

**Grand Ridge Catering Event Menu 2024**

# 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 $2.50ea
* 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
* Jumbo Boiled Shrimp with House Made Remoulade $2.00ea

**Sandwiches**

**Finger Sandwiches** $38.00 (50 pieces) - $53.00 (75 Pieces) - $68.00 (100 pieces)

* Deli meats- Smoked Turkey, Chisesi Ham, Home-made Rare Roast Beef
* Salads- Chicken Salad, Tuna Salad, Egg Salad

**Cocktail Muffulettas** $78.00 (50 pieces)

**Pinwheels**

* Turkey, bacon & spinach, cream cheese
	+ $48.00 (50 pieces)
* Roasted chicken, avocado, black beans, corn, chipotle cream cheese
	+ $48.00 (50 pieces)
* Smoked salmon, tomato, capers, red onion, dill cream cheese
	+ $85.00 (50 pieces)

**Petite Croissants**

* Chunky chicken salad, grapes, almonds & sprouts
	+ $73.00 (50 pieces)

**Little Po-Boys**

* New Orleans style po-boys cut cocktail size to include roast beef, ham & turkey and cheese, lettuce tomato and mayonnaise
	+ $73.00 (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 Garnished with Seasonal Fresh Fruit &

Crackers Small

* $50.00 (serves 20-30) Large - $70.00 (serves 40-50)

**Baked Brie en Croute $62.00 (serves 25-30)**

* 2.2 lb wheel of brie filled with Praline sauce and pecans, wrapped in puff pastry

**Cheese & Charcuterie Display**

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

**Hot Spinach and Artichoke**

* $14.00 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)

**Greek Orzo Pasta Salad**

* Orzo pasta, kalamata olives, cucumbers, tomato, feta cheese, balsamic Half Pan $60.00 (serves 10–15) Full pan $110.00 (serves 25–30)

**Cole Slaw $10.00/quart**

**Potato Salad $11.00/quart**

**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)

**Beef Braised Ravioli with Wild Mushrooms Demi Cream Sauce**

* Half Pan $60.00 (serves 10–15) Full pan $120.00 (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)

## Beef Bourguignon

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

* Half Pan $80.00 (serves 10-15) Full Pans $140.00 (serves 25-30)

## Pasta Primavera

Penne Pasta with Fresh Broccoli, Roasted Peppers, English Peas and Yellow Squash in a

Creamy Alfredo Sauce Topped with Pecorino Romano

* Half Pan $50.00 (serves 10–15) Full pan $110.00 (serves 25–30)

## Chicken Parmesan

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

* Half Pan $60.00 (serves 10–15) Full pan $120.00 (serves 25–30)

## Shrimp & Penne Pasta in Alfredo Sauce

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

* Half Pan $55.00 (serves 10–15) Full pan $125.00 (serves 25–30)

## Fried Des Allemands Catfish

Lightly Battered catfish Ribbons served with Tartar & Cocktail Sauces $MKT

## 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 Cheese

Dinner Rolls

Carrot Cake with Cream Cheese Frosting

$22.00 pp

## OPTION 2

Baby Greens and Fresh Spinach Topped with Fresh Apple Wedges, Toasted Pecans,

Crumbled Blue Cheese & 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

$25.00 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

$27.00 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 & Butter

Triple Chocolate Brownies

$28.00 pp

### Soups and Gumbos (Priced per quart)

Chicken & Sausage Gumbo

Shrimp, Andouille, Crab Gumbo

Oyster & Artichoke Gumbo

Crab & Corn Chowder

Baked Potato Soup

Tomato Basil Soup

Chicken Tortilla Soup

Southwest Chili