

Party Platters- Available with 24 hour notice based on availability

Boiled Gulf Shrimp, 50 pieces <i>Spicy Boiled Louisiana Shrimp, Cocktail, Remoulade, Pickled Okra, Spicy Green Beans</i>	\$65
Brie En Croute (v), serves up to 20 <i>Baked Brie, Pecan Praline Filling in Puff Pastry, Toasted Breads</i>	\$85
Caribbean Chicken, serves up to 20 <i>Thin Marinated Chicken Breast in Caribbean Spices & Grilled Pineapple, Spicy Peanut Sauce</i>	\$65
Charcuterie Board , serves up to 20 <i>Chef's Selections of Cured Italian Meats, Nuts, Fresh Fruit, Cornichons, Olives, Chutneys, Toasted Breads and Crackers</i>	\$150
Cheeses, Artisan (v), serves up to 20 <i>Chef's Selection of Artisan Cheeses with Fruit Chutney, Toasted Breads</i>	\$135
Cheeses, Domestic (v), serves up to 25 <i>Domestic Cheeses such as Smoked Gouda, Sharp Cheddar, Havarti, Pepper Jack, Swiss with Toasted Breads and Crackers</i>	\$95
Savory Cheesecake Wedges , 1 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), serves up to 30 <i>Diced Pineapple, Honeydew, Cantaloupe, Strawberries & Grapes and honey yogurt dip</i>	\$75
Seasonal Grilled Vegetables (v) serves up to 30 <i>Assorted Grilled Seasonal Vegetables, Garlic Dill Yogurt</i>	\$75
Smoked Salmon, serves up to 30 <i>In House "Hot Smoked" Salmon, Dill Cream, Chopped Egg, Capers, Red Onion, Ciabatta Croustades</i>	\$150
Spice Crusted Tuna, serves up to 15 <i>Seared Rare with Cucumber, Siracha, Japanese Mustard Dipping Sauce</i>	\$125
Thai Grilled Shrimp Platter (50 pieces) <i>LA Gulf Shrimp Dusted with Thai Spices served with a plum dipping sauce</i>	\$65

Dips- Available with 24 hour notice based on availability, All serve up to 25

Crab & Artichoke (Served with Toasted Breads) <i>Lump Crabmeat, Artichoke, Cream Cheese and Creole Spices</i>	\$85
Crab Mornay (Served with Toasted Breads) <i>Crabmeat, Green Onion, Cream Cheese, Monterey Pepper Jack Cheese</i>	\$85
Crawfish & Brie (Served with Toasted Breads) <i>Crawfish Tails, Brie Cheese, Green Onion, Red peppers, Cream Cheese</i>	\$85
Ghost Pepper Salsa <i>with tortilla chips</i>	\$45
Green Chili Queso Dip <i>with tortilla chips</i>	\$45
Red Bean Hummus (v) <i>Pickled Vegetables, served with Garlic Pita Chips</i>	\$50
Spinach & Artichoke (v) <i>Spinach, Artichoke Hearts, served with Garlic Pita Chips</i>	\$65
Traditional Hummus (v) <i>Tomato, Feta, Kalamata Olives, served with Garlic Pita Chips</i>	\$50

