

## Pastas - 24 Hour Notice

	1/2 Pan	Whole Pan
<b>Crawfish Gerard Pasta</b>	\$55	\$95
<i>Crawfish, Cream &amp; Basil, Grated Parmesan Cheese, Cracked Black Pepper</i>		
<b>Pasta Riley</b>	\$55	\$95
<i>Rotini pasta, crawfish tails, Creole tomato sauce</i>		
<b>Cajun Pasta</b>	\$55	\$95
<i>Gulf Shrimp, Smoked Sausage, Peppers, Mushrooms, Cajun Cream Sauce</i>		
<b>Mardi Gras Pasta</b>	\$55	\$95
<i>Gulf Shrimp, Crab, Sweet Peppers and Onions, Cream Sauce</i>		
<b>Jambalaya Orzo</b>	\$55	\$95
<i>Chicken, Shrimp, Smoked Sausage, Creole Tomato Jambalaya sauce,</i>		
<b>Pastalaya</b>	\$45	\$85
<i>Chicken, Sausage &amp; Pork, Cajun Brown Jambalaya sauce, Rotini Pasta</i>		
<b>Ricotta Ravioli (V)</b>	\$45	\$85
<i>House Smoked Mushrooms, Chives, Chili Flakes</i>		
<b>Fried Crawfish Ravioli</b>	\$55	\$95
<i>Ricotta filled, Spicy Crawfish Alfredo</i>		
<b>Pasta Pierre (V)</b>	\$40	\$80
<i>Creamy Basil Pesto, Parmesan Cheese, Chili Flakes</i>		
<b>Pasta Margarita (V)</b>	\$40	\$80
<i>Marinara, Fresh Basil, Mozzarella, Parmesan</i>		
<b>Lasagna</b>	\$55	\$95
<i>Ground Beef, Red Gravy, Ricotta, Mozzarella, Parmesan</i>		
<b>Grilled Vegetables Lasagna</b>	\$55	\$95
<i>Eggplant, Zucchini, Portabella, Red Gravy, Ricotta, Mozzarella</i>		

Add: Chicken \$10 per 1/2 pan, \$20 per whole pan  
Shrimp \$15 per 1/2 pan, \$30 per whole pan

## Specialty Meats— All served with Dinner Rolls, 48 Hour Notice

<b>Beef Tenderloin - 5lb. Avg.</b>	\$195
<i>Carved Medium Rare, Horseradish Sauce</i>	
<b>Boudin Stuffed, Bacon Wrapped Pork - 5lb. Avg.</b>	\$95
<i>Carved, Creole Mustard</i>	
<b>Roasted Turkey - 9lb. Avg.</b>	\$95
<i>Carved, Cranberry Mayonnaise</i>	
<b>Smoked Beef Brisket - 10lb. Avg.</b>	\$125
<i>Carved Horseradish or BBQ Sauce</i>	
<b>Mango Pork Tenderloin - 5lb. Avg.</b>	\$75
<i>Ginger Soy Marinade, Char Grilled, Carved &amp; Mango Glazed</i>	
<b>Lamb Chops - 24 pieces</b>	\$150
<i>Garlic Rosemary Marinade, Char Grilled, Cashew Mint Pesto</i>	
<b>London Broil - 5lb. Avg.</b>	\$125
<i>Spice crusted Flank Steak, Char grilled, Carved Medium Rare, Mushroom Gravy</i>	

## Gumbos, Beans, Soups & Stews - 1/2 Gallon

<b>Seafood Okra Gumbo - Steamed Rice</b>	\$28
<b>Chicken &amp; Smoked Sausage Gumbo - Steamed Rice</b>	\$28
<b>Duck Andouille Gumbo - Steamed Rice</b>	\$28
<b>Red Beans (V) - Steamed Rice</b>	\$22
<b>Red Beans with Smoke Sausage - Steamed Rice</b>	\$25
<b>Tomato Basil Soup (V)</b>	\$20
<b>Mushroom &amp; Brie Soup</b>	\$25
<b>Crab and Corn Bisque</b>	\$35
<b>Crawfish Etouffee - Steamed Rice</b>	\$42
<b>Shrimp Creole - Steamed Rice</b>	\$39

