



CALL OR TEXT: 832-964-5033 or 832-877-1427

CATERING MENU

½ PAN FEEDS 12-15 ~ FULL PAN FEEDS 25-30

HOMEMADE ENTRÉES

PENNE or BOWTIE PASTA ALFREDO

choice of grilled chicken or shrimp

½ pan \$50.00 ~ full pan \$100.00

SEAFOOD BOWTIE PASTA

creamy garlic butter sauce - choice of grilled shrimp, crawfish tails or crabmeat
(seafood can be combined @ \$10 each additional seafood)

½ pan \$60.00 ~ full pan \$120.00

MEATBALLS & SPAGHETTI

meatballs with red gravy served over spaghetti

½ pan – includes 16 meatballs \$50.00 ~ full pan - includes 32 meatballs \$100.00

LASAGNA

marinara sauce, beef & italian sausage, loaded with fresh mozzarella & parmesan cheeses

½ pan \$60.00 ~ full pan \$120.00

RED BEANS & RICE

camelia red beans & smoked sausage served with white rice on the side

½ pan \$40.00 ~ full pan \$80.00

HOMEMADE SIDES

BAKED MACARONI & CHEESE

½ pan \$40.00 ~ full pan \$100.00

DIRTY RICE

½ pan \$40.00 ~ full pan \$90.00

CREAMED CORN

½ pan \$40.00 ~ full pan \$90.00

STEAMED VEGETABLES

choice or mix of broccoli, cauliflower, asparagus, yellow squash, zucchini

½ pan \$50.00 ~ full pan \$100.00

COUNTRY STYLE GREEN BEANS

½ pan \$30.00 ~ full pan \$60.00

GARDEN SALAD

iceberg lettuce, diced tomatoes, cucumbers & shredded cheddar cheese

choice of dressing includes Ranch, Italian, Thousand Island, Jalapeno Ranch, French & Balsamic Vinaigrette

½ pan \$40.00 ~ full pan \$80.00

VERNA MAE'S POTATO SALAD

½ pan \$50.00 ~ full pan \$100.00

FRIES – ½ pan \$20.00 – full pan \$40.00

ONION RINGS – ½ pan \$24.00 – full pan \$48.00

FRIED OKRA – ½ pan \$25.00 – full pan \$50.00

STUFFED JALAPENOS – ½ pan (12 pcs) \$30.00 – full pan (24 pcs) \$60.00

HUSHPUPIES – ½ pan (24 pcs) \$25.00 - full pan (48 pcs) \$50.00

BOUDIN BALLS - ½ pan (12 pcs) \$20.00 – full pan (24 pcs) \$40.00



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SANDWICH PLATTERS

COLD FINGER SANDWICHES

choice of ham, roast beef, turkey or chicken
salad

¼ WHITE BREAD

50 pcs - \$90.00

3" HOT PO-BOY SANDWICHES

choice of fish, shrimp, roast beef, muffaletta
dressed = mayo, lettuce & tomato
25 pcs - \$150.00

dressed on the side = \$10.00 additional charge

FRIED PLATTERS

3 oz FISH FILLET

25 pcs - \$50.00 / 50 pcs - \$100.00

SHRIMP

25 pcs - \$40.00 / 50 pcs - \$80.00

CRAWFISH TAILS

½ pan - \$60.00 – full pan - \$120.00

CHICKEN STRIPS

25 pcs - \$39.00 – 50 pcs - \$78.00

HOMEMADE GUMBO

SEAFOOD - Quart - \$25.00 - ½ gallon - \$50.00 - gallon - \$100.00

okra, shrimp & crabmeat

CHICKEN & SAUSAGE - Quart - \$20.00 - ½ gallon - \$40.00 - gallon - \$80.00

chicken & smoked sausage

white rice served on the side

MARDI GRAS FONDUE

homemade cheddar cheese fondue with crawfish tails

½ pan includes 18 pcs garlic bread - \$80.00

full pan includes 36 pcs garlic bread - \$160.00

GAMBINOS BRAND PO-BOY

BREAD

3" garlic toast – 12 pcs \$7.00

24" loaf - \$8.00

HOMEMADE CONDIMENTS

REMOULADE SAUCE

8oz - \$8.00 / 12oz - \$12.00

COCKTAIL SAUCE

8oz - \$6.00 / 12oz - \$10.00

HOMEMADE DESSERTS

VANILLA CREAM BREAD PUDDING

with or without raisins

½ pan - \$49.00 / full pan - \$109.00

FRUIT COBBLER

apple, peach, lemon or blueberry

½ pan \$39.00 / full pan - \$78.00

DRUNK BAKER CAKES

large - \$40 / small - \$25 ½ dozen / mini - \$30 dozen

gold rum cake, gold rum cake w/pecans, cinnamon swirl spiced rum, spiked mocha,
limoncello, boozy birthday, spiked strawberry & cream – custom flavors also available

CUSTOM CATERING OPTIONS ARE AVAILABLE UPON REQUEST