Entrées- Available with 24 hour notice based on availability

Chicken Roulade, serves up to 8 <i>Chicken stuffed with Spinach, Feta, Pecans, Wild Rice and Rolled</i>	\$75
Chicken & Shrimp Florentine, serves up to 8 <i>Grilled Marinated Chicken Breast, Topped with Jumbo Grilled Gulf Shrimp, Fresh Spinach & Tomato Garlic Lemon Butter</i>	\$80
Chicken Enchilada Casserole	serves up to 15 - \$45; up to 30 - \$85
Crawfish Enchilada Casserole	serves up to 15 - \$55; up to 30 - \$95
Creole Jambalaya (Tomato base), Chicken & Sausage	serves up to 15 - \$45; up to 30 - \$85
Creole Jambalaya , (Tomato base), Chicken & Sausage & Shrimp	serves 15 - \$55; up to 30 - \$95
Cajun Jambalaya (Brown base), Chicken & Sausage	serves up to 15 - \$45; up to 30 - \$85
Cajun Jambalaya , (Brown base), Chicken & Sausage & Shrimp	serves 15 - \$55; up to 30 - \$95
Lasagna <i>Ground Beef, Red Gravy, Ricotta, Mozzarella, Basil</i>	serves up to 15 - \$50; up to 30 - \$80
Panéed Chicken Alfredo Pasta	serves up to 15 - \$45; up to 30 - \$95
<i>Italian Bread Crumb breaded Chicken Breast, Alfredo Sauce, Parmesan, Cracked Black Pepper</i>	
Roast Beef Debris	serves up to 12 \$95
<i>Garlic Mashed Potatoes</i>	
New Orleans BBQ Shrimp & Grits, serves 18-20	\$95
<i>Gulf Shrimp (No Shells) sauteed in a Butter, Lemon, Worcestershire Sauce and Fresh Herb Sauce served over Creamy Southern Grits</i>	

Sides Available with 24 hour notice based on availability, all serve up to 12

Asparagus, Grilled	\$24
Corn Maque Choux	\$24
Creamy Stone Ground Cheese Grits	\$24
Dirty Rice	\$24
Garlic Mashed Potatoes	\$24
Green Bean Almondine	\$24
Green Onion Rice Pilaf	\$24
Potato Salad, Sour Cream, Bacon & Chives	\$24
Roasted Brussel Sprouts, Bacon, Balsamic Glaze	\$24
Spinach Madeleine	

Desserts - Available with 24 hour notice based on availability

Bread Pudding	serves up to 15 - \$25; up to 30 - \$40
<i>Pecan Praline or Whiskey Sauce</i>	
Cheesecake Bites, 24 pieces <i>New York Style, & Oreo</i>	\$48
Homemade Gourmet Cookies, 24 pieces <i>Chef's Selection</i>	\$30
Lemon Squares, 24 pieces	\$45
Ooey Goopy Bars, 24 pieces	\$45
Death By Chocolate Brownies, 24 pieces	\$35
Pecan Squares, 24 pieces	\$35



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, Water (24 Count) - \$36

Bottled Water (24 count) - \$36

Iced Tea with Lemon - \$22 per gallon

Lemonade - \$22 per gallon

Disposable Ware

Disposable Chafing Dish with Serving Utensil 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

\$25 within 20 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

Pigeon Classics

Pick up HOT w/24 hour notice based on availability OR frozen same day. Serves 6-8.

Étouffée: Crawfish, includes rice	\$45
Gumbo: Chicken, Andouille Sausage & Okra, includes rice	\$30
Gumbo: Shrimp & Okra, includes rice	\$30
Red Beans with Sausage, includes rice	\$25
Red Beans (vegetarian), includes rice	\$20
Shrimp Creole, includes rice	\$40
Soup: Corn and Crab Bisque	\$25
Soup: Crawfish, Corn and Crab Bisque	\$35
Soup: Italian Artichoke (v)	\$25
Soup: Mock Turtle	\$30
Soup: Mushroom & Brie (v)	\$25
Soup: Tomato Basil Soup (v)	\$20
Soup: White Bean Chicken Chili	\$25

