

## SEAFOOD

*More entree selections available upon request. A minimum order of 12 servings.*

**WHOLE POACHED SALMON** • Garnished w/ cucumber rounds, chives & sprigs of dill, glazed lightly w/ aspic & served w/ a lemon herb mayonnaise

**CRAWFISH ETOUFFÉE** • Crawfish, tomatoes, celery, onions, butter, flour, bell pepper, & seasonings

**CRAWFISH ENCHILADAS CON QUESO** • Crawfish, onions, green peppers, green chilies, garlic, cream, sour cream, monterey jack, green onions, fresh herbs & seasonings in corn tortillas

**CRAWFISH PASTA ANGELICA** • Crawfish, pasta, celery, onions, bell peppers, carrots, leeks, tomatoes, cream, brandy, white wine, flour, butter, oil, garlic, & fresh dill

**SEAFOOD NORMANDY** • Crabmeat, shrimp, crawfish tails, artichoke hearts, mushrooms, onions, butter, margarine, sherry, flour, milk, cream, garlic, cheddar cheese, & seasonings served over fettuccine

**SEAFOOD CREPES** • Spinach, shrimp, crabmeat, butter, onions, cottage cheese, brie, cream cheese, pinenuts, crepes, parmesan, nutmeg, & seasonings

**PAELLA** • Mussels, chicken, shrimp, sausage, onions, garlic, tomatoes, olive oil, cayenne, green peas, black olives, bell peppers, parsley, rice, & seasonings

**CHAMPAGNE SHRIMP** • Shrimp, champagne, carrots, celery, green onions, garlic, olive oil, flour, butter, cream, sugar, tabasco, tarragon, parsley, & seasonings

**SHRIMP & RICE ARABELLA** • Shrimp, wild & white rice, almonds, onions, celery, bell pepper, butter, mushrooms, white wine, milk, flour, cream, pimentos, cheddar cheese, & parsley

**SHRIMP W/ ARTICOKES** • Shrimp, artichoke hearts & bottoms, onions, parmesan cheese, sherry, soy sauce, butter, margarine, milk, flour, & seasoning

**SHRIMP & PASTA ORLEANS** • Shrimp, mushrooms, artichokes, garlic, onions, sherry, lemon juice, margarine, flour, tabasco, & parsley on spaghetti

**SHRIMP FETTUCCINE W/ TASSO** • Shrimp, tasso, butter, tomatoes, red & green bell pepper, spinach, creole mustard, whole wheat fettuccine, & seasonings

**SHRIMP CREOLE** • Shrimp, olive oil, onions, celery, bell peppers, tomatoes, bay leaf, white wine, tabasco, garlic, parsley & seasonings

**SHRIMP BORDELAISE** • Shrimp, butter, onions, celery, mushrooms, tomato, milk, half & half, & parsley

**JAMBALAYA** • Rice, shrimp, ham, onions, celery, bell peppers, green peas, olive oil, garlic, chicken stock

**SHRIMP & SPICY TASSO W/ CREAMY CAROLINA GRITS** • Shrimp, tasso, grits, jalapeno, butter, cream, parmesan, green onion, & cream cheese

**CRABMEAT & SHRIMP MORNAY** • Shrimp, crabmeat, artichoke hearts, pasta mushrooms, onion, white wine, cream, milk, flour, gruyere & parmesan

## SIDE SALADS (APPETIZER SIZED PORTIONS)

**MIXED GREEN SALAD** • Assorted fresh greens w/ a vinaigrette dressing

**FIELD GREENS W/ PEARS & CARAMELIZED PECANS & ROQUEFORT CHEESE**

**SPINACH SALAD** • Fresh spinach leaves w/ mushrooms, hard boiled eggs & bacon w/ a sour cream vinaigrette dressing

**CAESAR SALAD** • Traditional Caesar salad of romaine leaves, parmesan cheese, garlic & herb croutons w/ a creamy eggless caesar dressing

**ROQUEFORT CAESAR SALAD W/ CARAMELIZED WALNUTS** • Romaine leaves w/ crumbled roquefort cheese topped w/ crunchy, sweet & spicy caramelized walnuts

**SHRIMP REMOULADE SALAD** • Lettuce topped w/ boiled shrimp & remoulade sauce

**GARDEN ASPARAGUS SALAD** • Blanched asparagus, carrots, artichoke hearts & mini corn marinated in a vinaigrette dressing

**GREEK SALAD** • Lettuce topped w/ cucumbers, cherry tomatoes, red onions, red & yellow peppers, kalamata olives & feta cheese w/ a vinaigrette dressing

**CAPRESE SALAD** • Sliced tomatoes w/ fresh basil & sliced fresh mozzarella cheese drizzled w/ basil olive oil

**BLUE CHEESE COLE SLAW** • Shredded cabbage w/ a creamy blue cheese dressing

**SPRING SALAD** • Lettuce topped w/ cucumbers, tomatoes, celery, red onion, cheddar cheese, green peas, black olives, & bacon w/ a creamy dressing

