

## Party Platters

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| <b>Boiled Gulf Shrimp, 50 pieces</b>   | <b>\$85</b>  |
| <i>Spicy Boiled Louisiana Shrimp, Cocktail, Remoulade, Pickled Okra, Spicy Green Beans</i>   |              |
| <b>Brie En Croute (v), serves up to 20</b>   | <b>\$65</b>  |
| <i>Baked Brie, Pecan Praline Filling in Puff Pastry, Toasted Breads</i>  |              |
| <b>Caribbean Chicken, serves up to 20</b>  | <b>\$65</b>  |
| <i>Thin Marinated Chicken Breast in Caribbean Spices , Grilled Pineapple, Spicy Peanut Sauce</i>                                       |              |
| <b>Charcuterie Board , serves up to 20</b>   | <b>\$150</b> |
| <i>Chef's Selections of Cured Italian Meats, Cheesed, Nuts, Fresh Fruit, Cornichons, Olives, Chutneys, Toasted Breads and Crackers</i> |              |
| <b>Cheeses, Artisan (v), serves up to 20</b>   | <b>\$125</b> |
| <i>Chef's Selection of Artisan Cheeses with Fruit Chutney, Toasted Breads</i>  |              |
| <b>Cheeses, Domestic (v), serves up to 25</b>  | <b>\$95</b>  |
| <i>Domestic Cheeses such as Smoked Gouda, Sharp Cheddar, Havarti, Pepper Jack, Swiss with Toasted Breads and Crackers</i>              |              |
| <b>Chicken Tenders with dipping sauce, 40 pieces</b>   | <b>\$90</b>  |
| <b>Savory Cheesecake Wedges, 1 serves up to 15 (all served with toasted breads)</b>  |              |
| <b>Creole Artichoke:</b> Artichoke, Parmesan, Cream Cheese   | <b>\$20</b>  |
| <b>Crabmeat:</b> Crabmeat, Green Onions, Cayenne Pepper, Cream Cheese  | <b>\$25</b>  |
| <b>Maytag Bleu Cheese Cheesecake:</b> Blue Cheese, Walnuts, Apricots, Cream Cheese   | <b>\$20</b>  |
| <b>Tuscany:</b> Roasted Red & Yellow Peppers, Roasted Pine Nuts, Cream Cheese  | <b>\$20</b>  |
| <b>Seasonal Fresh Fruit (v), serves up to 30</b>   | <b>\$75</b>  |
| <i>Diced Pineapple, Honeydew, Cantaloupe, Strawberries &amp; Grapes, honey yogurt dip</i>  |              |
| <b>Seasonal Grilled Vegetables (v) serves up to 30</b>   | <b>\$75</b>  |
| <i>Assorted Grilled Seasonal Vegetables, Garlic Dill Yogurt</i>  |              |
| <b>Smoked Salmon, serves up to 30</b>  | <b>\$150</b> |
| <i>In House "Hot Smoked" Salmon, Dill Cream, Chopped Egg, Capers, Red Onion, Ciabatta Croustades</i>                                   |              |
| <b>Spice Crusted Tuna, serves up to 15</b>   | <b>\$125</b> |
| <i>Seared Rare with Cucumber, Siracha, Japanese Mustard Dipping Sauce</i>  |              |
| <b>Thai Grilled Shrimp Platter (50 pieces)</b>   | <b>\$85</b>  |
| <i>LA Gulf Shrimp Dusted with Thai Spices served with a plum dipping sauce</i>   |              |

## Specialty Meats 3-4 ounces per person recommended

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| <b>Beef Tenderloin, 5lb. Avg.</b>  | <b>\$195</b> |
| <i>Medium Rare, Sliced, Served With Fresh Rolls &amp; Horseradish Mayonnaise</i> |              |
| <b>Boudin Stuffed, Bacon Wrapped Pork Loin, 5lb. Avg.</b>                        | <b>\$ 95</b> |
| <i>Sliced, Served With Fresh Rolls &amp; Creole Mustard</i>                      |              |
| <b>Roasted Turkey, 12 lb. Avg.</b>   | <b>\$ 85</b> |
| <i>Sliced , Served with Fresh Rolls &amp; Cranberry Mayonnaise</i>               |              |
| <b>Smoked Beef Brisket, 10lb. Avg.</b>   | <b>\$125</b> |
| <i>Sliced, Served With Rolls &amp; Horseradish Mayo</i>                          |              |