Appetizers Available HOT w/24hr Notice, based on availability OR

COLD w/Reheating Instructions

Andouille En Croute, 50 pieces <i>With Creole Mustard</i>	\$65
Artichoke Balls, 50 pieces	\$65
Beef on Cheddar Biscuit, 50 pieces <i>Charred Rare Tenderloin, Green Onion Cheese Biscuit, Horseradish Cream</i>	\$150
Beef Skewers, 50 pieces <i>Hoisin Marinade, Chili Soy Dipping Sauce</i>	\$95
Boudin Balls, 50 pieces <i>With Creole Mustard</i>	\$65
Cajun Meat Pies, 50 pieces <i>Cajun Spiced Ground Meat, Onion, Peppers, Hand Stuffed in Pastry & Fried</i>	\$70
Cajun Wings (Baked or Fried), 50 pieces <i>Includes Celery & Carrot Sticks your Choice of Ranch or Blue Cheese Dip</i>	\$70
Caprese Skewers (v), 50 pieces <i>Cherry Tomatoes, Basil Leaves, Mozzarella, Kalamata Olives</i>	\$65
Chicken Satay (skewers), 50 pieces <i>Asian Spiced, Peanut Dipping Sauce</i>	\$65
Crawfish Pies, 50 pieces <i>Creamy Étouffée in a Petite Pastry Shell</i>	\$75
Creole Crab Cakes, 50 pieces <i>With Remoulade Sauce</i>	\$75
Deviled Eggs, Assorted, 50 Pieces <i>Pimento Cheese, Traditional, Shrimp Remoulade</i>	\$65
Gruyere & Bacon Tartlet, 50 pieces <i>Applewood Bacon, Gruyere Cheese, Caramelized Onion in a Pastry Shell</i>	\$100
Herb Crepe Roulade with Shrimp, 50 pieces <i>Herb Crepe, Boursin Cheese, Boiled Shrimp, Tomato Jam</i>	\$150
Crabmeat Tartlets, 50 pieces <i>Crabmeat, Cream Cheese, Green Onion, Pepper Jack in Puff Pastry Cup</i>	\$100
Oyster Rockefeller Tartlets, 50 pieces <i>Creamed Spinach, Pernod, Parmesan Cheese in Puff Pastry Cup</i>	\$100
Smoked Duck Quesadilla, 24 pieces <i>Poblano, Cilantro, Pepper Jack Cheese</i>	\$60
Smoked Salmon on Pumpernickel, 50 pieces <i>Tarragon Creole Mustard Aioli, Pickled Fennel</i>	\$150

Sandwich Platters 24 hour Notice, based on availability, Gluten Free Available

Classic Finger Sandwiches 50 pieces - \$50, 100 pieces - \$90, on Croissant, \$35 extra <i>Roasted Turkey w/ Lemon Caper Aioli, Baked Ham w/ Honey Mustard Spread & Garlic Stuffed Roast Beef w/ Horseradish Cream. All on White & Wheat Breads.</i>	
Petite Salad Sandwiches 50 pieces - \$50, 100 pieces - \$90, on Croissant, \$35 extra <i>Egg Salad, Chicken Salad and Tuna Salad on White and Wheat Breads.</i>	
Kids Assorted, 50 pieces <i>Ham & Cheese, Cheese, PB&J, on white bread</i>	\$25
Mini Muffulettas, 50 pieces <i>Baked Ham, Genoa Salami, and Provolone Cheese, Topped with Homemade Olive Salad, Served on an Italian Roll</i>	\$70
Mini Po-Boys, 50 pieces <i>Combination of Roasted Turkey, Baked Ham, and Roast Beef on French Bread,</i>	\$60

Gourmet Petite Sandwich Platter 48 hr notice based on availability

Select up to 4 different Sandwich types for a platter of (100 pieces)	\$125
Smoked Salmon <i>Dill Crème Fraiche on Marble Rye Bread</i>	
Rare Roast Beef <i>Bleu Cheese Butter, Pickled Red onion on Sourdough Bread</i>	
Smoked Turkey Breast <i>Brie Cheese, Dijon Mustard on Multi-Grain Bread</i>	
Cold Cuban <i>Pork, Ham, Swiss Cheese, Pickles, Yellow Mustard on Pressed French bread</i>	
Waldorf Chicken Salad <i>Diced Chicken, Grapes, Almonds on Croissant</i>	
Grilled Chicken <i>Basil Pesto, Tomato on Whole Wheat Bread</i>	
Shrimp Remoulade Salad <i>on Brioche Bun + \$15</i>	
Grilled Vegetables (v) <i>Boursin Cheese Spread on Ciabatta Bread</i>	