**GREEN BEAN SALAD W/ FETA & WALNUTS** • Green beans w/ feta, red onions & walnuts w/ a vinaigrette dressing

**ASPARAGUS MIMOSA** • Steamed asparagus topped w/ grated egg & a vinaigrette dressing

**FRUIT SALAD** • Seasonal fresh fruit such as cantaloupe, honeydew, fresh pineapple, grapes, strawberries, & oranges

**WALDORF SALAD** • Diced apples, celery, & pecans w/ a creamy dressing.

**PASTA SHRIMP REMOULADE** • Shrimp in a remoulade sauce over baby pasta shells, served cold

**SHRIMP SALAD** • Shrimp, sour cream, mayonnaise, green onions, capers & celery

**LUMP CRABMEAT SALAD** • Crabmeat, homemade mayonnaise, minced bell pepper, green onions, anchovies, & pimentos

**TIM'S TUNA SALAD** • Tuna, celery, boiled eggs in a buttermilk dressing.



Since 1981

## MAIN FARE MENU

5701 MAGAZINE STREET  
NEW ORLEANS, LA 70115

504.899.7303  
www.gotocheznous.com

## POULTRY

*More entree selections available upon request. A minimum order of 12 servings.*

**ROASTED TURKEY**  
**MESQUITE SMOKED TURKEY**  
**ROASTED GOOSE W/ THYME & SAGE**

**APRICOT ORANGE CHICKEN** • apricots, orange curaco, brown rice, waterchestnuts, butter, onions, garlic, parley, flour, margarine, curry powder & seasonings

**COQ AU VIN** • Chicken, onions, mushrooms, ham, wine, flour, oil, salt, garlic, herbs, & spices

**CHICKEN & ARTICHOKE CASSEROLE** • Chicken breast, artichoke hearts, mushrooms, onions, chicken stock, sherry, butter, margarine, & parsley

**CHICKEN CHAMPIGNON** • Boneless chicken breast, onions, mushrooms, bread crumbs, butter, margarine, chicken stock, cream, & angel hair pasta

**CHICKEN CREPES** • Diced chicken breast, sliced almonds, mushrooms, green onions, butter, margarine, wine, half & half, milk, parsley, & seasonings.

**CHICKEN FLORENTINE** • Diced chicken breast, spinach, onions, celery, bell pepper, mushrooms, pimentos, margarine, butter, flour, milk, half & half, sherry, & seasonings

**CHICKEN ENCHILADAS** • Diced chicken breast, jalapeños, cream cheese, green onions, green chilies, tomatilla, cream, margarine, flour tortilla, & cilantro.

**CHICKEN MARBELLA** • Chicken marinated in red wine & white wine, olive oil, brown sugar, prunes, olives, capers, parsley, & seasonings

**CHICKEN & SPINACH LASAGNA** • Chicken, spinach, lasagna noodles, gruyère, ricotta, cream cheese, parmesan, cream, buttermilk, wine, flour, butter, salt, herbs, & spices.

**FETTUCCINE CON POLLO** • Fettuccine, chicken breast, onions, mushrooms, garlic, butter, margarine, half & half, whipping cream, tomatoes, ham, stock & seasonings

**SPINACH STUFFED CHICKEN ROLLS** • Chicken, prosciutto ham, bread, onion, mushrooms, spinach, white wine, carrots, garlic, eggs, tomato, margarine, flour, milk, cream cheese, & seasonings

**CORNISH GAME HENS** • Cornish hen, onions, butter, celery, bell pepper, garlic, margarine, flour, chicken stock, parsley or stuffed w/ apricots, pecans & wild rice

**TARRAGON CHICKEN** • Chicken breast, fresh tarragon, carrots, onions, mushrooms, flour, margarine, oil, white

**CHICKEN RIESLING** • chicken, mushrooms, pearl onions, cream, wine, oil, butter, salt, herbs & spices

**CURRIED CHICKEN W/ APPLES** • chicken, onion, celery, apples, butter, margarine, garlic, curry powder, parsley, tabasco & seasonings

**GRILLED DUCK BREAST** • duck, bacon, jalapeno peppers, & teriyaki sauce

**CHICKEN CACCIATORE** • chicken breast, tomatoes, garlic, mushrooms, red wine, black olives, brown rice & parsley

## BEEF, VEAL & LAMB

*More entree selections available upon request. A minimum order of 12 servings.*

### ROASTED LEG OF LAMB W/ ROSEMARY

BEEF BOURGUIGNON • Beef tips, pearl onions, brandy, red wine, carrots, bacon, mushrooms, butter, flour & seasonings

BEEF TIPS IN MARCHAND DE VIN • Beef tips, onions, mushrooms, bacon, carrots, celery, tomatoes, red wine, green onions, butter, margarine, flour & seasonings

GRILLADES W/ CHEESE GRITS • Calf cutlets, onions, bell pepper, celery, garlic, red wine, margarine, butter, flour, oil, tomatoes, & seasonings. Served w/ cheese grits

BEEF ENCHILADAS • Ground beef, onions, tomatoes, black olives, beef broth, garlic, margarine, flour tortillas, Monterey jack cheese, & seasonings

STUFFED BELL PEPPERS • Ground beef, ground pork, onions, celery, garlic, margarine, bread crumbs, bell pepper, & seasonings

SPAGHETTI & MEATBALLS • Ground beef, bread crumbs, parmesan cheese, onions, garlic, bell peppers, tomatoes, olive oil, red wine, sugar, eggs, milk, spaghetti & seasonings

