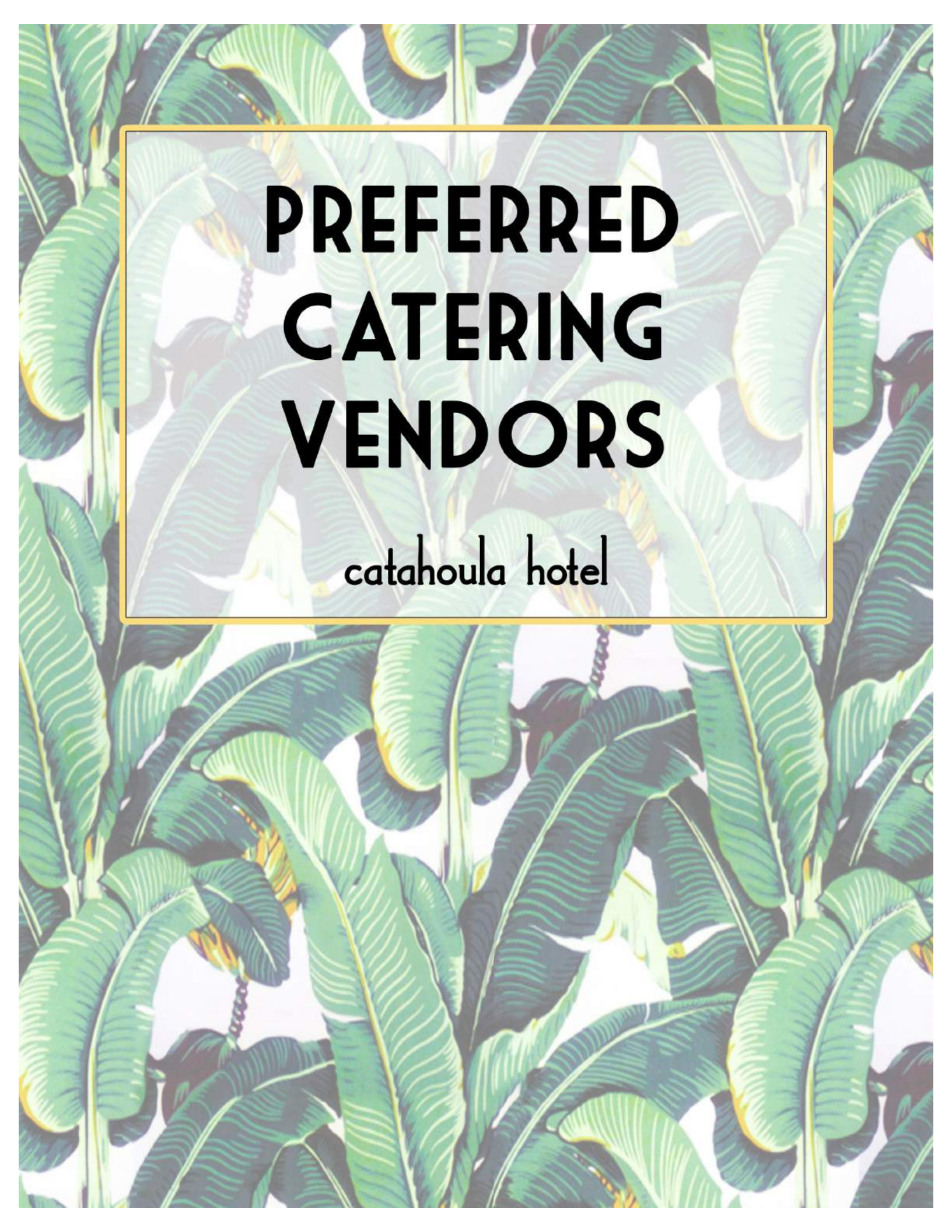


The background of the entire image is a dense, repeating pattern of tropical leaves, likely banana leaves, in various shades of green and yellow. The leaves are oriented in different directions, creating a lush, jungle-like texture.

PREFERRED CATERING VENDORS

catahoula hotel

GASPERGOU

Gaspergou specializes in smaller sized parties looking for seafood boils or buffet style classic Cajun cooking. They can also accommodate parties looking for more upscale hors d'oeuvres, a seafood bar, or various other sundries by request.

