



Crew Lunch Sample Menus

Catering d' Orleans, LLC

All Lunches come with Chef's choice of Dessert

Beverages Included iced tea or lemonade

All menus include buffet tables, buffet linens, chafers with sterno, platters, bowls and serving utensils, acrylic plates, disposable utensils, napkin and cups, delivery, staff to set-up, maintain, replenish, clean-up.

Menu # 1

Boneless Southern Grilled Chicken

Redfish with roasted Garlic Aioli

Creamy mashed potatoes with pan gravy

Corn Maque Choux with roasted Corn, Peppers, Tomato, Onion and Garlic

Smothered Okra and Tomatoes

Celeriac Remoulade

Buttermilk Biscuits with Honey-Butter

Menu # 2

Grilled Hanger Steaks with Chimichurri Pesto

Chicken Cordon Bleu

Caprese with heirloom Tomatoes, Mozzarella, fresh Basil and Olive Oil

Warm German Potato Salad in a Mustard Vinaigrette

Roasted Brussels' Sprouts in Olive Oil and cracked Pepper

Garlic Pita Crisps

Bruschetta

Menu # 3

Assorted Charcoal Grilled Brochettes:

Lamb Loin with Red Potato, Red Onion, Rosemary-Garlic-Yogurt Marinade

Veggies of Portobello Mushroom, Zucchini and Eggplant, Balsamic Syrup

Chicken with Pancetta, Garlic Croutons

Mediterranean Orzo with Tomatoes, Basil and Feta

Hearts of Romaine Caesar

Grilled Pineapple Salad with shredded Basil



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Menu # 4

"Backyard BBO"

Braised beef brisket, sliced thin

Pulled Pork Shoulder

Old Fashioned Mac and Cheese

8-hour Baked Beans

Marinated Tomato salad with Grilled Onions and Roquefort

Jalapeño Cornbread

Texas Toast

Menu #5

Roast Loin of Pork, fresh Rosemary, Garlic, Soft Rolls

Shrimp Scampi, Garlic, Olive Oil, Spinach and White Wine

Herbed Angel Hair Pasta

Ratatouille, Squash, Eggplant, Zucchini and Tomatoes

Roasted Sweet Potatoes

Caesar Salad, Croutons, Spicy Caesar Dressing
and freshly grated Parmesan Cheese

Menu # 6

Herb Grilled Chicken Breast

Shrimp Monica, Creole Spices, Cream

Parmesan Cheese Penne Pasta

Italian Roasted Eggplant, Olive Oil, Sea Salt and cracked Pepper

Haricot Vert, French Green Beans, Sweet Butter and toasted Almonds

Spinach Salad with Goat Cheese, roasted Walnuts, Red Onions and dried Cranberries
with Balsamic Vinaigrette

Sample of Chef's Choice of Desserts

Devil's Food Cupcakes with Mocha Buttercream

Raspberry Cheesecake

Caramel Apple Bread Pudding with warm Bourbon sauce

Peach Cobbler with Vanilla Bean Ice Cream

Double Chocolate Brownies and Peanut Butter Cookies