OSSO BUCO VEAL STEW • Cubed veal, oil, butter, onions, garlic, tomatoes, anchovy, margarine, parsley, & seasonings

VEAL STROGANOFF • Cubed veal, mushrooms, butter, margarine, onions, garlic, sour cream, egg noodles, & seasonings

VEAL RAGOUT • Cubed veal, black olives, onions, tomatoes, bell peppers, garlic, olive oil, white wine, butter, flour, parsley & seasonings

MOROCCAN LAMB TAHINI • Cubed lamb, butter, margarine, onions, saffron, cinnamon, dates, honey, almonds, flour, & parsley

MOUSSAKA • Ground lamb, onions, celery, parsley, red wine, tomato puree, bread crumbs, egg, margarine, ricotta & cottage cheese, half & half, nutmeg, cinnamon, & parmesan

CREOLE LASAGNA • Ground beef, spinach, mushrooms, onions, tomatoes, margarine, milk, cottage cheese, parmesan cheese, garlic, flour, lasagna noodles, olive oil, gruyère cheese, & seasonings

LASAGNA BOLOGNESE • Ground beef, Italian sausage, pasta, tomato, provolone, ricotta, parmesan, butter, onion, garlic, olive oil, celery, white wine, flour, milk, cream, & seasonings

MEATLOAF W/ MUSHROOM GRAVY • ground beef, onions, celery, mushrooms, bell peppers, eggs, bread crumbs, flour, margarine, tabasco, worcestershire sauce

Stuffed Cabbage Rolls • cabbage, ground beef, rice, butter, olive oil, margarine, onions, celery, tomatoes, garlic, lemon juice, beef stock, brown sugar, & spices

## PORK

*More entree selections available upon request. A minimum order of 12 servings.*

CORNBREAD STUFFED PORK CHOPS • Pork chop, onions, carrot, celery, potato, bell pepper, margarine, flour, burgundy wine, corn bread, ground pork, garlic, & seasonings

### CROWN PORK ROAST W/ CORNBREAD DRESSING

### PORK TENDERLOIN W/ CRANBERRY GLAZE

APPLE GLAZED PORK CHOP • pork chop, apples, flour, oil, brown sugar, maple syrup, nutmeg, apple juice, & seasonings

STUFFED PORK TENDERLOIN • pork tenderloin, spinach, currants, cheese, onions carrot, celery, bell pepper, margarine, flour, burgundy wine, garlic & seasonings

## VEGETARIAN

*More entree selections available upon request. A minimum order of 12 servings.*

CAPELLINI ANGELICA • Tomatoes, marsala wine, black olives, parmesan cheese, anchovies, capers, onion, garlic, & basil over capellini pasta

TROIS FROMAGE FETTUCINE • Fontina, gorgonzola, & parmesan cheese, & cream over fettuccine pasta.

PASTA PRIMAVERA • Fresh summer vegetables in a light cream sauce over fusilli

FUSILLI W/ SPINACH & RICOTTA CHEESE • Fussilli pasta w/ fresh spinach, olive oil, scallions, ricotta cheese, cream, nutmeg, butter & parmesan cheese.

ANGEL HAIR PASTA W/ WILD MUSHROOMS • Assorted wild mushrooms in a cream sauce w/ parmesan cheese served over angel hair pasta

SPINACH & THREE CHEESE STUFFED PASTA SHELLS • spinach, provolone, ricotta & parmesan cheese, pecans, eggs, onions, bread crumbs, margarine, garlic, tomatoes, large pasta shells & seasonings

PESTO PASTA • angel hair pasta, fresh basil leaves, olive oil, pine nuts, parmesan cheese, garlic, salt, & pepper

ASPARAGUS & WILD MUSHROOM RISOTTO • asparagus, shitake, portobello, oyster & porcini mushrooms, onion, arborio rice, parmesan cheese, butter, thyme, & white wine

EGGPLANT PARMESAN • eggplant, onion, bell pepper, garlic, tomatoes, red wine, flour, olive oil, sugar, mozzarella cheese & parmesan cheese

## SIDES DISHES

STEAMED ASPARAGUS W/ BUTTER & PARMESAN CHEESE  
ARTICHOKE CAKES W LEMON HERB MAYONNAISE  
ARTICHOKE GRATIN  
ARTICHOKE TOMATO BAKE GRATIN  
BUTTERMILK MASHED POTATOES  
BUTTERNUT SQUASH & ROASTED RED PEPPER  
BROCCOLI, CAULIFLOWER & TOMATO AU GRATIN  
BROCCOLI, TOMATO & PINE NUT CASSEROLE  
CARROTS THETIS  
CREOLE LIMA BEANS  
CREOLE RATATOUILLE  
EGGPLANT PARMESAN  
FLORENTINE TOMATOES  
GREEN BEANS W/ SHALLOTS & PECANS  
HARVEST GREEN BEANS  
LYONNAISE POTATOES  
OKRA, TOMATO & CORN CASSEROLE  
ROASTED GARLIC MASHED POTATOES  
ROASTED BEETS W/ ORANGE JUICE & FENNEL  
SMOTHERED TURNIP GREENS  
SPINACH CASSEROLE  
STUFFED MIRLITON CASSEROLE  
TWICE BAKED STUFFED POTATOES  
WILD RICE W/ CRANBERRIES, SAUSAGE & ALMONDS  
WILD RICE W/ APRICOTS & PECANS