## Entrées Hot or cold.

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| <b>Blackened Catfish, serves 8</b>   | <b>\$95</b>                   |
| <i>Topped with a Crawfish Mushroom Sauce over Angel Hair Pasta</i>   |                               |
| <b>Chicken &amp; Shrimp Florentine, serves 8</b>   | <b>\$80</b>                   |
| <i>Grilled Marinated Chicken Breast, Topped with Jumbo Grilled Gulf Shrimp, Fresh Spinach &amp; Tomato Garlic Lemon Butter</i> |                               |
| <b>Chicken Roulade, serves 8</b>   | <b>\$75</b>                   |
| <i>Chicken stuffed with Spinach, Feta, Wild Rice, and Rolled</i>   |                               |
| <b>Crawfish Etouffee, serves 8 with rice</b>   |                               |
| <b>Panéed Chicken Alfredo Pasta, serves 8</b>  | <b>\$95</b>                   |
| <i>Italian Bread Crumb breaded Chicken Breast, Alfredo Sauce, Parmesan, Black Pepper</i>                                       |                               |
| <b>Red Beans with Smoked Sausage, serves 8 with rice</b>   | <b>\$35</b>                   |
| <b>Red Beans (Vegetarian/Vegan), serves 8 with rice</b>  | <b>\$30</b>                   |
| <b>Seafood Eggplant Napoleon, serves 8</b>   | <b>\$95</b>                   |
| <i>Fried eggplant layered with seafood dressing and topped with shrimp, tasso cream, served over Angel Hair Pasta</i>          |                               |
| <b>Shrimp Creole, serves 8 with rice</b>   | <b>\$40</b>                   |
| <b>Lasagna (ask about Vegetarian)</b>  | <b>1/2 Pan \$55 Full \$95</b> |
| <i>Ground Beef, Red Gravy, Ricotta, Mozzarella, Basil</i>  |                               |
| <b>Chicken Enchilada Casserole, corn tortillas</b>   | <b>\$45 \$85</b>              |
| <b>Crawfish Enchilada Casserole, corn tortillas</b>  | <b>\$55 \$95</b>              |
| <b>Creole Jambalaya (Tomato base), Chicken &amp; Sausage</b>   | <b>\$45 \$85</b>              |
| <b>Creole Jambalaya, (Tomato base), Chicken &amp; Sausage &amp; Shrimp</b>   | <b>\$55 \$95</b>              |
| <b>Cajun Jambalaya (Brown base), Chicken &amp; Sausage</b>   | <b>\$45 \$85</b>              |
| <b>Cajun Jambalaya, (Brown base), Chicken &amp; Sausage &amp; Shrimp</b>   | <b>\$55 \$95</b>              |
| <b>Roast Beef Debris with Garlic Mashed Potatoes , serves 12</b>   | <b>\$95</b>                   |
| <b>New Orleans BBQ Shrimp &amp; Grits, serves 8-10</b>   | <b>\$95</b>                   |
| <i>Peeled Gulf Shrimp sauteed in a Butter, Lemon, Worcestershire Sauce</i>   |                               |

## Sides All serve up to 12 \$24 each

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| <b>Asparagus, Grilled</b>                    | <b>Dirty Rice</b>             |
| <b>Brussel Sprouts, Bacon Balsamic Glaze</b> | <b>Garlic Mashed Potatoes</b> |
| <b>Corn Maque Choux</b>                      | <b>Green Bean Almondine</b>   |
| <b>Corn Pudding</b>                          | <b>Green Onion Rice Pilaf</b> |
| <b>Creamy Stone Ground Cheese Grits</b>      | <b>Spinach Madeline</b>       |

## Desserts

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| <b>Bread Pudding</b>                        | <b>1/2 pan \$30/15 full pan \$55/30</b> |
| <i>Pecan Praline or Whiskey Sauce</i>       |   |
| <b>Cheesecake Bites, 1 Dozen</b>            | <b>\$24</b>                             |
| <i>New York Style, &amp; Oreo</i>           |   |
| <b>Homemade Gourmet Cookies, 1 Dozen</b>    | <b>\$18</b>                             |
| <i>Chef's Selection</i>                     |   |
| <b>Lemon Squares, 1 Dozen</b>               | <b>\$24</b>                             |
| <b>Ooey Goey Bars, 1 Dozen</b>              | <b>\$24</b>                             |
| <b>Death By Chocolate Brownies, 1 Dozen</b> | <b>\$24</b>                             |
| <b>Pecan Squares, 1 Dozen</b>               | <b>\$24</b>                             |



## 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

**(504) 262-0412**

info@pigeoncatering.com  
 www.pigeoncatering.com

### Beverages

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 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  
**Pre-payment required for all pick-up and delivery orders**

