

# *Pigeon Caterers*

## **Hot Lunch**

### Celebration Salad

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

OR

### Cajun Caesar Salad

Crisp Romaine Lettuce blended with a Homemade Dressing topped with Fresh Grated Parmesan Cheese & Cracked Black Pepper

### Lemon Pepper Chicken Breast

Topped with a lemon dill

OR

### Cajun Brisket

1st. we boil it for three hours, then we barbecue it for two hours and baste it the entire time with Dean's Homemade Jack Daniels Barbecue Sauce

### Garlic Mash Potatoes

Fresh baked, peeled and mashed blended with Roasted Garlic, White Pepper and Creamy Butter whipped into the fluffiest Potatoes in the world.

Topped with Fresh Parsley

### Roasted Vegetables

Seasonal fresh vegetables, sliced, seasoned & Roasted to perfection

### New Orleans Style Bread Pudding

Topped with a White Chocolate Sauce

The Best In New Orleans!

Assorted Fresh Bakery Breads & Butter

**Delivery & Set Up**

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## OPTIONS

All Necessary China, Silverware and Linen Napkins  
All Necessary Etched Acrylic Plates, Utensils and Napkins  
Assorted Coca-Cola Products & Bottled Water

Iced Tea, served with lemon, sugar and sweet and low  
Staff