

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. <i>Four cheese blended with elbow macaroni</i>	Crostini with Thyme Roasted Tomatoes \$22/dz. <i>Thyme roasted tomatoes on toasted baguette finished with a Balsamic Glaze</i>	Sliders \$36/dz. <i>Grilled beef, fried chicken, or blackened salmon sliders with shredded lettuce, pickles, remoulade</i>
Blueberry Goat Cheese in a Phyllo Shell \$28/dz.	Sweet and Spicy Meatballs \$24/dz. <i>Seasoned beef tossed in a sweet and spicy BBQ sauce</i>	Honey Whipped Goat Cheese in a Phyllo Shell \$24/dz. <i>Phyllo cups with whipped goat cheese, grapes and thyme</i>
Cajun Deviled Eggs \$30/dz. <i>Whipped with mayonnaise, mustard, and creole seasonings</i>	Gulf Shrimp Cocktail \$40/dz. <i>Jumbo gulf shrimp with cocktail sauce</i>	Stuffed Mushrooms \$24/dz. <i>Fresh Vegetables, bread crumbs and cheese baked in a mushroom cap Add Crab: + \$18</i>
Spinach & Artichoke Poppers \$22/dz. <i>Sautéed spinach, artichoke, and mozzarella in a phyllo shell</i>	Crispy Risotto Arancini \$32/dz. <i>Fried Arborio rice balls (1 oz) cooked with vegetables and herbs, served with marinara sauce</i>	 Chicken and Waffle Bites \$32/dz. <i>Buttermilk crispy fried chicken served on a bite sized waffle & maple syrup</i>
Mini Meat Pies \$36/dz. <i>Louisiana Fried beef and pork meat pies Cajun tartar sauce</i>	Caprese Skewers \$21/dz. <i>Cherry Tomato, Mozzarella and Basil drizzled with balsamic glaze</i>	Mini Crawfish Pies \$36/dz. <i>Crawfish tails seasoned and baked in a phyllo shell</i>
Crab and Avocado Bites \$36/dz. <i>Jumbo lump crab set atop a mango salsa in a phyllo shell</i>	Collard greens and Black Eyed Pea Croquette \$32/dz.	Tenderloin Skewers \$50/dz. <i>Roasted tenderloin, caramelized onion blue cheese</i>
Cajun Shrimp Cups \$30/dz. <i>Miniature Tortilla cups, cajun glazed shrimp, sweet corn & red peppers</i>	Pan Seared Lambchops \$70/dz. <i>Seasonal Spice lambchops served with cilantro mint vinaigrette</i>	Watermelon Cube \$24/dz. <i>Filled with whipped feta, glazed with balsamic, tarragon garnish</i>
 Chicken Skewers \$36/dz. <i>Choice of mixed spice or jerk Served with sweet chili dipping sauce</i>	Ceviche Shooters \$40/dz. <i>Octopus, Fish, Shrimp and Scallop Ceviche marinated in fresh lime juice & Pico de Gallo</i>	Salmon Cucumber Cups \$36/dz. <i>House smoked salmon on Persian cucumber and topped with Dill Sauce</i>
Wings \$30/dz. <i>Choice of Jerk, Honey BBQ, Or Cajun Baked Wings</i>	Empanadas \$33/dz. <i>Chicken, beef or Spinach & Feta Served with Avocado cream or Salsa Verde</i>	

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 \$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 \$75/\$135
Sausage Jambalaya

A juicy ribeye steak seasoned to perfection, grilled to your preferred level of doneness, and topped with a savory garlic butter sauce.

Gumbo \$70/\$175

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

Crawfish Shrimp Étouffée \$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) \$65/ \$125

Tenders \$60/\$120

Split Wings \$75/\$140

Wings \$75/\$140

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

Herb Roasted Chicken \$75/\$140

Blackened Chicken \$60/\$120

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

SIDES

Rice <i>Brown or White</i>	\$30/\$50	Roasted Asparagus	\$60/\$100
Rice Pilaf	\$45/\$70	Garlic Mashed Potatoes	\$45/\$80
Baked Mac N' Cheese	\$60/\$85	Collard Greens	\$45/\$75
Roasted Red Potatoes	\$40/\$70	Roasted Brussels Sprouts	\$45/\$90
Rasted Sweet Potatoes	\$40/\$70	Maple Bacon Brussels Sprouts	\$60/\$110
Roasted Vegetable Medley	\$50/\$90	Steam Vegetable Medley	\$45/\$70
String Beans	\$45/\$75	Potato Salad	\$45/\$75
Spring Mix Salad	\$45/\$65	Pasta Salad	\$45/\$75
Kale Salad	\$40/\$75	Sauteed Kale	\$45/\$75



DESSERTS

3 dozen minimum per appetizer. Priced per dozen

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

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