



## Grand Ridge Catering Event Menu 2022

### Hot Hors d' Oeuvres

- Panko crusted Shrimp with Chipotle Tartar Sauce \$2.00ea
- Petite Crawfish Tartlets \$1.75ea
- Petite Crab Cakes with Homemade Remoulade Sauce \$3.50ea
- Chicken Wings \$1.25ea
- Des Allemand's Catfish Bites with Spicy Cocktail Sauce MKT Price
- Duck Empanadas with Destrehan Jalapeño Jelly \$2.50ea
- Crispy Boudin Balls with Creole Mustard Sauce \$1.00ea
- Fried Chicken Fingers with Honey BBQ Sauce \$2.50ea
- Mozzarella Sticks with Basil Marinara \$.75ea
- Natchitoches Meat Pies \$1.25ea

### Cold Hors d' Oeuvres

- Artichoke Balls \$1.00ea
- Deviled Eggs \$25.00 per 25
- Shrimp Remoulade on Asian Shrimp Crackers \$1.75ea
- Fresh Jumbo Crab in Petite Tartlets \$2.00ea
- Shrimp Spring Rolls with Spicy Peanut Dipping Sauce \$2.00ea
- Jumbo Boiled Shrimp with House Made Remoulade \$2.00ea

### Sandwiches

#### Finger Sandwiches

- Deli meats- Smoked Turkey, Chisesi Ham, Home-made Rare Roast Beef
  - \$35.00 (50 pieces) - \$50.00 (75 Pieces) - \$65.00 (100 pieces)
- Salads- Chicken Salad, Tuna Salad, Egg Salad
  - \$35.00 (50 pieces) - \$50.00 (75 Pieces) - \$65.00 (100 pieces)

#### Cocktail Muffulettas \$75.00 (50 pieces)

#### Pinwheels

- Turkey, bacon & spinach, cream cheese
  - \$45.00 (50 pieces)
- Roasted chicken, avocado, black beans, corn, chipotle cream cheese
  - \$45.00 (50 pieces)
- Smoked salmon, tomato, capers, red onion, dill cream cheese
  - \$80.00 (50 pieces)

### **Petite Croissants**

- Chunky chicken salad, grapes, almonds & sprouts
  - \$70.00 (50 pieces)

### **Little Po-Boys**

- New Orleans style po-boys cut cocktail size to include roast beef, ham & turkey and cheese, lettuce tomato and mayo
  - \$70.00 (50 pieces)

### **Displays**

#### **Crudité Platter**

- Assorted vegetables served with blue cheese or ranch dip
  - Small \$45.00 (serves 15-25) Large- \$75.00 (serves 25-30)

#### **Seasonal Fruit Tray**

- Small -\$50.00 (serves 15-20) Large \$75.00 (serves 25-30)

#### **Imported & Domestic Cheeses**

- Elegant Presentation of Cheeses all tastefully Garnished with Seasonal Fresh Fruit & Crackers Small
  - \$50.00 (serves 20-30) Large - \$70.00 (serves 40-50)

#### **Baked Brie en Croute \$60.00 (serves 25-30)**

- 2.2 lb wheel of brie filled with Praline sauce and pecans, wrapped in puff pastry baked until golden brown

#### **Cheese & Charcuterie Display**

- Mini \$100.00 (serves 15-20) • Small \$200.00 (serves 40-50) • Large \$400.00 (serves 80-100)

#### **Paté & Cheese Tray \$85.00 (serves 20-25)**

- Generous portion of two patés and two cheeses. All paté and cheese trays include seasonal fruit, olives, cornichons, and crackers.

#### **Savory Cheesecakes Crabmeat & Brie**

- 6 inch \$60.00 (serves 20-25) • 9 inch \$85 (serves 45-50) with roasted yellow pepper coulis topping

#### **Crabmeat and Brie Fondue**

- \$32.00 per quart

#### **Hot Spinach and Artichoke**

- \$20.00 per quart Spinach, artichoke hearts, Gruyere and Asiago cheese

#### **Deli Platter \$120 (serves 25-30)**

- Sliced and rolled rare roast beef, smoked turkey, ham, American, Pepper jack and Swiss cheese garnished with lettuce and tomatoes and served with condiments and assorted breads

### **Salads**

#### **Garden Salad**

- Assorted Salad Greens, tomato, cucumber, boiled egg croutons & choice of dressing
  - Small \$30.00 (serves 10-15) Large \$50.00 (serves 20-25)