## Entrées- 24 Hour Notice. All entrees 8 portions

<b>Grilled Chicken &amp; Shrimp Florentine</b>	\$95
<i>Fresh Spinach, Tomato Garlic Butter</i>	
<b>Grilled Salmon</b>	\$95
<i>Wilted Greens, Lemon Caper Sauce</i>	
<b>Panéed Chicken</b>	\$80
<i>Linguine Alfredo or Penne Marinara</i>	
<b>Chicken Roulade</b>	\$75
<i>Stuffed with Spinach, Feta &amp; Pecans, with Green Onion Rice</i>	
<b>Seafood Eggplant Napoleon</b>	\$95
<i>French Fried Eggplant, Seafood Mirliton dressing, Shrimp Tasso cream</i>	
<b>Blackened Catfish</b>	\$95
<i>Crawfish Mushroom Sauce, Linguine Pasta</i>	
<b>Roast Beef Debris</b>	\$95
<i>Shredded Beef, Garlic Mashed Potatoes</i>	
<b>Pork Cochon de Lait</b>	\$75
<i>Braised Pork, Mashed Sweet Potatoes</i>	
<b>Grilled Chicken Breast, Shrimp &amp; Tasso Cream</b>	\$95
<i>Rotini Pasta</i>	
<b>New Orleans BBQ Shrimp</b>	\$95
<i>Peeled Gulf Shrimp, Stone Ground Cheese Grits</i>	
<b>Blackened Chicken</b>	\$95
<i>Crawfish Mushroom Sauce, Linguine Pasta</i>	
<b>Chicken Enchilada Casserole</b>	\$50
<i>Homemade Enchilada sauce, Jack Cheese, Cheddar Cheese</i>	
<b>Crawfish Enchilada Casserole</b>	\$60
<b>Creole Jambalaya (Tomato base)</b>	1/2 pan \$45 full pan \$95
<i>Chicken &amp; Smoked Sausage</i>	
<b>Cajun Jambalaya (Brown base)</b>	1/2 pan \$45 full pan \$95
<i>Chicken, Smoked Sausage &amp; Diced Pork</i>	
<i>Add Shrimp to either Jambalaya 1/2 pan +\$10 full pan +\$20</i>	

## Sides 24 Hour Notice, All in 1/2 Pans \$26 each

<b>Grilled Asparagus</b>	<b>Corn Maque Choux</b>
<b>Creamy Stone Ground Cheese Grits</b>	<b>Garlic Mashed Potatoes</b>
<b>Green Bean Amandine</b>	<b>Spinach Madeleine</b>
<b>Roasted Brussel Sprouts Bacon, Balsamic Glaze</b>	<b>Seasonal Pasta Salad</b>
<b>Corn Pudding</b>	<b>Baked Macaroni &amp; Cheese</b>

## Desserts - 24 Hour Notice

<b>Bread Pudding</b>	1/2 pan \$30 full pan \$55
<i>Pecan Praline or Whiskey Sauce</i>	
<b>White Chocolate Blueberry Bread Pudding</b>	1/2 pan \$40 full pan \$75
<i>Praline or Whiskey Sauce</i>	
<b>Cheesecake Bites - 12 pieces</b>	\$24
<i>New York Style &amp; Oreo</i>	
<b>Homemade Gourmet Cookies - 12 pieces</b>	\$18
<i>Chef's Selection</i>	
<b>Lemon Squares - 12 pieces</b>	\$24
<b>Ooey Goey Bars - 12 pieces</b>	\$24
<b>Death By Chocolate Brownies - 12 pieces</b>	\$24
<b>Pecan Squares - 12 pieces</b>	\$24



