

Party Platters

Boiled Gulf Shrimp, 50 pieces	\$65
<i>Spicy Boiled Louisiana Shrimp, Cocktail, Remoulade, Pickled Okra, Spicy Green Beans</i>	
Brie En Croute (v), serves up to 20	\$85
<i>Baked Brie, Pecan Praline Filling in Puff Pastry, Toasted Breads</i>	
Caribbean Chicken, serves up to 20	\$65
<i>Thin Marinated Chicken Breast in Caribbean Spices , Grilled Pineapple, Spicy Peanut Sauce</i>	
Cheese & Charcuterie Board , serves up to 20	\$150
<i>Chef's Selections of Cured Italian Meats, Cheesed, Nuts, Fresh Fruit, Cornichons, Olives, Chutneys, Toasted Breads and Crackers</i>	
Cheeses, Artisan (v), serves up to 20	\$135
<i>Chef's Selection of Artisan Cheeses with Fruit Chutney, Toasted Breads</i>	
Cheeses, Domestic (v), serves up to 25	\$95
<i>Domestic Cheeses such as Smoked Gouda, Sharp Cheddar, Havarti, Pepper Jack, Swiss with Toasted Breads and Crackers</i>	
Chicken Tenders with dipping sauce, 50 pieces	\$90
Crudit� Assorted Fresh blanched vegetables with ranch dip	\$50
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	\$75
<i>Diced Pineapple, Honeydew, Cantaloupe, Strawberries & Grapes, honey yogurt dip</i>	
Seasonal Grilled & Roasted Vegetables (v) serves up to 30	\$75
<i>Assorted Grilled Seasonal Vegetables, Garlic Dill Yogurt</i>	
Smoked Salmon, serves up to 30	\$150
<i>In House "Hot Smoked" Salmon, Dill Cream, Chopped Egg, Capers, Red Onion, Ciabatta Croustades</i>	
Spice Crusted Tuna, serves up to 15	\$125
<i>Seared Rare with Cucumber, Siracha, Japanese Mustard Dipping Sauce</i>	
Thai Grilled Shrimp Platter (50 pieces)	\$75
<i>LA Gulf Shrimp Dusted with Thai Spices served with a plum dipping sauce</i>	

Specialty Meats 3-4 ounces per person recommended

Beef Tenderloin, 5 lb. Avg.	\$195
<i>Medium Rare, Sliced, Served With Fresh Rolls & Horseradish Mayonnaise</i>	
Boudin Stuffed, Bacon Wrapped Pork Loin, 5 lb. Avg.	\$ 95
<i>Sliced, Served With Fresh Rolls & Creole Mustard</i>	
Lamb Chops—24 pieces	\$150
<i>Garlic Rosemary Marinade, Chargrilled, Cashew Mint Pesto</i>	
London Broil—5 lb. Avg.	\$125
<i>Spice Crusted Flank, Chargrilled Medium Rare, Carved, Mushroom gravy</i>	
Mango Pork Tenderloin—5 lb. Avg.	\$ 75
<i>Ginger soy marinade, Chargrilled, Carved & Mango Glazed</i>	
Roasted Turkey, 12 lb. Avg.	\$ 85
<i>Sliced , Served with Fresh Rolls & Cranberry Mayonnaise</i>	
Smoked Beef Brisket, 10 lb. Avg.	\$125
<i>Sliced, Served With Rolls & Horseradish Mayo</i>	

Entr es Hot or cold.

	1/2 Pan	Full Pan
Blackened Catfish, 8 portions	\$95	
<i>Crawfish Mushroom Sauce, Linguine</i>		
Blackened Chicken, 8 portions	\$95	
<i>Crawfish Mushroom Sauce, Linguine</i>		
Cajun Jambalaya (brown), 8 portions/16 portions	\$45	\$ 85
<i>Chicken, smoked sausage & diced pork—add Shrimp</i>		
	\$10	\$ 20
Chicken & Shrimp Florentine, 8 portions	\$80	
<i>Grilled Marinated Chicken Breast, Topped with Jumbo Grilled Gulf Shrimp, Fresh Spinach & Tomato Garlic Lemon Butter</i>		
Chicken Enchilada Casserole, 8 portions/ 16 portions	\$50	\$100
<i>Corn tortilla, Enchilada Sauce, Jack & Cheddar Cheeses</i>		
Chicken Roulade, 8 portions	\$75	
<i>Chicken stuffed with Spinach, Feta, served on a bed of green onion rice</i>		
Crawfish Enchilada Casserole, 8 portions/16 portions	\$60	\$120
<i>Corn Tortillas, Enchilada Sauce, Jack and Cheddar Cheeses</i>		
Creole Jambalaya (red), 8 portions/16 portions	\$45	\$ 95
<i>Chicken & Smoked Sausage, add shrimp</i>		
	\$10	\$ 20
Grilled Chicken Breast, Shrimp & Tasso Cream, 8 portions	\$95	
<i>Rotini pasta</i>		
Grilled Salmon, 8 portions	\$95	
<i>Wilted Greens, Lemon Caper Sauce</i>		
New Orleans BBQ Shrimp & Grits, 8 portions	\$95	
<i>Peeled Gulf Shrimp, Stone Ground Cheese Grits</i>		
Pan�ed Chicken Alfredo Pasta, 8 portions	\$80	
<i>Alfredo Sauce, Parmesan, Black Pepper</i>		
Roast Beef Debris, 8 portions	\$95	
<i>Shredded Beef. Garlic Mashed Potatoes</i>		
Pork Cochon De Lait, 8 portions	\$75	
<i>Braised Pork, Mashed Sweet Potatoes</i>		
Seafood Eggplant Napoleon, serves 8	\$95	
<i>Fried eggplant layered with seafood dressing and topped with shrimp, Tasso cream, served over Angel Hair Pasta</i>		