#### **Caesar Salad**

- Romaine lettuce, Parmesan cheese and house-made crouton
  - Small \$30.00 (serves 10-15) Large \$50.00 (serves 20-25)

### **Shrimp Remoulade Pasta Salad**

- Penne Pasta, boiled shrimp, heart of palm, fresh spinach \$8.50/pound

### **Greek Orzo Pasta Salad**

- Orzo pasta, kalamata olives, cucumbers, diced tomato, feta cheese, balsamic vinaigrette \$7.00/pound

**Cole Slaw** \$2.00/pound feeds approximately 4 to 6

**Potato Salad** \$3.50/pound feeds approximately 4 to 6

### **Entrees**

#### **Shrimp & Vegetable Pasta**

- Gulf shrimp with zucchini, tomato, and asparagus with penne pasta
  - Half Pan \$60.00 (serves 10-15) Full Pans \$120.00 (serves 25-30)

#### **Baked Ziti**

- Beef Bolognese, baked with fresh Mozzarella and Parmesan cheese
  - Half Pan \$50.00 (serves 10-15) Full pan \$110.00 (serves 25-30)

#### **Chicken and Sausage Jambalaya**

- Half Pan \$60.00 (serves 10-15) Full Pans \$120.00 (serves 25-30)

#### **Shrimp Creole** served with Steamed Rice

- Half Pan \$60.00 (serves 10-15) Full Pans \$120.00 (serves 25-30)

#### **Crawfish Étouffée** served with Steamed Rice

- Half Pan \$60.00 (serves 10-15) Full Pans \$120.00 (serves 25-30)

### **Soups and Gumbos**

Chicken & Sausage Gumbo  
Shrimp, Andouille, Crab Gumbo  
Oyster & Artichoke Gumbo  
Crab & Corn Chowder  
Baked Potato Soup  
Tomato Basil Soup  
Chicken Tortilla Soup  
Southwest Chili

### **A La Carte Entrees**

**Beef Bourguignon**

Tender Beef Tips Smothered in a Rich Red Wine Gravy with New Potatoes, Baby Carrots and Pearl Onion

**Pasta Primavera**

Penne Pasta with Fresh Broccoli, Roasted Peppers, English Peas and Yellow Squash in a Creamy Alfredo Sauce Topped with Pecorino Romano

**Chicken Parmesan**

Chicken Breast topped with Provolone, Mozzarella and Parmesan Cheeses and Basil Marinara

**Grilled Shrimp & Penne Pasta in Alfredo Sauce**

Grilled Gulf Shrimp & Andouille in a Rich Cream Sauce & Pecorino Romano & green onion

**Grilled Salmon**

Grilled Salmon served with Mango Avocado Salsa served with Cilantro Saffron Rice

**Fried Des Allemands Catfish**

Lightly Battered catfish Ribbons served with Tartar & Cocktail Sauces

**OPTION 1**

Orzo Pasta Salad with Teardrop Tomatoes, Cucumbers, Kalamata Olives, Diced Sweet Peppers, Crumbled Feta Cheese Balsamic Vinaigrette

Greek Marinated Grilled Chicken Lemon, Oregano and Olive Oil Roasted Herbed Potatoes

Baked Spinach topped with Feta

Dinner Rolls

Carrot Cake with Cream Cheese Frosting  
\$18.00 pp

**OPTION 2**

Baby Greens and Fresh Spinach Topped with Fresh Apple Wedges, Toasted Pecans, Crumbled Blue Cheese and Spicy Raspberry Vinaigrette

Grilled Pineapple and Habanero Glazed Pork Loin

Sweet Potato Mash Topped with Roasted Pecans

Roasted Buttered Asparagus

French Bread Pistolettes

Pecan Squares with Chantilly Cream  
\$20.00 pp

**OPTION 3**

Grilled Chicken Caesar Salad with Parmesan Croutons

Crawfish Étouffée With Steamed Rice with Fresh Chives

Pasta Primavera Penne Pasta with Fresh Veggies in a rich Alfredo Sauce

Buttered Broccoli

French Bread and Butter

Banana Foster Bread Pudding with a Praline Sauce  
\$23.00 pp

**OPTION 4**

Garden Salad

Grilled Flank Steak & Caramelized Shallots with  
Wild Mushroom and Sherry Cream Sauce

Roasted Garlic Mashed Potatoes and Fresh Roasted Asparagus

Ciabatta Bread

Triple Chocolate Brownies  
\$23.00 pp