# New Orleans

### Office Hours

Mon-Fri - 9:00am - 5:00pm

Saturdays - 10:00am - 2:00pm

Sundays - Closed

### Pick Up Location

535 S. Clark St.

New Orleans, LA 70119

### Contact Us

(504) 262-0412

info@pigeoncatering.com

www.pigeoncatering.com

### Drinks

Coke, Sprite, Diet Coke (24 Count) - \$48

Bottled Water (24 count) - \$48

Iced Tea with Lemon - \$25 per gallon

Lemonade - \$22 per gallon

### Disposable Ware

Disposable Chafing Dish with Serving Utensil(s) and Sterno - \$25 each

Acrylic Plates, Utensils and Paper Napkins - \$2.75 per person

Disposable Ice Chest with Ice - \$25 each

### Delivery

**Available with 24 hour notice based on availability**

\$35 within 10 mile radius of Pigeon Catering office

Additional charge for deliveries further than 20 miles

Prices may vary depending upon holidays and times

### Payment

Cash, Check and all Major Credit Cards are accepted

## Appetizers 24 Hour Notice, Available HOT OR COLD w/Reheating Instructions.

All 50 pieces

<b>Andouille en Croute</b> Puff Pastry, Creole Mustard	\$65
<b>Artichoke Balls</b> Olive oil, parmesan, garlic, rolled in herb crumbs	\$65
<b>Beef on Cheddar Biscuit</b> Open Face, Charred Rare Tenderloin, Cheese Biscuit, Horseradish Cream	\$75
<b>Beef Sate'</b> Hoisin Marinade, Char Grilled, Chili Soy Dipping Sauce	\$95
<b>Boudin Balls</b> Fried in seasoned crumbs, Creole Mustard	\$65
<b>Cajun Meat Pies</b> Cajun spiced beef, Fried in pastry	\$60
<b>Crawfish Pies, (25 pieces)</b> Cajun Étouffée Petite Pastry Shell	\$65
<b>Cajun Wings (Baked or Fried)</b> Buffalo, Ranch OR Blue Cheese, Celery & Carrot Sticks	\$70
<b>Caprese Bruschetta (v)</b> Cherry Tomatoes, Basil Leaves, Mozzarella, Kalamata Olives	\$65
<b>Chicken Sate'</b> Asian Spiced, Char Grilled, Peanut Sauce	\$65
<b>Creole Crab Cakes</b> Pan Seared, Remoulade Sauce	\$75
<b>Deviled Eggs, Assorted</b> Pimento Cheese, Traditional, Shrimp Remoulade	\$65
<b>Gruyere &amp; Bacon Tartlet</b> Applewood Bacon, Gruyere Cheese, Caramelized Onion, Filo Shell	\$100
<b>Crabmeat Tartlets</b> Crabmeat, Cream Cheese, Green Onion, Pepper Jack , Filo Shell	\$100
<b>Smoked Duck Quesadilla</b> Roasted Poblano, Cilantro, Pepper Jack Cheese, Guacamole	\$90
<b>Smoked Salmon on Pumpernickel</b> Tarragon Creole Mustard Aioli, Pickled Red Onion	\$125

## Dips- 24 Hour Notice , All 1/2 pan

<b>Crab &amp; Artichoke</b> Lump Crabmeat, Artichoke, Cream Cheese, Creole Spices, Toasted Ciabatta	\$85
<b>Crab Mornay</b> Lump Crabmeat, Cream Cheese, Pepper Jack, Toasted Ciabatta	\$85
<b>Crawfish &amp; Brie</b> Crawfish Tails, Brie Cheese, Sweet peppers, Cream Cheese, Toasted Ciabatta	\$85
<b>Red Bean Hummus (v)</b> Pickled Vegetables, Garlic Pita Chips	\$50
<b>Spinach &amp; Artichoke (v)</b> Spinach, Artichoke Hearts, Garlic Pita Chips	\$60
<b>Traditional Hummus (v)</b> Tomato, Feta, Kalamata Olives, served with Garlic Pita Chips	\$50
<b>Buffalo Chicken &amp; Spinach Dip</b> Garlic Pita Chips	\$65

[www.pigeoncaterers.com](http://www.pigeoncaterers.com)

(504) 262-0412

## Sandwich Platters 24 Hour Notice, 50 pieces per tray

### Classic Finger Sandwiches

Roasted Turkey w/ Lemon Caper Aioli, Baked Ham w/ Honey Mustard Spread & Garlic Stuffed Roast Beef w/ Horseradish Cream. All on White & Wheat Breads.