## ENTREE SALADS

GRILLED CHICKEN CAESAR SALAD • Caesar salad of romaine leaves, grilled chicken, parmesan cheese, garlic & herb croutons w/ a creamy eggless Caesar dressing

COBB SALAD • Lettuce topped w/ cubed chicken, chopped tomatoes, avocados, blue cheese, & bacon, w/ a vinaigrette dressing

LOBSTER SALAD • Lobster, corn, zucchini & basil in a creamy dressing

SALAD NIÇOISE • Tuna, boiled new potatoes, green beans, red onion, niçoise olives, boiled eggs & tomatoes w/ a vinaigrette dressing

CURRIED TURKEY SALAD • Roasted turkey, celery, water chestnuts, almonds in a creamy curry dressing

MESQUITE SMOKED CHICKEN SALAD • Sliced smoked chicken breasts over iceberg & romaine lettuce w/ cucumbers, celery, green onion, Monterey Jack cheese & toasted walnuts w/ tomato wedges. Served w/ a honey mustard dressing

CHICKEN SALAD W/ ALMONDS & RED GRAPES • Roasted chicken w/ almonds & red seedless grapes in a creamy dressing

CHINESE TURKEY SALAD • Diced roasted turkey, broccoli flowerettes, waterchestnuts, bacon & parmesan cheese w/ a soy sauce dressing

TURKEY SALAD W/ GRAPES • Diced roasted turkey, celery, seedless grapes & almonds w/ a creamy dressing

## SOUP

*More soup selections available upon request. A minimum order of a gallon.*

### CRAWFISH BISQUE

### SEAFOOD GUMBO

### TURTLE SOUP

### CRABMEAT BISQUE

### OYSTER ROCKEFELLER SOUP

### CRABMEAT & CORN CHOWDER

### OYSTER & ARTICHOKE SOUP

### TURKEY ANDOUILLE GUMBO

### LOBSTER BISQUE

### FRENCH CHICKEN VEGETABLE

### CHICKEN AVOGOLEMNO

### CHICKEN TORTILLA SOUP

### VEGETABLE BARLEY SOUP

### BEEF VEGETABLE SOUP

### TURKEY NOODLE SOUP

### LENTIL BEAN SOUP

### RED BEANS & SAUSAGE

### WHITE BEANS & HAM

### SPLIT PEA SOUP

### BLACK BEANS & SAUSAGE

### TOMATO DILL SOUP

### WATERCRESS W/ BASIL SOUP

### SIX ONION SOUP

### SPINACH & ARTICHOKE SOUP

### CUCUMBER DILL SOUP

### GAZPACHO

### GAZPACHO W/ SHRIMP

### MINESTRONE

### VICHYSOISE

### ASPARAGUS SOUP

### CREAM OF EGGPLANT SOUP

### FRENCH ONION SOUP

### ROASTED GARLIC SOUP

### TOMATO BASIL SOUP

### CUCUMBER DILL SOUP

### ROASTED EGGPLANT & CURRY SOUP

SEARED BEEF TENDERLOIN AU POIVRE • A five pound beef tenderloin, marinated and seared to medium rare, sliced and arranged on a platter, accompanied by housemade mayonnaise, horseradish sauce, au jus, and parker house rolls. 175.00

PORK TENDERLOIN W/ CRANBERRY GLAZE • Sliced and served w/ cranberry orange sauce and assorted cocktail rolls. 165.00 (10lb)

ANCHO CHILE PORK TENDERLOIN • Sliced and served w/ corn muffins and cocktail rolls. 165.00 (10lb)

PORK TENDERLOIN W/ FRESH HERB PASTE • Coated w/ garlic and fresh herbs. Sliced and arranged on a platter, accompanied by roasted garlic, and sage parker house rolls. 165.00 (10lb)

## FINGER SANDWICHES

MINIMUM ORDER OF 50, ONE SELECTION PER 25

TEA SANDWICHES • 27.50 PER 50

Tomato and Bacon Windows

Spinach, Bacon & Smoked Mushroom Spread

Brie, Walnut & Watercress

Asparagus w/ Lemon Herb Mayonnaise

Strawberry & Cream

Cucumber w/ Lemon Dill Butter

Salmon Spread w/ Dill

Pimento Cheese

Cream Cheese Olive Nut

SALAD FINGER SANDWICHES • 27.50 PER 50 (White or wheat bread)

- Chicken
- Curried Chicken
- Turkey
- Shrimp
- Tuna
- Egg

MEAT FINGER SANDWICHES • 25.00 PER 50 (White or wheat bread)

- Smoked Turkey Breast
- Baked Ham
- Roast Beef

DELUXE FINGER SANDWICHES • 32.50 PER 50

(White, wheat, rye, or sourdough bread)

Smoked Turkey Breast & Smoked Gouda w/ Honey Mustard

Baked Ham & Havarti w/ Remoulade Sauce

Roast Beef w/ Horseradish Mayonnaise & Cornichons

PINWHEELS MINIMUM ORDER OF 25 • 20.00 PER 25

(Soft cracker bread rolls sliced into spirals)