Wrap Platters 24 hour notice, based on availability gluten free available

Select up to 3 different for a platter of 27 pieces	\$75
Thai Shrimp <i>Chili Lime, Greens, Carrots, Cucumbers, Crispy Noodles, Peanut Vinaigrette</i>	
Mango Pork <i>Purple Cabbage, Cucumber, Greens, Mango Mayonnaise</i>	
Blackened Steak <i>Romaine, Tomato, Pickled Onion, Bleu Cheese Vinaigrette</i>	
Southwest Chicken <i>Romaine, Black Beans, Bell Pepper, Tomato, Corn, Pepper Jack, Red Onion, Salsa</i>	
Mediterranean Vegetable Wrap (v) <i>Mixed Greens, Tomatoes, Black Olives, Artichokes, Mozzarella, Cucumber, White Balsamic, EVVOO, Hummus</i>	
Shrimp Remoulade Wrap <i>Classic Shrimp Remoulade</i>	
Chicken Caesar Wrap <i>Grilled Chicken with Caesar Aioli & Greens</i>	

Boxed Lunches 24 hour notice, based on availability gluten free available

The Loyola - Includes chips & cookie	Minimum (6) per order	\$14
<i>Lemon Roasted Chicken, Lettuce, Tomato, Pesto Mayo on Ciabatta Bread</i>		
The Poydras (v) - Includes chips & cookie	No Minimum	\$14
<i>Grilled Portobella, Tomato, Roasted Red Bell Pepper, Zucchini, Caramelized Red Onion, Boursin Cheese Spread on 9 Grain Bread</i>		
The Uptowner - Includes chips & cookie	Minimum (6) per order	\$14
<i>Marinated Grilled Chicken Breast, Red Onion Slices, Shredded Lettuce, Ranch Dressing on Kaiser Roll</i>		
The Downtowner - Includes chips & cookie	Minimum (6) per order	\$14
<i>Blackened Chicken Breast with a Garlic & Green Onion Mayo on 9 Grain Bread</i>		
The St. Charles - Includes chips & cookie	Minimum (6) per order	\$14
<i>Rare Beef, Swiss Cheese, Horseradish Cream on French Bread</i>		
The French Quarter - Includes chips & cookie	Minimum (6) per order	\$14
<i>1/2 Muff –Provolone Cheese, Genoa Salami, Ham, Olive Salad on a Seeded Bun</i>		
The Mid City - Includes chips & cookie	Minimum (6) per order	\$14
<i>Smoked Turkey, Roasted Red Peppers, Sprouts, Boursin Cheese Spread on 9 Grain Bread</i>		
The Fulton St - Includes chips & cookie	Minimum (6) per order	\$14
<i>Ham, Smoked Turkey, Roast, Swiss Cheese, Lettuce, Mayo on Kaiser Roll</i>		
The Canal Street - Includes chips & cookie	Minimum (6) per order	\$14
<i>Grilled Flank Steak, Horseradish Mayo, Caramelized Red Onion, Lettuce on Kaiser Roll</i>		

