
and pulled chipotle chicken
\$21/dozen

Fruit Platter

Wedges of fresh pineapple, cantaloupe,
honeydew, berries and grapes
\$55/half tray \$90/full tray

Charcuterie Platter

imported cheeses and sliced meats,
with marinated vegetables, mixed nuts,
fresh and dried fruit and crackers
\$150/platter

Vegetable Platter

Seasonal vegetables with blue cheese,
ranch or rémoulade
\$50/platter

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

Fried Chicken Tenders

crispy, hand-breaded, buttermilk fried
chicken
\$60/half tray. \$110/full tray

Waffles

made with buttermilk
\$40/half tray \$80/full tray

Grits

\$40/half tray \$70/full tray

Scrambled Eggs

\$40/half tray \$70/full tray

Breakfast Potatoes

seasoned and roasted with peppers and
onions
\$40/half tray \$70/full tray

Bacon (turkey or pork)

\$35/half tray \$70/full tray

Sausage (turkey or pork)

\$35/half tray \$70/full tray

Fruit Medley

seasonal fresh fruit
\$40/half tray \$80/full tray

Assorted Pastry Platter

\$30/half tray \$60/full tray

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
\$75/half tray \$140/full tray

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
\$90/half tray \$180/full tray

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
\$60/half tray \$120/full tray

Cajun Chicken Sausage Jambalaya

the quintessential dish from New Orleans, is a spicy one-pot rice dish featuring chicken, andouille sausage, shrimp, and a whole host of Southern flavors
\$75/half tray \$135/full tray

Gumbo

A spicy Louisiana favorite made with chicken and andouille sausage, served over rice
\$150/half tray \$300/full tray

Fried Catfish Nuggets

Golden fried with Cajun seasonings
\$70/half tray \$125/full tray

Fried Tilapia Nuggets

Golden fried with Cajun seasonings
\$70/half tray \$125/full tray

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
\$60/half tray \$100/full tray

Shrimp and Tasso Pasta

Penne or rotini pasta in a cream based sauce tossed with shrimp and tasso ham
\$90/half tray \$180/full tray

Cajun Chicken Pasta

Penne or rotini pasta in a cream based sauce tossed with Cajun chicken
\$60/half tray \$115/full tray

Shrimp and Crawfish Fettuccini

Penne or rotini pasta in a cream based sauce tossed with shrimp and crawfish
\$100/half tray \$200/full tray

Blackened Catfish

catfish dipped in melted butter with herbs and spices and cooked in a cast-iron skillet
\$80/half tray \$160/full tray

Blackened Salmon

salmon dipped in melted butter with herbs and spices and cooked in a cast-iron skillet
\$90/half tray \$180/full tray

Blackened Chicken Breast

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

\$50/half tray \$100/full tray

Crawfish Étouffée

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

\$100/half tray \$200/full tray

Shrimp Étouffée

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

\$80/half tray \$160/full tray

Beef Tenderloin

Roasted and served with garlic aioli

\$155/half tray \$325/full tray

Jerk Chicken

Marinated and rubbed with jerk seasoning

\$60/half tray \$120/full tray

SIDES

Rice (brown/white)

\$30/half tray \$50/full tray

Rice Pilaf

\$30/half tray \$60/full tray

Baked Macaroni and Cheese

\$40/half tray \$75/full tray

Roasted Red Potatoes

\$40/half tray \$70/full tray

Roasted Sweet Potatoes

\$40/half tray \$70/full tray

Roasted Vegetable Medley

\$40/half tray \$80/full tray

String Beans

\$30/half tray \$60/full tray

Spring Mix Salad

\$30/half tray \$60/full tray

Winter Kale Salad

\$40/half tray \$75/full tray

Roasted Brussels Sprouts

\$40/half tray \$80/full tray

Maple Bacon Brussels Sprouts

\$60/half tray \$100/full tray

Asparagus (Roasted or Grilled)

\$50/half tray \$90/full tray

Garlic Mashed Potatoes

\$40/half tray \$75/full tray

Steamed Vegetables

\$40/half tray \$70/full tray

Roasted Root Vegetable Medley

\$50/half tray \$90/full tray

DESSERTS 2-dozen minimum per selection

Mini Sweet Potato Cupcakes

sweet potato, red velvet sweet potato, chocolate sweet potato all with cream cheese icing
\$15/dozen

Banana Pudding Cups

Fresh bananas in a creamy vanilla flavored pudding with crushed shortbread cookies and whipped cream
\$24/dozen

Mini Pound Cakes

Granny Lou's recipe
\$30/dozen

Fruit Cups with Whipped Cream

Mixed berries topped with sweet whipped cream
\$25/dozen

Lemon-Lime Tartlets

lemon-lime cream in a phyllo shell
\$15/dozen

Pecan Candy (Pralines)

a classic southern candy made with butter, sugar and pecans
\$22/dozen

Bread Pudding Cups

traditional Louisiana recipe prepared with French bread
\$30/dozen