Turkey and Smoked Gouda w/ Spinach & Honey Mustard

Ham and Havarti, Remoulade Sauce & Alfalfa Sprouts

Roast Beef w/ Cabbage, Pickles & Horseradish Mayonnaise

Chicken w/ Refried Black Beans, Pepper Jack Cheese, Tomatoes, Cilantro & Lettuce

COCKTAIL PO-BOYS MINIMUM ORDER OF 25 • 22.50 PER 25

Dressed w/ lettuce, tomato, mayonnaise and mustard

- Smoked Turkey
- Ham and Cheese
- Roast Beef

SPECIALTY SANDWICHES MINIMUM ORDER OF 50

Orange Honey Glazed Ham w/ Honey Mustard on White Cheddar

Buttermilk Biscuits. 47.50

Bourbon and Brown Sugar Glazed Ham w/ Chutney on Gruyère

Biscuits. 47.50

Smoked Turkey w/ Cranberry Orange Sauce on Orange Muffins. 47.50

Club Sandwiches (turkey, bacon, lettuce & tomato, double stacked). 37.50

Chicken Salad on Petite Croissants. 97.50

Muffulettas 37.50 per 25

## SAVORIES

MINIMUM ORDER 36 PER SELECTION

Cheese Straws • 0.40

Blue Cheese Coins • 0.40

Parmesan Herb Twists• 0.40

Roasted & Seasoned Pecans • 12.50 per lb.

## QUICHE

Choice of Lorraine, asparagus, spinach. Baked in individual tartlet shells.

Tartlets 1.25 • Minimum order 25 per selection

WHOLE (9" Round Serves 6 - 8)

Asparagus and Cheese • 15.00

Brie and Chive • 16.50

Chicken, Leek and Tomato • 15.00

Spinach, Tomato and Bacon • 15.00

Crabmeat • 22.00

Crabmeat, Spinach and Artichoke • 18.00

Tomato, Basil and Onion • 12.00

Ham and Havarti • 15.00

Quiche Lorraine • 15.00

Port Salut and Bacon • 16.00

Broccoli and Jarlsberg • 13.50

Cheesy Green Onion • 15.00

Sundried Tomato and Cheese • 16.50

Crawfish Pie • 30.00

## PETITE DESSERTS

Heavenly Hash Bars • 1.25/each

Lemon Loves • 1.25/each

Petit Gateaux • 1.25/each

Viennese Brownies • 1.25/each

Crème Brûlée • 3.95/each

Caramel Cup Custard • 3.95/each

Petite Fruit Tartlets • 0.95/each

Chocolate Éclairs • 1.25/each

Espresso Cream Puffs • 1.25/each

Oatmeal Cookies • 0.65/each

Jam Filled Thumbprints • 0.75/each

White Chocolate Bread Pudding • 3.50/each

Mexican Wedding Cookies • 0.75/each

Pecan Squares • 1.25/each

Key Lime Squares • 1.25/each

Palm Beach Brownies • 1.25/each

Petite Cheesecake • 0.95/each

Bread Pudding • 3.25/each

Lemon Cup Custard • 3.95/each

Chocolate Dipped Fruit • 1.25/each

Cream Puffs • 1.25/each

Chocolate Chip Cookies • 0.65/each

Peanut Butter Cookies • 0.65/each

Madeleines • 0.95/each

## CAKES & PIES

Carrot Cake • 36.00

Hummingbird Cake • 36.00

Fruit Tart • 30.00

Decadent Chocolate Cake • 36.00

Amaretto Cheesecake • 27.00

Mincemeat Pie • 18.00

Pumpkin Pie • 18.00

Lemon Meringue Pie • 18.00

Blueberry Carrot Cake • 21.00

Lemon Pound Cake • 18.00

Chocolate Mousse Cake • 36.00

House Cheesecake • 27.00

Key Lime Cheesecake • 36.00

Southern Pecan Pie • 18.00

Country Apple Walnut Pie • 18.00

Complete full service catering • custom design menus • delivery & setup equipment rental • wine • servers & bartenders

## PLATTERS

CHEESE TRAY • Fine cheeses garnished w/ fresh fruit, served w/ baguette slices. Small 40.00 / Large 60.00

PÂTÉ TRAY • Pâtés accompanied by stone ground mustard, cornichons, olives, and toasted baguette rounds. 55.00

WINE COUNTRY TRAY • Fine cheeses, pâté, olives, sliced salami, fresh fruit, and cornichons, served w/ toasted baguette rounds. 75.00

ANTIPASTO TRAY • Italian specialties including prosciutto, sliced salami, provolone cheese, roasted red peppers, roasted garlic, assorted olives, and marinated artichoke hearts, served w/ grilled, garlic rubbed baguette rounds. 75.00

CHARCUTERIE PLATTER • Sliced sausages, such as smoked andouille, alligator, chorizo, knockwurst, or kielbasa. Served w/ toasted baguette rounds and assorted mustards. 75.00