Contact: Amber Landry at info@gaspergou.com

Website: www.gaspergou.com



GASPERGOU: BUFFET CATERING OPTIONS

twenty-five dollars per person

SOUP OR GUMBO (CHOOSE ONE)

seafood gumbo, oyster soup, gumbo ya ya, gumbo z'herbs
or courtboullion

ENTREE (CHOOSE TWO)

always served with a side of rice
backbone stew, jambalaya or pastalaya, chicken fricassee,
crawfish or shrimp etoufee, chicken or sausage maque choux,
smothered shrimp and okra, red beans, brisket,
pork and turnip stew

SIDES (CHOOSE TWO)

potato salad, smothered potatoes, cornbread, smothered okra,
creamed spinach, rice dressing, deviled eggs

SWEETS (CHOOSE ONE)

lemon icebox, tart a la bouilliee, bread pudding, pecan pie,
creole chocolate squares

GASPERGOU: HORS D'OEUVRES MENU

SEAFOOD BAR (CHOOSE FOUR)

twenty-five dollars per person; excludes caviar*

shrimp cocktail, marinated crab claws, ceviche, seafood salad

deviled crab, smoked fish dip, shrimp dip

*cajun caviar service (thirty dollars per person)

COLD OPTIONS (CHOOSE FOUR)

twenty-two dollars per person

deviled or pimento eggs, pimento cheese dip, headcheese

(served with mustard, pickles and crackers,) shrimp remoulade

(on crackers or as sliders,) muffaletta sliders, seasonal vegetables

with remoulade, cheese board (with accompaniments,)

meat board (with accompaniments)

HOT OPTIONS

add onto any package for six dollars per person

cabbage rolls (vegetarian and meat version,) stuffed mushrooms

(vegetarian and seafood version,) fried boudin balls

GASPERGOU: SEAFOOD BOILS

based on market price and availability
starting at twenty-four dollars per person
limit of fifty guests

crawfish
shrimp
crab

add any of the following to the boil for an additional two dollars per person

cajun smoked sausage
mushrooms
mickey brown's tamales
pineapple
cauliflower

CLESI'S

Clesi's is a family run business serving traditional New Orleans cuisine and highly recognized for their spicy seafood boils and local fried fare.

Contact: Sonya DiCarlo: clesicatering@gmail.com
(205) 837 3103

Website: www.clesicatering.com



CLESI'S CATERING OPTIONS

inquire for pricing

SEASONAL SEAFOOD BOILS:

crab boil

crawfish boil

gulf shrimp boil

add corn, potato, sausage, and more

ON THE GRILL:

chargrilled oysters

raw oyster bar

lobster

hamburgers

steaks

roasted pig

PO-BOYS:

nick lewis' roast beef

fried catfish

fried shrimp

CLESI'S CATERING OPTIONS

inquire for pricing

SALADS

clesi wedge salad

spinach salad

caprese salad

spring mix salad

coleslaw salad

spicy cold potato and corn salad

(add cajun roasted chicken, crawfish tails or grilled shrimp)

PASTA

shrimp tasso pasta

chicken tasso pasta

mac and cheese

grilled veggie pasta

crawfish and feta cheese pasta

CLESI'S CATERING OPTIONS

inquire for pricing

SPECIALTIES AND ENTREES

chicken and sausage jambalaya

veggie jambalaya

chicken sausage filet gumbo

red beans and rice

bbq shrimp

shrimp or crawfish etoufee

slow roasted cajun chicken

chicken wings

roast beef

meatballs

fried catfish or gator

muffaletta

APPETIZERS AND SIDES

stuffed mushrooms

caprese skewers

boudin links

crawfish boil bisque

crawfish pies

crawfish bread

TWO GIRLS ONE SHUCK

Two Girls One Shuck is a full amenities traveling oyster bar.
Their lady shuckin' army of playful professionals proudly love
and support regional seafood.