### Notes

24 Hour Notice on most items, 48 Hours Specialty Items  
 Product Based on Availability  
 Vegetarian/Vegan, Gluten Free options available

**Soups** 1/2 Gallon (6-8 servings), Rice included with gumbos. Hot, cold or frozen.

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| Chicken and Andouille Gumbo <u>or</u> Chicken & Smoked Sausage Gumbo | \$30 |
| Duck Andouille Gumbo   | \$30 |
| Seafood Okra Gumbo   | \$32 |
| Broccoli Cheese Soup   | \$25 |
| Creamy Italian Artichoke Soup  | \$25 |
| Crab & Corn Bisque   | \$30 |
| Crab, Crawfish & Corn Bisque   | \$35 |
| Loaded Potato Soup   | \$25 |
| Mock Turtle Soup (beef)  | \$35 |
| Mushroom & Brie Soup   | \$25 |
| Oyster Rockefeller Soup  | \$30 |
| Tomato Basil Soup  | \$20 |
| White Bean Chicken Chili   | \$25 |

**Appetizers** 50 pieces each

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| <b>Andouille En Croute</b> , With Creole Mustard  | \$65  |
| <b>Artichoke Balls</b>  | \$55  |
| <b>Beef on Cheddar Biscuit</b><br><i>Charred Rare Tenderloin, Green Onion Cheese Biscuit, Horseradish Cream</i>           | \$150 |
| <b>Beef Skewers</b> <i>Hoisin Marinade, Chili Soy Dipping Sauce</i>   | \$95  |
| <b>Boudin Balls</b> , with Creole Mustard   | \$65  |
| <b>Cajun Meat Pies</b> , <i>Cajun Spiced Ground Meat, Onion, Peppers, Flaky Pastry</i>                                    | \$70  |
| <b>Crawfish Pies</b> , <i>Creamy Étouffée in a Petite Pastry Shell</i>  | \$75  |
| <b>Cajun Wings (Baked or Fried)</b><br><i>Includes Celery &amp; Carrot Sticks your Choice of Ranch or Blue Cheese Dip</i> | \$70  |
| <b>Caprese Skewers (v)</b><br><i>Cherry Tomatoes, Basil Leaves, Mozzarella, Kalamata Olives</i>                           | \$65  |
| <b>Chicken Satay (skewers)</b> , <i>Asian Spiced, Peanut Dipping Sauce</i>  | \$65  |
| <b>Creole Crab Cakes</b> , <i>With Remoulade Sauce</i>  | \$75  |
| <b>Deviled Eggs, Assorted</b> , <i>Pimento Cheese, Traditional, Shrimp Remoulade</i>                                      | \$65  |
| <b>Gruyere &amp; Bacon Tartlet</b> ,<br><i>Applewood Bacon, Gruyere, Caramelized Onion in a Pastry Shell</i>              | \$100 |
| <b>Herb Crepe Roulade with Shrimp</b> ,<br><i>Herb Crepe, Boursin Cheese, Boiled Shrimp, Tomato Jam</i>                   | \$100 |
| <b>Crabmeat Tartlets</b><br><i>Crabmeat, Cream Cheese, Green Onion, Pepper Jack , Puff Pastry Cup</i>                     | \$100 |
| <b>Smoked Duck Quesadilla</b> , <i>Poblano, Cilantro, Pepper Jack Cheese</i>  | \$90  |
| <b>Smoked Salmon on Pumpnickel</b> ,<br><i>Tarragon Creole Mustard Aioli, Pickled Fennel</i>                              | \$125 |

**Dips** - All 1/2 pan, serves up to 20

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| <b>Crab &amp; Artichoke</b> <i>(Served with Toasted Breads)</i><br><i>Lump Crabmeat, Artichoke, Cream Cheese and Creole Spices</i>           | \$85 |
| <b>Crab Mornay</b> <i>(Served with Toasted Breads)</i><br><i>Crabmeat, Green Onion, Cream Cheese, Monterey Pepper Jack Cheese</i>            | \$85 |
| <b>Crawfish &amp; Brie</b> <i>(Served with Toasted Breads)</i><br><i>Crawfish Tails, Brie Cheese, Green Onion, Red peppers, Cream Cheese</i> | \$85 |
| <b>Spinach &amp; Artichoke (v)</b><br><i>Spinach, Artichoke Hearts, served with Garlic Pita Chips</i>  | \$65 |
| <b>Traditional Hummus (v)</b><br><i>Tomato, Feta, Kalamata Olives, served with Garlic Pita Chips</i>   | \$50 |