BAKED BRIE ÉN CRÔUTÉ • Imported Brie (2lb) wrapped in tender pastry and baked. Filled w/ a choice of a honey mustard and walnut filling, pecan praline filling, apple and pecan or mushroom and roasted garlic. Garnished w/ fresh fruit. Served w/ toasted baguette rounds. 55.00

SEASONAL FRESH FRUIT TRAY • A choice of orange honey yogurt dip, vanilla dip, poppy seed dip or chocolate dip. Small 35.00 / Large 60.00

GARDEN FRESH VEGETABLE TRAY • A choice of roasted garlic aioli, creamy waterchestnut dip w/ onion, spinach dip, dill veggie dip or creamy blue cheese dip. Small 30.00 / Large 55.00

MEDITERRANEAN GRILLED VEGETABLE TRAY • Grilled portabella mushrooms, eggplant, asparagus, green onions, red onions, zucchini, yellow squash, red and yellow peppers marinated in a sun-dried tomato and garlic olive oil, garnished w/ sun-dried tomatoes and black olives. A choice of sun dried tomato aioli or roasted garlic aioli. 65.00

STEAMED VEGETABLE TRAY • Tender young vegetables such as asparagus, green beans, carrots, pattypan squash, zucchini, leeks, and snow peas. Served w/ choice of lemon herb mayonnaise, sun dried tomato aioli, or roasted garlic aioli. Small 30.00 / Large 55.00

MEAT & CHEESE BOARD • Sliced rare, garlic studded roast beef, smoked turkey, baked honey glazed ham, and salami. Accompanied by homemade mayonnaise, dijon mustard, horseradish sauce, cornichons, and two dozen assorted rolls. 65.00

TEX-MEX PLATTER • Blue corn chips and yellow corn chips accompanied by fresh housemade salsa, Mexican cream cheese dip, guacamole, and sour cream. 35.00

QUESADILLAS • Chorizo and Monterey Jack on spinach flour tortillas and smoked chicken on tomato flour tortillas accompanied by sour cream and housemade salsa. 50.00

SMOKED SALMON TRAY • Norwegian smoked salmon accompanied by cream cheese, minced red onion, capers, grated egg, and lemon served w/ toast points or mini bagels. 60.00 per pound of Salmon

JUMBO GULF SHRIMP • Accompanied by lemon wedges and assorted sauces, such as cocktail, remoulade, and chili lime aioli sauces. 125.00 per 100



Since 1981

## PETIT CATERING MENU

5701 MAGAZINE STREET  
NEW ORLEANS, LA 70115

504.899.7303

STORE HOURS:  
MONDAY — FRIDAY 11:00-6:30  
SATURDAY 11:00-5:00



## SPREADS

SAVORY CHEESECAKE • [SMALL 30.00 / LARGE 55.00](#)

- Santa Fe
- Crawfish
- Crabmeat & Wild Mushroom

CARIBBEAN CHEESE SPREAD • A savory cheddar cheese and cream cheese spread w/ mango chutney, sherry and curry topped w/ chopped green onions. Also available garnished w/ coconut and chopped peanuts. [40.00](#)

MEXICAN SEVEN LAYER DIP • Layers of refried black beans, fresh housemade guacamole, sour cream seasoned w/ Mexican spices, chopped tomatoes, chopped green onions, grated cheddar cheese topped w/ black olives. [50.00](#)

CAVIAR TORTA • Caviar over chopped egg, butter, cream cheese, sour cream, scallions, chives, dill, and minced red onion. Served w/ toast points. [60.00](#)

SMOKED SALMON TORTA • Layers of chopped egg, butter, cream cheese, sour cream, scallions, chives, dill, red onion and chopped smoked salmon. Served w/ toast points. [60.00](#)

GOAT CHEESE, SUN DRIED TOMATO & PESTO TORTA • Layers of goat cheese, fresh basil pesto and sun dried tomato pesto, garnished w/ pine nuts and fresh basil leaves. Served w/ toasted baguette rounds. [45.00](#)

SHRIMP MOUSSE • Shrimp, cream cheese, mayonnaise, lemon, onions, celery, capers, fresh herbs and seasonings set in gelatin in a curved fish shape. Served w/ crackers. [40.00](#)

SALMON MOUSSE • Salmon, cream cheese, mayonnaise, lemon juice, onions, fresh herbs and seasonings set in gelatin in a curved fish shape. Served w/ crackers. [55.00](#)

CRAWFISH PÂTÉ • Crawfish, onions, cream cheese, mayonnaise, tomato, lemon, brandy, fresh herbs and seasonings, set in gelatin in a loaf shape. Served w/ crackers. [50.00](#)

BLACK OLIVE TAPENADE • A popular spread in Provence, made from black olives, garlic, anchovies, lemon, capers and fresh herbs. [15.00/pint](#)

ARTICHOKE TAPENADE • Artichoke hearts, parmesan cheese, fresh herbs, garlic and olive oil. [10.00/pint](#)

WHITE CHEDDAR & WALNUT SPREAD • White cheddar cheese, mayonnaise, green onions, garlic, walnuts, cayenne pepper, and seasonings. [9.00/pint](#)

BLEU CHEESE & WALNUT SPREAD • bleu cheese, cream cheese, butter, walnuts, and brandy. [9.00/pint](#)

