

Pigeon Caterers

*~ Passed to Your Guest by Uniformed Servers ~
On Garnished Trays (Choose 5)*

Asian Chicken Salad

Fire roasted chicken mixed with shredded carrots, red & Napa cabbage, fresh ginger sauce served on crisp wonton

Exotic mushroom and goat cheese tarts

Fresh mozzarella, roma tomato and fresh basil bruschetta

Prosciutto wrapped shrimp served with an herb infused dipping oil

Blue cheese and spiced walnut on Belgian endive

Caribbean Chicken served with a spicy peanut sauce

Seared tuna on cucumber round with pickled ginger

Chipotle roasted beef served on polenta w/balsamic reduction and truffle oil

Oysters Cordon Blue

Fried oysters wrapped in prosciutto
Served with a brie fondue

Smoked shrimp quesadillas

Coconut Crusted Chicken Bites with a sweet chili dipping sauce

Crab or Crawfish Cakes

535 South Clark Street New Orleans LA, 70115

(504)262-0412 office (504)262-0413

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~1st course (Choose 1)~

Fried Shrimp Caesar Salad

Large fried gulf shrimp atop hearts of Romaine, Smoked Tomatoes
And Shaved Parmesan Cheese

Fried Green tomatoes with spicy gulf shrimp

Served atop mixed baby greens
Topped with Remoulade Sauce

Celebration Salad

Mixed Spring Greens blended with Walnuts, Sun dried Tomatoes, Golden
Raisins and Bleu Cheese and tossed with a Pepper Jelly Vinaigrette

Roasted garlic Bisque

With basil pesto & Foccacia croutons

Lump Crab & Corn Bisque

Creole Chicken and Andouille Sausage Gumbo

A Local Tradition!

1st you make a Roux, then add Chunky Chicken and Homemade Andouille
Sausage blended with Holy Trinity, Fresh Diced Tomatoes and Cajun Spice
served with Louisiana Long Grain Rice

~2nd Course (Choose 1)~

Jumbo Grilled Shrimp and Petit Filet

Drizzled with a Roasted Garlic compound butter
with Fluffy Rice Pilaf and julienne vegetables

Chicken Valdosta

Tender chicken topped with Proscuitto Di Parma & Fontina Cheese
broiled to perfection Topped with a light tomato sauce
served with Roasted rosemary potatoes
and Asparagus Bundles

Mojo Marinated Pork Rib Chop

Served with Roasted Garlic mashed Potatoes
and root beer glazed apples

Pistachio-cruste Chilean Sea Bass (add \$6)

Atop orzo with spiced tomato broth

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Slow roasted duck with Crimini Mushroom

Orange infused sherry sauce served with mashed sweet potatoes

Shrimp & Polenta

Fresh gulf shrimp, sautéed with peppers and onions in a light shrimp essence, served with creamy polenta. A Signature Dish!

Louisiana Quail

Stuffed with Boudin and wrapped with apple wood smoked bacon, served over wilted Napa cabbage

Assorted Bakery Breads and butter

~3rd Course (Choose 1)~

Bourbon vanilla Crème Brule with Fresh Fruit & almond Biscotti

Lemon Mousse Cake with toasted cashews and raspberry coulis

Coffee Crème Brule With brown sugar Cookie

Chocolate peanut butter pie

Topped with Homemade whipped cream & Dark Chocolate Shavings

New Orleans Style Bread Pudding

Topped with a White Chocolate Sauce
The Best In New Orleans!

Iced Tea and Coffee

Extra Services to Be provided:

- 1) All Necessary Uniformed staff
- 2) All Necessary China, Silverware & Linen Napkins

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