**Sandwich Platters** *gluten free available upon request*

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| <b>Classic Finger Sandwiches</b> 50- \$50, 100 - \$90, on Croissant, \$35 extra<br><i>Roasted Turkey w/ Lemon Caper Aioli, Baked Ham w/ Honey Mustard Spread &amp; Garlic Stuffed Roast Beef w/ Horseradish Cream. All on White &amp; Wheat Breads.</i> |      |
| <b>Petite Salad Sandwiches</b> 50- \$50, 100 - \$90, on Croissant, \$35 extra<br><i>Egg Salad, Chicken Salad and Tuna Salad on White and Wheat Breads.</i>  |      |
| <b>Kids Assorted</b> , Ham & Cheese, Cheese, PB&J, on white bread   | \$30 |
| <b>Mini Muffulettas, 50</b><br><i>Baked Ham, Genoa Salami, and Provolone Cheese, Topped with Homemade Olive Salad, Served on an Italian Roll</i>  | \$70 |
| <b>Mini Po-Boys, 50</b><br><i>Combination of Roasted Turkey, Baked Ham, and Roast Beef on French Bread, dressed with Mayo, Lettice &amp; Tomato</i>   | \$80 |

**Petite Gourmet Sandwiches** - \$50/25 Pieces of each,

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| <b>Smoked Salmon</b> <i>Dill Crème Fraiche, Marble Rye</i>                                      |             |
| <b>Rare Roast Beef</b> <i>Bleu Cheese Butter, Pickled Red onion, Sourdough Bread</i>            |             |
| <b>Smoked Turkey Breast</b> <i>Brie Cheese, Dijon Mustard, Multi-Grain Bread</i>                |             |
| <b>Cold Cuban</b> <i>Pork, Ham, Swiss Cheese, Pickles, Yellow Mustard, Pressed French bread</i> |             |
| <b>Waldorf Chicken Salad</b> <i>Diced Chicken, Grapes, Almonds, Croissant</i>                   |             |
| <b>Grilled Chicken</b> <i>Basil Pesto, Tomato, Whole Wheat Bread</i>                            |             |
| <b>Grilled Vegetables (v)</b> <i>Boursin Cheese Spread, Ciabatta Bread</i>                      |             |
| <b>Shrimp Remoulade Salad</b> <i>Brioche Bun</i>  | \$65 per 25 |

**Build your own Wrap Platter** \$75, 3 Wraps, 27 pieces total

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| <b>Thai Shrimp</b> <i>Chili Lime, Greens, Carrots, Cucumbers, Crispy Noodles, Peanut Vinaigrette</i>   |  |
| <b>Mango Pork</b> <i>Purple Cabbage, Cucumber, Greens, Mango Mayonnaise</i>  |  |
| <b>Blackened Steak</b> <i>Romaine, Tomato, Pickled Onion, Bleu Cheese Vinaigrette</i>  |  |
| <b>Southwest Chicken</b> <i>Romaine, Black Beans, Bell Pepper, Tomato, Corn, Pepper Jack, Red Onion, Salsa</i>   |  |
| <b>Mediterranean Vegetable Wrap (v)</b> <i>Mixed Greens, Tomatoes, Black Olives, Artichokes, Mozzarella, Cucumber, White Balsamic, Olive oil, Hummus</i> |  |
| <b>Shrimp Remoulade Wrap</b> <i>Classic Shrimp Remoulade</i>   |  |
| <b>Chicken Caesar Wrap</b> <i>Grilled Chicken with Caesar Aioli &amp; Greens</i>   |  |

**Boxed Lunches** *Minimum of 6, include chips & cookie - \$14 each*

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| <b>The Loyola</b> <i>Lemon Roasted Chicken, Lettuce, Tomato, Pesto Mayo, Ciabatta Bread</i>   |  |
| <b>The Poydras (v)</b> <i>Grilled Portobella, Tomato, Roasted Red Bell Pepper, Zucchini, Caramelized Red Onion, Boursin Cheese, 9 Grain Bread</i> |  |
| <b>The Uptowner</b><br><i>Marinated Grilled Chicken Breast, Red Onion, Lettuce, Ranch Dressing, Kaiser Roll</i>                                   |  |
| <b>The Downtowner</b><br><i>Blackened Chicken Breast with a Garlic &amp; Green Onion Mayo, 9 Grain Bread</i>                                      |  |
| <b>The St. Charles</b> <i>Rare Beef, Swiss Cheese, Horseradish Cream, French Bread</i>  |  |
| <b>The French Quarter</b> <i>1/2 Muff –Provolone Cheese, Genoa Salami, Ham, Olive Salad, Seeded Bun</i>   |  |
| <b>The Mid City</b> <i>Smoked Turkey, Roasted Red Peppers, Boursin Cheese, 9 Grain Bread</i>  |  |
| <b>The Fulton Street</b><br><i>Ham, Smoked Turkey, Roast, Swiss Cheese, Lettuce, Mayo, Kaiser Roll</i>  |  |
| <b>The Canal Street</b><br><i>Grilled Flank Steak, Horseradish Mayo, Caramelized Red Onion, Lettuce, Kaiser Roll</i>                              |  |