CREAM CHEESE OLIVE NUT SPREAD • Cream cheese, mayonnaise, olives, pecans, and seasonings. [9.00/pint](#)

SUN DRIED TOMATO SPREAD • Sun dried tomatoes, cream cheese, sour cream, green onion, and olive oil. Great on sandwiches. [9.00/pint](#)

PIMENTO CHEESE SPREAD • Cheddar cheese, pimentos, mayonnaise, garlic, onion, and other seasonings. [10.00/pint](#)

## COLD DIPS PINT SERVES 10 - 15 PEOPLE

SPINACH DIP • A creamy dip w/ spinach, waterchestnuts, onion, sour cream, mayonnaise, soy sauce, garlic, and parsley. [8.00/pint](#)

CREAMY WATERCHESTNUT & ONION DIP • A creamy dip of sour cream and mayonnaise w/ waterchestnuts, onion, garlic, fresh herbs and seasonings. [8.00/pint](#)

CAJUN DIP • A spicy dip of cream cheese, sour cream, mayonnaise, creole mustard, tomato, cayenne, and other fresh herbs and seasonings. [6.00/pint](#)

GUACAMOLE • Haas avocados, tomatoes, red onions, lemon juice, cilantro and other seasonings. [10.00/pint](#)

SALSA • Fresh tomatoes, onions, garlic, cilantro, green chilies, jalapeño peppers, and other fresh herbs and seasonings. [6.50/pint](#)

MEXICAN CREAM CHEESE DIP • A spicy dip of cream cheese, sour cream, chili, cumin, mayonnaise, and jalapeño peppers. [6.50/pint](#)

HUMMUS • Pureed chick peas, tahini, garlic and lemon juice, drizzled w/ olive oil. [7.50/pint](#)

CAPONATA • Chopped roasted eggplant, onions, garlic, tomatoes, anchovies, olives and capers in a red wine vinaigrette. [8.00/pint](#)

DILL VEGGIE DIP • A creamy dip w/ sour cream, dill, onion and other seasonings and fresh herbs. Great as a dip w/ vegetables. [5.50/pint](#)

REMOULADE • A white remoulade sauce. Serve w/ boiled shrimp. [7.00/pint](#)

## HOT DIPS PINT SERVES 10 - 15 PEOPLE

LUMP CRABMEAT • Lump crabmeat, cream cheese, butter, lemon juice, and seasonings. Served w/ toast points. [50.00/quart](#)

OYSTERS ROCKEFELLER • Sautéed oysters, fresh spinach, garlic, green onions, celery, lemon juice, anchovies, and seasonings. Served w/ toasted baguette rounds. [45.00/quart](#)

CLASSIC CHEESE FONDUE • Melted Gruyère and Swiss cheeses, garlic, white wine, kirsch, served w/ cubed French bread and fruit w/ skewers for dipping. [35.00/quart](#)

CHOCOLATE FONDUE • Bittersweet chocolate fondue accompanied by fresh fruit and cubed pound cake w/ skewers for dipping. [35.00/quart](#)

ARTICHOKE • Artichokes, lemon, Romano cheese, garlic, olive oil, bread crumbs, and seasonings. [8.00/pint](#)

SPINACH & ARTICHOKE • Spinach, artichokes, butter, garlic, onions, cream cheese, sour cream, lemon juice, and seasoning. [8.00/pint](#)

CHILE CON QUESO • Cheddar cheese, Monterey Jack cheese, ground pork, onions, tomatoes, jalapeños, and other seasonings. [13.00/quart](#)

REFRIED BLACK BEANS • Black beans, onions, garlic, celery, ham, pork sausage, Monterey Jack cheese, red wine , and seasonings. [10.00/quart](#)

PICADILLO • Ground beef and pork, onions, garlic, tomatoes, almonds, raisins, black olives, fresh herbs and seasonings. [13.00/quart](#)

## COLD HORS D'OEUVRES MINIMUM ORDER OF 25

PROSCUITTO WRAPPED ASPARAGUS SPEARS • Steamed asparagus spread w/ Boursin cheese and wrapped w/ prosciutto. [1.25](#)

ENDIVE LEAVES W/ GOAT CHEESE • Endive leaves stuffed w/ goat cheese, fig, and glazed pecans, drizzled w/ a port and honey sauce. [1.00](#)

DEVILED EGGS • Hard boiled eggs piped w/ a mixture of mayonnaise, mustard, green onions, fresh herbs and other seasonings. [0.50](#)

CRABMEAT SALAD IN PHYLLO CUPS • Lump crabmeat, sour cream, mayonnaise, lemon, fresh herbs and seasonings. [1.25](#)

GRILLED SPICY SWEET SHRIMP ON SKEWERS • Marinated grilled shrimp, skewered and served w/ a cilantro lime dipping sauce. [1.25](#)

CHORIZO SAUSAGE, MANCHEGO CHEESE & SPANISH OLIVES ON SKEWERS • [1.75](#)

STUFFED NEW POTATOES • New potatoes stuffed w/ sour cream, bacon & chives. [1.25](#)

SPRING ROLLS • Shrimp, carrots, scallions, vinegar, cilantro, lettuce, and alfalfa sprouts in rice paper wrappers served w/ a spicy peanut dipping sauce. [1.50](#)