Contact Becky: twogirlsoneshuck@gmail.com
(504) 338 5239

Website: www.twogirlsoneshuck.com



TWO GIRLS ONE SHUCK

TWO SACKS

raw bar total: seven hundred and fifty dollars

raw bar & chargrilled station total: eight hundred and seventy-five dollars

over 200 fresh gulf oysters

two lovely lady shuckers

full amenities oyster bar

all condiments and accoutrements

oyster shell recycling

THREE SACKS

raw bar total: one thousand, one hundred and twenty five dollars

raw bar & chargrilled station total: one thousand, two hundred and fifty dollars

over 300 fresh gulf oysters

two lovely lady shuckers

full amenities oyster bar

all condiments and accoutrements

oyster shell recycling

TWO GIRLS ONE SHUCK

FOUR SACKS

raw bar total: one thousand. five hundred dollars

raw bar & chargrilled station total: one thousand, seven hundred and fifty dollars

over 400 fresh gulf oysters

two lovely lady shuckers

full amenities oyster bar

all condiments and accoutrements

oyster shell recycling

FIVE SACKS

raw bar total: one thousand, eight hundred and seventy-five dollars

raw bar & chargrilled station total: two thousand, one hundred and twenty-five dollars

over 500 fresh gulf oysters

two lovely lady shuckers

full amenities oyster bar

all condiments and accoutrements

oyster shell recycling

chargrilled station: one extra girl on grill

JOEL CATERING

Joel Catering is defined by a combination of classical training and southern upbringing. Joel is New Orleans' largest private catering company and are versatile in scale and menu.

Contact Annie Hall: annie@joels.com

Website: www.joels.com



JOEL CATERING

PASSED HORS D'OEUVRES

(SAMPLE MENU)

Crispy Proscuitto Cup

filled with goat cheese and figs, drizzled with honey

Chilled Corn Soup

pureed fresh corn blended with corn stock and milk, finished with creme fraiche, avocado and radish

Blue Crab Beignet

served with a light herb emulsion

Miniature Grilled Cheese

made with explorator cheese and fig compote; grilled on sourdough bread

Steak Tartare

classic beef tartare on brioche crouton topped with a sunnyside-up quail egg and sliced capers

Smoked Trout Blini

with roasted corn salsa, horseradish cream and fried trout skin

JOEL CATERING

FOR DINNER

(SAMPLE MENU)

Oven Roasted Tenderloin of Beef

thinly sliced and served with horseradish sauce, creole mustard,
rosemary aioli and homemade rolls

Spring Pea Risotto

with sage, truffle oil, chevre and fresh peas

Baby Green Salad with Strawberries and Chevre

with poached figs, pistachios, grapes and feta with a fig vinaigrette

Grilled Vegetables

eggplant, yellow squash, carrots, bell peppers, asparagus, zucchini, green beans,
and artichokes served with sundried tomato aioli

Cheddar Biscuit

golden cheddar cheese biscuits

CAFE RECONCILE

Cafe Reconcile is a local non-profit organization that works with at-risk young adults by providing workforce development and training.

Contact Shatasha C. Breaux: sbreaux@cafereconcile.org

Website: www.reconcileneworleans.org





CAFE RECONCILE

CAFE BUFFET

(25+ PEOPLE AT \$38/PERSON)

SALADS (SELECT ONE)

Classic Caesar with romaine, parm and caesar dressing;

Cafe Salad with mixed greens, cucumbers and tomatoes

Chicken and Andouille Gumbo over Rice

ENTREES (SELECT TWO)

Baked Chicken Aus Jus, Fried Catfish in Crawfish Sauce,

Smothered Pork Medallions, Pasta Primavera,

Shrimp and White Beans

ACCOMPANIMENTS (SELECT THREE)

Collard Greens, Baked Mac and Cheese, Garlic Mashed Potatoes,

Fresh Sautéed Greens, Beans, Seasonal Succotash

DESSERT (SELECT ONE)

Peach Cobbler, Bananas Foster Bread Pudding,

Cheesecake with Seasonal Berry Coulis



CAFE RECONCILE

RECONCILER BUFFET

(50+ PEOPLE AT \$45/PERSON)

SALADS (SELECT ONE)

Classic Caesar with romaine, parm and caesar dressing

Cafe Salad with mixed greens, cucumbers and tomatoes

Spinach Salad with bacon, egg and balsamic drizzle

SOUPS (SELECT ONE)

Corn and Crab Bisque

Chicken and Andouille Gumbo over rice

Tomato Basil Soup with parmesan crouton and basil

ENTREES (SELECT THREE)