**Pasta Salad or Fruit Cup—additional \$2**

**Salads** — Serves up to 15 . Add Chicken– \$20, Add Shrimp - \$35

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| <b>Celebration Salad (v)</b><br><i>Mixed Greens, Sundried Tomatoes, Golden Raisins, Walnuts, Bleu Cheese, Pepper Jelly Vinaigrette</i> | \$40 |
| <b>Caesar Salad (v)</b><br><i>Romaine, Parmesan Cheese, Croutons, House made Caesar Dressing</i>                                       | \$30 |
| <b>House Salad (v)</b><br><i>Mixed Greens, grape tomatoes, cucumber, croutons, choice of dressing— Balsamic, Ranch or Italian</i>      | \$30 |
| <b>Southwest Salad (v)</b><br><i>Romaine, Red Bell Pepper, Red Onion, Corn, Black Beans Tomato, Cilantro, Avocado Lime Dressing</i>    | \$40 |
| <b>Mediterranean Pasta Salad (v)</b><br><i>Ripe Tomatoes, Cucumber, Black Olives, Red Onion, Feta Cheese, Balsamic Vinaigrette</i>     | \$35 |
| <b>Mediterranean Salad (v)</b><br><i>Mixed Greens, Feta, Kalamata Olives, Cucumber, Red Onion, Red Wine Vinaigrette</i>                | \$35 |
| <b>Shrimp Remoulade Salad</b><br><i>Shredded Romaine Lettuce, Hard Boiled Egg Wedges</i>   | \$50 |
| <b>Strawberry Salad (v)</b><br><i>Baby Spinach, Fresh Strawberries, Feta Cheese, Walnuts, Pepper Jelly Vinaigrette</i>                 | \$40 |
| <b>Potato Salad, Sour Cream, Bacon &amp; Chives</b>  | \$35 |

**Pastas** - 1/2 pan serves 15; whole pan serves 30.

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| <b>Crawfish Gerard</b><br><i>Crawfish, Cream &amp; Basil, Grated Parmesan Cheese, Cracked Black Pepper</i>                                      | \$55 | \$95 |
| <b>Pasta Riley</b><br><i>Rotini pasta, crawfish tails, Creole tomato sauce</i>  | \$55 | \$95 |
| <b>Mac and Cheese</b> , topped with bread crumbs  | \$40 | \$80 |
| <b>Cajun Pasta</b><br><i>Cream Sauce, Spices, Andouille Sausage, Gulf Shrimp, Peppers, Mushrooms</i>  | \$55 | \$95 |
| <b>Mardi Gras</b><br><i>Shrimp, Crab, Peppers, Red Onion, Cream Sauce</i>   | \$55 | \$95 |
| <b>Jambalaya Orzo</b><br><i>Chicken, Shrimp, Smoked Sausage, Sweet Peppers , Smokey Tomato Sauce</i>  | \$55 | \$95 |
| <b>Pastalaya - Chicken, Sausage &amp; Pork</b>  | \$40 | \$80 |
| <b>Ricotta Ravioli (V)</b><br><i>House Smoked Mushrooms, Chives, Chili Flakes</i>   | \$40 | \$80 |
| <b>Pasta Pierre (V)</b><br><i>Sun Dried Tomato Basil Pesto, Parmesan Cheese, Chili Flakes</i>   | \$40 | \$80 |
| <b>Pasta Margarita (V)</b><br><i>Marinara, Fresh Basil, Mozzarella, Parmesan</i>  | \$50 | \$80 |
| <b>Blackened Chicken</b> topped with a rich cream,<br><i>Parmesan and Chives</i>  | \$40 | \$80 |
| <b>Cheese Sanchetti with Summer Tomatoes</b><br><i>Shaved fennel, sliced garlic, fresh basil and white wine over cheese filled pasta purses</i> | \$40 | \$80 |

**Add Chicken—\$20/\$40, Add Shrimp—\$25/\$50**