

MANDEVILLE SEAFOOD

CATERING MENU

HOMEMADE SOUPS AND GUMBOS

All soups and gumbos are made fresh in-house, ready to heat and serve. Sold by the gallon; each gallon serves 12/15 people.

SEAFOOD GUMBO

\$45

CHICKEN AND ANDOUILLE GUMBO

\$45

CORN AND CRAB SOUP

\$45

SHRIMP CREOLE

\$50

OYSTER ARTICHOKE SOUP

\$70

RICE

\$7

ENTREES

Homemade and ready for your oven in half pans. Serves 8/10 people.

RED BEANS & RICE

Creamy Southern red beans with smoked sausage.

\$35

CRAWFISH MANDEVILLE PASTA

A creamy cheese sauce with crawfish over penne pasta.

\$65

SHRIMP ALFREDO

A blend of cream, butter, and Parmesan cheese served over penne pasta.

Substitute Chicken \$40

\$50

SHRIMP REMOULADE PASTA

Shrimp, celery, and red peppers tossed in our tangy remoulade sauce; served cold over penne pasta.

\$50

SHRIMP AND ANDOUILLE JAMBALAYA

Substitute Chicken \$30

\$40

CHICKEN CAESAR PASTA

Grilled chicken over romaine lettuce and penne pasta; tossed in our creamy caesar dressing and served cold.

Substitute Shrimp \$50

\$40

MUFFALETTA PASTA SALAD

Olives, hard salami, ham and mozzarella cheese tossed with a tangy red wine vinegar dressing; served cold over penne pasta.

\$50

POTATO SALAD

\$30

HOMEMADE COLESLAW

\$30

DESSERTS

BREAD PUDDING WITH RUM SAUCE

\$30

BITE-SIZE BROWNIE TRAY

\$25

CATERING ORDERS

(985) 624-8552

24 hrs notice required to ensure availability. Prices & items subject to change.

MANDEVILLE SEAFOOD

CATERING MENU

HORS D'OEUVRES

FINGER SANDWICHES

A traditional mix of turkey, ham, and roast beef.

50/\$30

MINI SALAD CROISSANTS

A mix of shrimp salad, chicken salad, and egg salad.

50/\$45

MINI PO-BOYS

A mix of turkey, ham, and roast beef. Classic New Orleans style; served on Leidenheimer's french bread. Add cheese for \$5.

25/\$25

MUFFALETTAS

Traditional muffalettas with ham, salami, provolone, and olive salad.

24/\$35

NAPA PINWHEEL

Garden vegetable cream cheese, turkey, fresh spinach, and bacon wrapped in a flour tortilla. Sliced into bite-size wraps.

40/\$45

COCKTAIL SHRIMP PLATTER

Our boiled shrimp, served with remoulade or cocktail sauce.

12"/Market Price

FRIED ARTICHOKE HEART PLATTER

Served with your choice of ranch or marinara sauce.

\$30

ARTICHOKE BALLS

Homemade and bite size.

50/\$40

SHRIMP MOLD

A creamy mixture of shrimp, herbs, and cheese made into a spreadable dip; served with crackers.

\$35

FRIED CHICKEN BITES

Hand battered bite-size pieces fried crispy; served with a side of bbq sauce or ranch for dipping.

12"/\$25

FRIED CRAB BALLS

Our famous stuffed crab, deep fried into bite-size balls; served with remoulade or cocktail sauce.

50/\$40

MINI CRAWFISH PIE

Served bite-size; stuffed with crawfish, rice and seasonings.

25/\$25, 50/\$48

MINI MEAT PIE

Served bite-size; stuffed with beef, pork and seasonings.

25/\$22, 50/\$40

FRIED CRAB CLAW PLATTER

Served with your choice of remoulade or cocktail sauce.

1lb/\$30

SALADS

All salads are made fresh in-house, daily. Served with your choice of ranch, honey mustard, blue cheese, balsamic vinaigrette, Italian or remoulade dressing.

GARDEN SALAD

\$20

CAESAR SALAD

\$25

Add Boiled Shrimp

\$18

Add Fried /Grilled Shrimp

\$15

Add Fried/Grilled Chicken

\$12

CATERING ORDERS

(985) 624-8552