

## Off-Site Catering

### A La Carte Catering Menu

#### *Entrees*

*(½ Pan serves up to 25 people & Full Pan serves 25-50 people)*

Chicken & Sausage Jambalaya: (\$50 per ½ pan, \$90 per full pan)

Red Beans and Rice with Sausage: (\$50 per ½ pan, \$90 per full pan)

Grilled Chicken Alfredo Pasta: (\$60 per ½ pan, \$110 per full pan)

Penne Alfredo: (\$40 per ½ pan, \$70 per full pan)

Herb Roasted Chicken Breast: (\$50 per ½ pan, \$90 per full pan)

Spaghetti & Meat Sauce: (\$45 per ½ pan, \$85 per full pan)

Baked Macaroni & Cheese: (\$50 per ½ pan, \$90 per full pan)

Garlic Mashed Potatoes: (\$40 per ½ pan, \$70 per full pan)

Roasted Garlic and Parmesan Buttered Potatoes: (\$45 per ½ pan, \$80 per full pan)

Seasoned Green Beans: (\$35 per ½ pan, \$65 per full pan)

Sweet Corn: (\$30 per ½ pan, \$50 per full pan)

Season Green Beans w/ Potatoes & Bacon: (\$40 per ½ pan, \$75 per full pan)

Pulled Pork: (\$45 Per ½ Pan) (\$85 per Full Pan)

Roasted Vegetables: (\$35 per ½ pan, \$65 per full pan)

Pepper Crusted Pork Loin: (\$5 per pound)

Carved Turkey: 18# (Turkey for \$60)

Prime Roast: \$8.50 per pound (on average 9 to 11 pounds)

Shepherd's Pie: (\$85 per full pan)

Lasagna Marinara: (\$95 per full pan)

## Off-Site Catering (cont'd)

### A La Carte Catering Menu *Hors D'Oeuvres*

- Deli Cocktail Sandwiches (50 for \$35): Ham, Turkey and Roast Beef served on white or wheat bread
- Salad Cocktail Sandwiches (50 for \$40): Tuna, Chicken and Egg Salad served on white or wheat bread
- Deviled Eggs (50 - \$40): Eggs stuffed with our unique blend of herbs and spices and Bacon
- Italian Artichoke Fritters (50 - \$45): Chopped artichoke hearts seasoned with garlic, parmesan cheese and our secret ingredients rolled in to bite size balls
- Chicken Tenders: (10 for \$20)
- Stuffed Mushrooms: (\$1.25 per mushroom)
- Steak and Potato skewer: (\$2.00 per skewer)
- Bacon Wrapped Green Beans: (\$0.75 per green bean)

### *Seafood*

- Shrimp and Grits: (\$65 per Gallon)
- Crab Cakes: (\$2.00 per cake)
- Seafood Stuffed Mushrooms: (\$1.75 per mushroom)
- Mini Shrimp Po'boys: (\$1.25 per po'boy)
- Crawfish Monica Pasta: (\$65 per ½ pan, \$120 per full pan)
- Seafood Jambalaya: (\$65 per ½ pan, \$120 per full pan)
- Shrimp Fettucine Pasta: (\$65 per ½ pan, \$120 per full pan)
- Corn and Crab Bisque: (\$65 per gallon)
- Crawfish Boil Bisque: (\$65 per gallon)

## *Off-Site Catering (cont'd)*

### A La Carte Catering Menu *Soups & Salads*

Chicken and Sausage Gumbo: (\$45 per gallon)

Tomato Basil Soup: (\$30 per gallon)

Broccoli and Cheese Soup: (\$35 per gallon)

Potato Soup: (\$35 per gallon)

Garden Salad (\$50 Half Pan): Iceberg Lettuce, Tomatoes & Cucumbers

Caesar Salad (\$40 Half Pan): Spinach & Romaine Salad, tomatoes, cucumbers, eggs, Croutons, Parmesan Cheese and Caesar dressing

Nola Salad (\$65 Half Pan): Baby arugula & spinach, red onions, dried cranberries, pecans and goat cheese crumbles tossed with pepper jelly vinaigrette

Pasta Salad (\$30 Half Pan): Rainbow rotini pasta mixed with celery, tomato, onion and cucumber tossed in our homemade Italian dressing

Shrimp Pasta Salad (\$50 Half Pan): Rainbow rotini pasta with Louisiana Shrimp, celery, tomato, onion and cucumber tossed in our homemade Italian dressing

Potato Salad (\$40 Half Pan): New Orleans style creamy potato salad

Cole Slaw (\$30 Half Pan): Shredded purple and green cabbage, carrots, onions and julienned green onions mixed in a traditional coleslaw dressing.



## Off-Site Catering (cont'd)

### A La Carte Catering Menu *Fruit & Cheese Presentation*

Vegetable Tray: (\$50)

Sautéed Vegetable Tray: (\$65)

Fruit Tray: (\$75)

Fruit Display with Cheese: (\$100)

Domestic Cheese Display: (\$65)

International Cheese Display: (\$85)

### *Dips (Served with Crackers)*

Garlic Dip (\$25): Cream Cheese mixed with traditional Garlic seasoning and green onions.

Creamy Crab Dip (\$65): Louisiana crabmeat, sautéed in butter, green onions and cream cheese with our special blend of spices.

Seafood Dip (\$60): Louisiana crabmeat, crawfish and shrimp sautéed in butter, green onions and cream cheese with our special blend of spices

Tropical Fruit Salsa (\$50): Cubed pineapple, honeydew and cantaloupe with cilantro, salt, pepper and tabasco

Spinach and Artichoke Dip (\$65): Fresh spinach, artichoke hearts, diced onions, creole cream cheese, parmesan and mozzarella cheese

Smoked Salmon Dip (\$55): Smoked salmon mixed with cream cheese, red onions, dill and Le Fleur De Lis special blend of spices served chilled

## ***Off-Site Catering (cont'd)***

### **A La Carte Catering Menu** ***Dip Companions (Serves 20)***

Multicolored Chips: (\$10)

Baked Pita triangles: (\$25)

Fried Bowtie Pasta: (\$25)

Bruschetta: (\$35)

*Tax is 10%*

*Delivery Fee of 15%*

*\$5.00 Chafer set up (Includes Disposable Chafer and Water Pan, 6hr. Sterno fuel, Disposable Serving Utensils)*

*\$15 for disposable plates, napkins and flatware for 50 people*

*Algiers Auditorium Specializes in Custom Menu Planning and can also customize packages for you to include tables, chairs, linens, china, glasses, silverware, chaffers, display pieces and staff for your event.*

*Please contact our office for these custom prices: (504) 267-7533*