

Très Creole



Authentic
Creole Flavors,
Unforgettable Experiences

CATERING MENU

E: Trescreolecatering@gmail.com

P: (202) 905-7467

Trescreole.com



APPETIZERS

(3 dozen minimum per appetizer. Priced per dozen)

Baked Mac & Cheese Bites

Four cheese blended with elbow macaroni

Blueberry Goat Cheese in a Phyllo Shell

Cajun Deviled Eggs

Whipped with mayonnaise,
mustard, and creole seasonings

Spinach & Artichoke Poppers

Sautéed spinach, artichoke, and
mozzarella in a phyllo shell

Mini Meat Pies

Louisiana Fried beef and pork meat
pies Cajun tartar sauce

Crab and Avocado Bites

Jumbo lump crab set atop a
mango salsa in a phyllo shell

Cajun Shrimp Cups

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

Chicken Skewers

Choice of mixed spice or jerk
Served with sweet chili dipping sauce

Wings

Choice of Jerk, Honey BBQ,
Or Cajun Baked Wings

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

Gulf Shrimp Cocktail

Jumbo gulf shrimp with cocktail sauce

Crispy Risotto Arancini

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

Caprese Skewers

Cherry Tomato, Mozzarella and
Basil drizzled with balsamic glaze

Collard greens and Black Eyed Pea Croquette

Pan Seared Lambchops

Seasonal Spice lambchops served with
cilantro mint vinaigrette

Ceviche Shooters

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

Empanadas

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

Sliders

Grilled beef, fried chicken, or blackened
salmon sliders with shredded lettuce,
pickles, remoulade

Honey Whipped Goat Cheese in a Phyllo Shell

Phyllo cups with whipped goat cheese,
grapes and thyme

Stuffed Mushrooms

Fresh Vegetables, bread crumbs and
cheese baked in a mushroom cap
Add Crab: + \$18

Chicken and Waffle Bites

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

Mini Crawfish Pies

Crawfish tails seasoned and baked in a
phyllo shell

Tenderloin Skewers

Roasted tenderloin, caramelized
onion blue cheese

Watermelon Cube

Filled with whipped feta, glazed
with balsamic, tarragon garnish

Salmon Cucumber Cups

House smoked salmon on Persian
cucumber and topped with Dill Sauce

Popular items marked with a 

eating certain raw or undercooked foods may increase the risk of foodborne illness

BREAKFAST & PLATTERS

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



CONTINENTAL BREAKFAST

Assorted Pastries

Crispy, hand-breaded, buttermilk fried chicken

Assorted Bagels

Granola Bar

Oatmeal



HOT BREAKFAST

Buttermilk Waffles

Breakfast Potatoes

seasoned and roasted with peppers and onions

Bacon

Choice of turkey or pork

Sausage

Choice of turkey or pork

Scrambled Eggs

Grits



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

Crudite

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

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ENTREES

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



CREOLE CLASSICS

Cajun Chicken Sausage Jambalaya

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

Gumbo

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

Crawfish Shrimp Étouffée

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

Cajun Chicken Pasta

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

Vegan

POULTRY

Fried Chicken

Choice of:

Assorted Wings, Legs, Thighs, Breast (bone in)

Tenders

Split Wings

Wings

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

Herb Roasted Chicken

Blackened Chicken

Jerk Chicken

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. Rice included

FISH

Fried Catfish

Golden fried with Cajun seasonings
\$80/half tray

Fried Whiting

Golden fried with Cajun seasonings
\$70/half tray

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

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. Rice included

Crabcakes

BEEF

Beef Tenderloin

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

Skirt Steak

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VEGETARIAN, SIDES, DESSERTS



VEGETARIAN/VEGAN

Stuffed Bell Peppers

5 minimum

Butternut Squash

Grilled Portobellos

With a balsamic glaze

Vegetarian Lasagna

Pasta Primavera

Lemon Butter Caper Pasta

Okra Creole

Stewed Okra in a Creole sauce over rice

SIDES

Rice

Brown or White

Rice Pilaf

Baked Mac N' Cheese

Roasted Red Potatoes

Rasted Sweet Potatoes

Roasted Vegetable
Medley

String Beans

Spring Mix Salad

Kale Salad

Roasted Asparagus

Garlic Mashed Potatoes

Collard Greens

Roasted Brussels Sprouts

Maple Bacon
Brussels Sprouts

Steam Vegetable Medley

Potato Salad

Pasta Salad

Sauteed Kale



DESSERTS

3 dozen minimum per appetizer. Priced per dozen

Mini Cupcakes

Assorted mini cupcakes

Banana Pudding

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

Pecan Candy
(Prailines)

*A classic southern candy made
with butter, sugar and pecans*

Fruit Cups

*Mixed berries topped with
sweet whipped cream*

Mini Pound Cakes

Granny Lou's recipe

Bread Pudding Cups

*traditional Louisiana recipe
prepared with French bread*

Mini Cheesecakes

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