Add Pasta Salad or Fruit Cup for an Additional \$2 each

Salads – 24 hour notice, based on availability Serves up to 15

Southwest Salad (v) <i>Romaine, Red Bell Pepper, Red Onion, Corn, Black Beans Tomato, Cilantro, With An Avocado Lime Dressing</i>	\$40
Caesar Salad (v) <i>Romaine Lettuce, Parmesan Cheese, Croutons, House made Caesar Dressing</i>	\$30
Celebration Salad (v) <i>Mixed Spring Greens, Sundried Tomatoes, Golden Raisins, Walnuts, Bleu Cheese, Pepper Jelly Vinaigrette</i>	\$40
House Salad (v) <i>Mixed Greens, grape tomatoes, cucumber, croutons, choice of dressing</i>	\$30
Mediterranean Pasta Salad (v) <i>Pasta Shells, Ripe Tomatoes, Cucumber, Black Olives, Red Onion, Feta Cheese, Balsamic Vinaigrette</i>	\$35
Mediterranean Salad (v) <i>Mixed Greens, Feta, Kalamata Olives, Cucumber, Red Onion, Red Wine Vinaigrette</i>	\$35
Shrimp Remoulade Salad <i>Tossed in House Made Remoulade Sauce, over Shredded Iceberg Lettuce, Hard Boiled Egg Wedges</i>	\$50
Strawberry Salad (v) <i>Baby Spinach, Fresh Strawberries, Feta Cheese, Walnuts, Pepper Jelly Vinaigrette</i>	\$40

Add Chicken– \$20, Add Shrimp - \$35

Pastas- 24 hour notice, based on availability, whole wheat or gluten free available

Shrimp and Tasso Macque Choux	serves up to 15 - \$55;	up to 30 - \$95
<i>Shrimp, Tasso, Corn, Peppers, Onions, Cream Sauce, Orzo Pasta</i>		
Crawfish Gerard	serves up to 15 - \$55;	up to 30 - \$95
<i>Crawfish, Cream & Basil, Grated Parmesan Cheese, Cracked Black Pepper</i>		
Mac and Cheese	serves up to 15, \$40	up to 30—\$80
<i>Topped with Truffle Bread Crumbs</i>		
Cajun Pasta	serves up to 15 - \$55;	up to 30 - \$95
<i>Cream Sauce, Spices, Andouille Sausage, Gulf Shrimp, Peppers, Mushrooms</i>		
Mardi Gras	serves up to 15 - \$55;	up to 30 - \$95
<i>Shrimp, Crab, Peppers, Red Onion, Cream Sauce</i>		
Jambalaya Orzo	serves up to 15 - \$55;	up to 30 - \$95
<i>Chicken, Shrimp, Smoked Sausage, Sweet Peppers, Smokey Tomato Sauce, Orzo Pasta</i>		
Pasta Riley	serves up to 15 - \$55;	up to 30 - \$95
<i>Rotini pasta, crawfish tails, Creole tomato sauce</i>		
Ricotta Ravioli (V)	serves up to 15 - \$40;	up to 30 - \$80
<i>House Smoked Mushrooms, Chives, Chili Flakes</i>		
Pasta Pierre (V)	serves up to 15 - \$40;	up to 30 - \$80
<i>Sun Dried Tomato Basil Pesto, Parmesan Cheese, Chili Flakes</i>		
Pasta Margarita (V)	serves up to 15 - \$50;	up to 30 - \$80
<i>Marinara, Fresh Basil, Mozzarella, Parmesan</i>		

Add Chicken—\$20/\$40, Add Shrimp—\$35/\$75

Specialty Meats- 48 hour notice based on availability

(3 to 4 ounces serving per person)

Beef Tenderloin, serves 20 <i>Medium Rare, Sliced, Served With Fresh Rolls & Horseradish Mayonnaise</i>	\$225
Boudin Stuffed, Bacon Wrapped Pork, serves 16 <i>Sliced, Served With Fresh Rolls & Creole Mustard</i>	\$85
Tabasco Hot Sauce Rubbed Pork Tenderloin, serves 16 <i>Sliced, Served With Fresh Rolls & Creole Mustard Mayo</i>	\$65
Roasted Turkey, serves 24 <i>Sliced, Served with Fresh Rolls & Cranberry Mayonnaise</i>	\$85
Oven Roasted Beef Brisket, serves 16 <i>Sliced, Served With Rolls & Horseradish Mayo</i>	\$85