

TRES  CREOLE



# **CATERING MENU**

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## HORS D'OEUVRES 2-dozen minimum per selection

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### **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

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

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**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

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**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**

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**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

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### **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