

CHEF KD'S PARTY MENU

HOT DIPS

Crawfish Atchafalaya	\$1.25 per
Crabmeat Mornay	\$1.35 per
Shrimp Louisianne	\$1.25 per
Spinach Madeline	\$.95 per
Spinach Artichoke	\$1.10 per
Rotel Dip w/ Meat	\$1.00 per

ABOVE PRICES INCLUDE PARTY CRACKERS.
FOR PASTRY SHELLS SUBSTITUTE ADD 75¢ PER PERSON.

TRAYS

Veggie Crudités w/ Dip	\$.75 per
Relish	\$1.00 per
Veggie and Relish	\$1.05 per
Cubed Cheese/Iced Grapes	\$1.00 per
Cheese/Fruit/Iced Grapes	\$1.25 per
Fruit/Iced Grapes	\$1.00 per

COLD DIPS

Shrimp/Hawaiian Bread	\$2.00 per
Spinach/Ham	\$1.25 per
7 Layer Taco w/ Chips	\$.90 per
Brie/Puff Pastry Fruit Glaze	\$1.20 per

CARVED MEATS

Steamship Round Beef	\$3.00 per
Smoked Pork Loins	\$2.50 per
Grilled Pork Tenders	\$3.50 per
Stuffed Beef Brisket	\$2.50 per
Pork Roast Au Jus	\$2.25 per

INCLUDES ROLLS AND CONDIMENTS.

PASTA

Shrimp Fettuccine	\$2.75 per
Crawfish/Bowtie	\$2.50 per
Chicken Artichoke Mamou	\$2.50 per
Pasta Salad w/ Meat	\$2.00 per
w/ Veggies	\$1.75 per
Shrimp Pasta Salad	\$2.25 per

SANDWICHES

Overstuffed Finger (3)	\$1.30 per
Mini Muffalettas	\$1.25 per
Cajun Mini Muffalettas	\$1.00 per
Meat Stuffed Pistolettes	\$1.50 each
Over Stuffed Croissants	\$1.50 each

SOUPS AND GUMBOS

Chicken and Andouille	\$3.25 per
Seafood Gumbo	\$3.75 per
Cream Brie & Crab	\$4.00 per
Corn Soup w/ Shrimp & Crab	\$3.00 per
Oyster & Artichoke	\$4.00 per

CAJUN

Jambalaya (Boneless Skinless Meats)	\$2.00 per
Pastalaya	\$2.25 per
Alligator Sauce Piquant	\$2.75 per
Crawfish Étouffée	\$2.75 per
Shrimp Creole	\$2.50 per



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FRIED

Catfish Fingers (2).....	\$2.75 per
Bacon Wrapped Shrimp	\$3.75 each
Hot Thangs Chicken Tenders	\$2.25 each
Boudin Balls (2)	\$1.50 per
Corn Balls	\$.75 per
Drummettes (2).....	\$1.50 per

FAVORITES

Swedish Meatballs (2)	\$1.10 per
Assorted Mini Quiche (2).....	\$1.50 per
Peeled Boiled Shrimp	\$3.00 per
Seafood Stuffed Mushrooms	\$1.75 each
Vegetarian Stuff Mushrooms	\$1.25 per
Grill Station Filet Tips.....	\$5.50 per
Marinated Crab Claws	\$1.75 per
Mini Meat Pies Crawfish	\$.90 each
Mini Meat Pies Beef.....	\$.80 each
Grilled/Blackened Tuna Bites	\$1.50 per
Steak Bites	\$2.50 per
Crawfish/Gouda Puff Pastry	\$1.25 each

SWEETS

Pecan Praline Flambé	\$3.00 per
Bananas Foster	\$2.75 per
Mama Rosia's Bread Pudding	\$1.50 per
Cheesecake.....	\$1.50 per
Brownies.....	\$1.25 per
Jumbo Cookies.....	\$.75 per
Pralines.....	\$1.25 per
Louisiana Lust	\$.60 per
Cocoons	\$.55 per
Sweet Potato Puffs	\$.75 per
Divinity	\$.55 per
Pecan Rounds.....	\$.60 per

LAGNIAPPE

China	\$2.00 per
Clear Decoware.....	\$1.00 per
White Plastic Plates.....	\$.50 per
Glassware & Linen Rental	by piece
Servers/Bus	\$20 per hour
Bartenders	\$25 per hour
Catered Event Manager	\$35 per hour
Chefs	\$25 per hour
Total Event Coordination Rate.....	by event complexity

This menu is designed for 7 to 11 kinds of food per event. \$2.50 per item for to go, pick up or delivery. 15% gratuity, sales tax and any caterer fees that are charged by facility where event occurs will be added.

**Prices subject to change.*

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