50 pieces - \$50, 100 pieces \$90 50 Croissants - \$85 100 Croissants \$125

### Petite Salad Sandwiches

Egg Salad, Chicken Salad and Tuna Salad

50 pieces - \$45, 100 pieces \$85 50 Croissants - \$75 100 Croissants \$110

**Kids Assorted,** Ham & Cheese, Cheese, PB&J, on white bread 50 pieces - \$25

**Mini Muffulettas** 50 pieces - \$70

Baked Ham, Genoa Salami, Provolone Cheese, Homemade

Olive Salad, Seeded Italian Roll

**Mini Po-Boys** 50 pieces - \$80

Combination of Roasted Turkey, Baked Ham, and Roast Beef on French Bread, dressed with Mayo, Lettuce & Tomato

## Gourmet Sandwich Platters 24 Hour Notice, choose 3, 24 pieces, \$50

**Smoked Salmon** Dill Crème Fraiche, Marble Rye Bread

**Rare Roast Beef** Bleu Cheese Butter, Pickled Red Onion, Sourdough Bread

**Smoked Turkey Breast** Brie Cheese, Dijon Mustard , Multi-Grain Bread

**Waldorf Chicken Salad** Chicken Breast, Grapes, Apple, Walnuts, Croissant

**Grilled Vegetables (v)** Herb Boursin Cheese Spread on Ciabatta Bread

**Pimento Cheese, (v)** Bread and Butter pickles, Multi Grain Bread

## Wrap Platters 24 Hour Notice, Choose 3, 27 pieces, \$90

**Thai Shrimp** Chili Lime, Greens, Carrots, Cucumbers, Crispy Noodles, Peanut Vinaigrette

**Mango Pork** Purple Cabbage, Cucumber, Greens, Mango Mayonnaise

**Blackened Steak** Romaine, Tomato, Pickled Onion, Bleu Cheese Vinaigrette

**Mediterranean Vegetable (v)** Mixed Greens, Tomatoes, Black Olives,

Artichokes, Mozzarella, Cucumber, Balsamic, Olive oil, Hummus

**Shrimp Remoulade** Classic Shrimp Remoulade

**Chicken Caesar,**Grilled Chicken with Caesar Aioli & Greens

## Boxed Lunches 24 Hour Notice, w/ Apple, Fresh Baked Cookie, & Potato

**Chips, Minimum of 6 each. Add Pasta salad , Potato Salad, or Fruit Cup / \$2 each**

**The Loyola** \$14

Lemon Pepper Chicken, Lettuce, Tomato, Pesto Mayo, Ciabatta Bread

**The Poydras (v)** \$14

Grilled Portobella & Zucchini, Tomato, Roasted Red Pepper, Caramelized

Sweet Onion, Herb Boursin Cheese, Multi Grain Bread

**The Uptowner** \$14

Marinated Grilled Chicken Breast, Red Onion Slices, Shredded Lettuce,

Ranch Dressing on Ciabatta

**The Bucktown** \$14

Shrimp Remoulade, Mixed Greens, Tomato, Cucumber, Spinach Wrap

**The St. Charles** \$14

Rare Beef, Swiss Cheese, Lettuce, Tomato, Horseradish Cream on French Bread

**The French Quarter** \$14

Provolone Cheese, Genoa Salami, Ham, Olive Salad on a Seeded Muffuletta Bun

**The Mid City** \$14

Smoked Turkey, Roasted Red Peppers, Boursin Cheese Spread on Multi Grain Bread

**The Fulton St** \$14

Ham, Smoked Turkey, Roast, Swiss Cheese, Lettuce, Mayo, French Bread

**The Canal Street** \$14

Grilled Flank Steak, Horseradish Sauce, Caramelized Sweet Onion, Lettuce , Ciabatta

