



Crew Dinner Sample Menus

Catering d' Orleans, LLC

Sample 1:

Beef Brisket with Poblano BBO Sauce and Soft Rolls
Gulf Fish Butter Amandine with toasted Almonds
Garlic Mashed Potatoes or Roasted Fingerling Potatoes
New Orleans Style Creamed Spinach
Grilled and Roasted Zucchini, Squash, Eggplant and Tomatoes
Garden Salad
Dessert

Sample 2:

Jerk Pork Chops with Fire Roasted Red Peppers
Blackened Fish with Mango Salsa
Sweet Potato Casserole
Braised Tomatoes and Black Eye Peas
Broccoli with toasted Almonds in Beurre Noisette
Garden Salad
Dessert

Sample 3:

Bourbon and Cane Syrup glazed Pork Loin
Grilled Gulf Fish with a charred Green Chili Vinaigrette
Orzo Pasta Salad with Black Olives, Red Onions, Artichoke Hearts and Feta Cheese
Grilled Asparagus with a Lemon Vinaigrette
Corn Maque Choux with Grape Tomatoes and Chilies
Garden Salad
Dessert

Sample 4:

House-made Red Gravy with Italian Sausage and Pasta
Grilled Salmon with Lemon, Dill and Capers
Polenta with Queso Fresco
Cauliflower Au Gratin
Creole Tomatoes with fresh Mozzarella and Basil
Garden Salad
Dessert



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All Dinners includes Chef's choice of Dessert and either Iced Tea or Lemonade.
All menus include chafers with sterno, platters, bowls and serving utensils.
Also included are delivery, set-up, maintenance, clean-up,
acrylic plates, disposable utensils, napkins, cups and ice.

Please note that we offer a full line of recycled, biodegradable plates, utensils,
cups and napkins. Please request when ordering..