

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

CORN AND CRAB SOUP

\$45

TURTLE SOUP

\$58

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

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

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