## Salads – 24 hour notice

**Celebration Salad (v)** \$40

Mixed Spring Greens, Sundried Tomatoes, Golden Raisins, Walnuts, Bleu Cheese, Pepper Jelly Vinaigrette

**Caesar Salad (v)** \$30

Romaine Lettuce, Parmesan Cheese, Croutons, House made Caesar Dressing

**House Salad (v)** \$30

Mixed Greens, Grape Tomatoes, Cucumber, Croutons, choice of dressing

**Southwest Salad (v)** \$40

Romaine, Red Bell Pepper, Red Onion, Corn, Black Beans Tomato, Cilantro, With Ancho Chili Lime Vinaigrette

**Mediterranean Salad (v)** \$35

Mixed Greens, Feta, Kalamata Olives, Cucumber, Red Onion, Balsamic Vinaigrette

**Shrimp Remoulade Salad** \$50

Tossed in House Made Remoulade Sauce, over Shredded Iceberg Lettuce, Hard Boiled Egg Wedges

**Strawberry Salad (v)** \$40

Baby Spinach, Fresh Strawberries, Feta Cheese, Walnuts, Strawberry Vinaigrette

**Add Chicken– \$18, Add Shrimp - \$25**

**Ranch, Balsamic Vinaigrette, Pepper Jelly Vinaigrette, Strawberry Vinaigrette**

## Party Platters- 24 Hour Notice

**Boiled Gulf Shrimp, 50 pieces** \$65

Cocktail, Remoulade, Pickled Okra, Spicy Green Beans

**Brie en Croute (v), serves up to 20** \$85

Puff Pastry, Pecan Praline Filling, Toasted Breads

**Caribbean Chicken, serves up to 20** \$65

Marinated in Caribbean Spices &Grilled Pineapple, Spicy Peanut Sauce

**Cheese & Charcuterie & Board , serves up to 20** \$150

Chef's Selections of Cured Italian Meats, Nuts, Fresh Fruit, Pickled Vegetables

Chutney, Toasted Breads

**Cheeses, Artisan (v), serves up to 20** \$135

Chef's Selection of Artisan Cheeses with Fruit Chutney, Fresh Fruit Toasted Breads

**Cheeses, Domestic (v), serves up to 20** \$95

Domestic Cheeses, Fresh Fruit, Toasted Breads

**Chicken Tenders , 50 pieces** \$90

Hand breaded , Homemade dipping Sauce

**Savory Cheesecake, serves up to 15 (all served with toasted breads)**

**Creole Artichoke:** Artichoke, Parmesan, Cream Cheese \$20

**Crabmeat:** Crabmeat, Green Onions, Cayenne Pepper, Cream Cheese \$25

**Maytag Bleu Cheese Cheesecake:** Blue Cheese, Walnuts, Apricots, Cream Cheese \$20

**Tuscany:** Roasted Red & Yellow Peppers, Roasted Pine Nuts, Cream Cheese \$20

**Seasonal Fresh Fruit (v)** \$75

Pineapple, Honeydew, Cantaloupe, Strawberries & Grapes , Honey Yogurt dip

**Grilled & Roasted Vegetables (v)** \$75

Seasonal assortment, Garlic Dill Yogurt

**Vegetable Crudit  (v)** \$50

Assorted Raw Market Vegetables, Ranch, Pimento Cheese

**Smoked Salmon** \$150

In House "Hot Smoked" Side of Salmon, Dijon Cream, Egg, Capers, Red Onion,

Ciabatta Croustades

**Spice Crusted Tuna** \$125

Seared Rare, Cucumber, Siracha, Japanese Mustard Sauce

**Thai Grilled Shrimp Platter (50 pieces)** \$75

Thai Marinade, Char Grilled, Sweet Chili sauce