Shrimp Creole over Rice

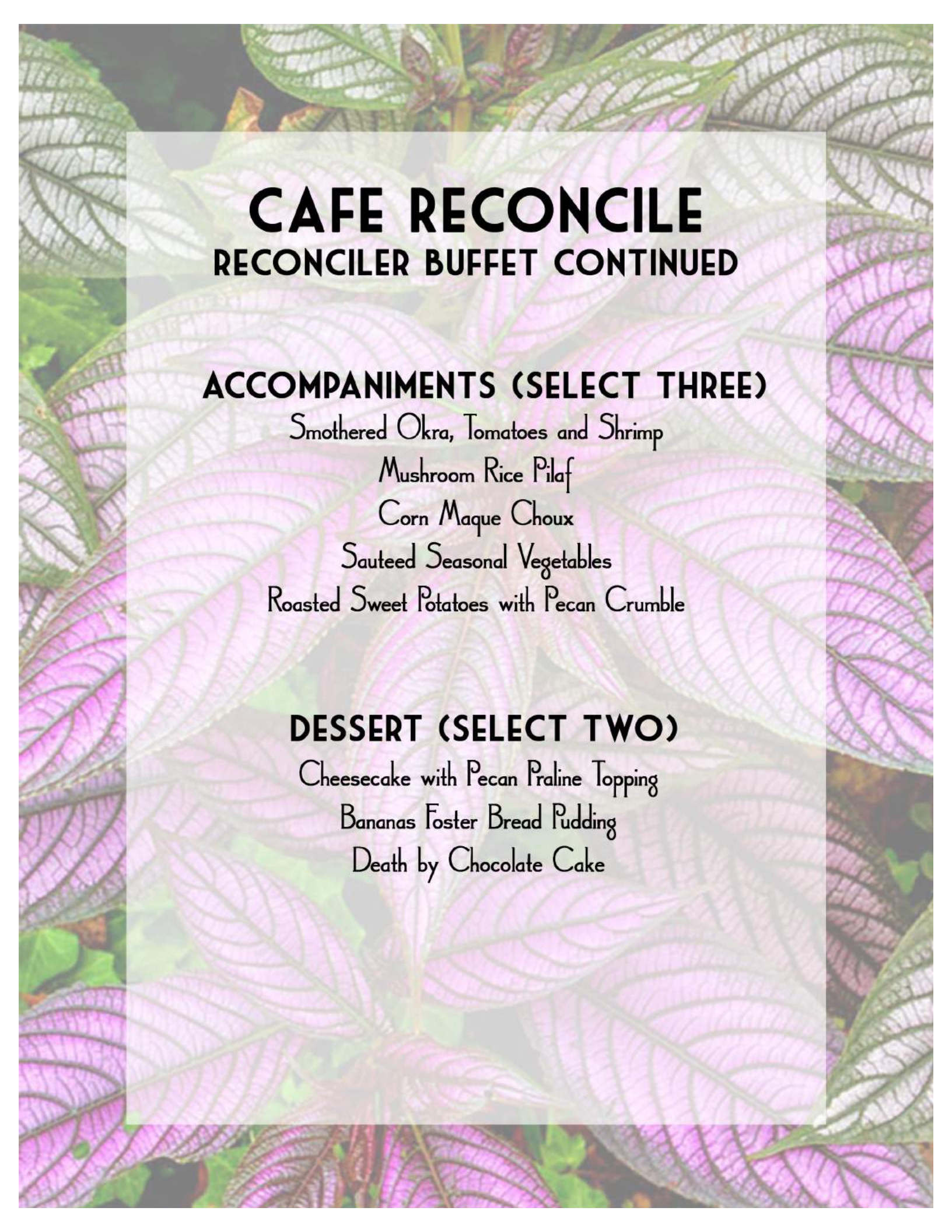
Herb Crusted Beef Medallions

Baked Chicken Au Jus

Eggplant Jennifer with Louisiana Seafood

Vegetable Lasagna

Baked or Fried Catfish with Crawfish Sauce



CAFE RECONCILE

RECONCILER BUFFET CONTINUED

ACCOMPANIMENTS (SELECT THREE)

Smothered Okra, Tomatoes and Shrimp

Mushroom Rice Pilaf

Corn Maque Choux

Sauteed Seasonal Vegetables

Roasted Sweet Potatoes with Pecan Crumble

DESSERT (SELECT TWO)

Cheesecake with Pecan Praline Topping

Bananas Foster Bread Pudding

Death by Chocolate Cake