CHERRY TOMATOES W/ SMOKED CHICKEN MOUSSE • Cherry tomatoes, hollowed out and filled w/ creamy smoked chicken mousse. [0.95](#)

PEA PODS W/ BOURSIN CHEESE • Snow pea pods stuffed w/ creamy Boursin cheese. [0.95](#)

CUCUMBER CUPS W/ SMOKED CHICKEN MOUSSE • Thick cut cucumber rounds, hollowed out and piped w/ creamy smoked chicken mousse. [0.95](#)

CUCUMBER CUPS W/ SMOKED SALMON MOUSSE • Thick cut cucumber rounds, hollowed out and piped w/ creamy smoked salmon mousse. [0.95](#)

ARTICHOKE BALLS • Artichoke hearts, Romano cheese, garlic, lemon, olive oil, bread crumbs and seasonings. [0.65](#)

ROASTED PEPPER & GOAT CHEESE • Creamy goat cheese piped into a pastry shell, topped w/ flame roasted sweet red and yellow peppers. [0.95](#)

BLUE CHEESE & PEAR PUFFS • Choux puffs filled w/ blue cheese, chopped walnuts and sliced pears. [1.50](#)

CHICKEN SALAD IN PASTRY CUPS • Chicken salad w/ almonds and red grapes in petite pastry cups. [1.00](#)

CRAWFISH REMOULADE CUPS • Chilled crawfish remoulade served in petite tart shells. [1.50](#)

SMOKED SALMON CANAPÉS • Thinly sliced bread w/ lemon herb butter topped w/ thinly sliced smoked salmon, crème fraîche, finely chopped red onion, dill, salmon roe and dill sprig. [1.75](#)

TUNA TARTARE • Finely chopped sushi quality tuna marinated in sesame oil, soy sauce, and rice wine vinegar on a toasted bread round w/ chili mayonnaise garnished w/ black sesame seeds. [1.75](#)

## HOT HORS D'OEUVRES MINIMUM ORDER OF 25

SAVORY COCKTAIL SEAFOOD CAKES • [1.50](#)  
Crab Cakes w/ watercress aioli      Crawfish Cakes w/ remoulade  
Salmon Cakes w/ lemon herb aioli      Oyster Cakes w/ roasted garlic aioli

CRISPY ASPARAGUS STRAWS • Steamed asparagus wrapped in phyllo w/ prosciutto then sprinkled w/ parmesan and baked. [1.50](#)

CAJUN SHRIMP BALLS • Shrimp, garlic, lemon, fresh oregano, olive oil, parmesan and bread crumbs, fried and served w/ remoulade sauce. [0.95](#)

CHEESE PUFFS • Cream cheese, mayonnaise, parmesan cheese, grated onions, chives and seasonings mounded on bread rounds. [0.60](#)

VIETNAMESE SWEET & SOUR MEATBALLS • Meatballs of ground beef, onion, garlic, bread and seasonings in a sauce of tomatoes, brown sugar, lemon juice and ginger. [0.55](#)

BOUDIN STUFFED MUSHROOMS • [0.95](#)

CRABMEAT STUFFED MUSHROOMS • [1.50](#)

CHICKEN SATAY • Asian marinated grilled chicken w/ coconut and peanut. [1.75](#)

SEARED TUNA BROCHETTES • Seared tuna marinated in soy sauce and lemon juice, skewered and served w/ wasabi mayonnaise. [1.25](#)

GRILLED DUCK BREAST BROCHETTES • Duck breast, marinated in teriyaki sauce, wrapped w/ bacon, skewered and grilled. [1.50](#)

FILET OF BEEF CROSTINI • Sliced beef tenderloin au poivre on a grilled baguette round drizzled w/ horseradish cream. [1.95](#)

PETITE CRAWFISH PIES • Crawfish, onions, bell peppers, garlic, celery, vermouth, butter, flour and fresh herbs and seasonings. [1.25](#)

OYSTER PATTIES • Sautéed oysters, celery, leeks, onion, garlic, thyme, scallions, bread crumbs, parmesan cheese in pastry shells. [1.25](#)

PETITE BEEF WELLINGTON • Tender beef tenderloin enveloped in a chicken liver truffle mousse pâté w/ mushrooms, then wrapped in puff pastry. [1.75](#)

ANDOUILLE PUFFS • Andouille sausage wrapped in puff pastry, served w/ Creole mustard. [1.25](#)

LUMP CRABMEAT PUFF PASTRY POUCHES • Lump crabmeat blended w/ cream cheese and seasonings, wrapped in flaky puff pastry. [1.50](#)

PETITE BRIE ÉN CRÔUTÉ • Brie & spiced walnuts wrapped in flaky puff pastry. [1.50](#)

PHYLLO TRIANGLES • [1.50](#)  
Herbed Chèvre      Caramelized Onion      Spanakopita

SMOKED SALMON PHYLLO FLOWER • Smoked salmon blended w/ cream cheese, fresh herbs and seasonings wrapped in phyllo dough. [1.50](#)

MUSHROOM PROFITEROLES • Chopped fresh mushrooms, chopped walnuts and seasonings in miniature choux puffs. [1.50](#)

BLACK BEAN EMPANADAS • Traditional Mexican appetizers. [1.50](#)