Sides All serve up to 6

\$26 each

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

Desserts

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

(504) 262-0412

info@pigeoncatering.com
www.pigeoncatering.com

Beverages

Coke, Sprite, Diet Coke, Water (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 and Sterno - \$25 each
Acrylic Plates, Utensils and Paper Napkins - \$2.75 per person
Disposable Ice Chest with Ice - \$25 each
Sterno—\$4

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

06/14/23

Gumbos, Beans, Soups & Stews - 1/2 gal, serves 6-8

Chicken, Andouille Okra Gumbo	\$30
Crab & Corn Bisque	\$35
Crawfish Etouffee, with steamed rice	\$42
Duck Andouille Gumbo	\$30
Mushroom & Brie Soup	\$25
Red Beans with Smoked Sausage, with steamed rice	\$25
Red Beans (Vegetarian/Vegan), with rice	\$20
Shrimp Okra Gumbo	\$32
Shrimp Creole, with rice	\$40
Tomato Basil Soup	\$20

Appetizers 50 pieces each, except crawfish pies—25 3” pies

Andouille En Croute, With Creole Mustard	\$65
Artichoke Balls	\$55
Beef on Cheddar Biscuit	\$150
Charred Rare Tenderloin, Green Onion Cheese Biscuit, Horseradish Cream	
Beef Satay (skewers) Hoisin Marinade, Chili Soy Dipping Sauce	\$95
Boudin Balls, with Creole Mustard	\$65
Cajun Meat Pies, Cajun Spiced Ground Meat, Onion, Peppers, Flaky Pastry	\$70
Crawfish Pies, Creamy Étouffée in a 3” Pastry Shell (25 to an order)	\$75
Cajun Wings (Baked or Fried)	\$70
Includes Celery & Carrot Sticks your Choice of Ranch or Blue Cheese Dip	
Caprese Skewers (v)	\$65
Cherry Tomatoes, Basil Leaves, Mozzarella, Kalamata Olives	
Chicken Satay (skewers), Asian Spiced, Peanut Dipping Sauce	\$65
Creole Crab Cakes, With Remoulade Sauce	\$75
Deviled Eggs, Assorted, Pimento Cheese, Traditional, Shrimp Remoulade	\$65
Gruyere & Bacon Tartlet,	\$100
Applewood Bacon, Gruyere, Caramelized Onion in a Pastry Shell	
Crabmeat Tartlets	\$100
Crabmeat, Cream Cheese, Green Onion, Pepper Jack , Puff Pastry Cup	
Smoked Duck Quesadilla, Poblano, Cilantro, Pepper Jack Cheese	\$90
Smoked Salmon on Pumpnickel,	\$125
Tarragon Creole Mustard Aioli, Pickled Fennel	

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

Buffalo Chicken & Spinach Dip, garlic pita chips	\$65
Crab & Artichoke (Served with Toasted Breads)	\$85
Lump Crabmeat, Artichoke, Cream Cheese and Creole Spices	
Crab Mornay (Served with Toasted Breads)	\$85
Crabmeat, Green Onion, Cream Cheese, Monterey Pepper Jack Cheese	
Crawfish & Brie (Served with Toasted Breads)	\$85
Crawfish Tails, Brie Cheese, Green Onion, Red peppers, Cream Cheese	
Red Bean Hummus (v), Pickled vegetables, garlic pita chips	\$50
Spinach & Artichoke (v)	\$65
Spinach, Artichoke Hearts, served with Garlic Pita Chips	
Traditional Hummus (v)	\$50
Tomato, Feta, Kalamata Olives, served with Garlic Pita Chips	

Sandwich Platters gluten free available upon request

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

Petite Gourmet Sandwiches - \$48/24 Pieces Total, up to 3 different

Grilled Vegetables (v) Boursin Cheese Spread, Ciabatta Bread
Pimento Cheese, (v) Bread & Butter Pickles, Multi Grain Bread
Rare Roast Beef Bleu Cheese Butter, Pickled Red onion, Sourdough Bread
Smoked Salmon Dill Crème Fraiche, Marble Rye
Smoked Turkey Breast Brie Cheese, Dijon Mustard, Multi-Grain Bread
Waldorf Chicken Salad Diced Chicken, Grapes, Almonds, Croissant

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

Blackened Steak Romaine, Tomato, Pickled Onion, Bleu Cheese Vinaigrette
Chicken Caesar Wrap Grilled Chicken with Caesar Aioli & Greens
Mango Pork Purple Cabbage, Cucumber, Greens, Mango Mayonnaise
Mediterranean Vegetable Wrap (v) Mixed Greens, Tomatoes, Black Olives, Artichokes, Mozzarella, Cucumber, White Balsamic, Olive oil, Hummus
Shrimp Remoulade Wrap Classic Shrimp Remoulade
Thai Shrimp Chili Lime, Greens, Carrots, Cucumbers, Crispy Noodles, Peanut Vinaigrette

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

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

Pasta Salad or Fruit Cup—additional \$2

Salads — Serve up to 15 . Add Chicken– \$15, Add Shrimp - \$25

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

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

Crawfish Gerard	\$55	\$95
Crawfish, Cream & Basil, Grated Parmesan Cheese, Cracked Black Pepper		
Pasta Riley	\$55	\$95
Rotini pasta, crawfish tails, Creole tomato sauce		
Lasagna	\$55	\$95
Ground Beef, Red Gravy, Mozzarella, Parmesan		
Grilled Vegetable Lasagna	\$55	\$95
Eggplant, Zucchini, Portobello, Marinara, Ricotta, Mozzarella		
Mac and Cheese, topped with bread crumbs	\$40	\$80
Cajun Pasta	\$55	\$95
Cream Sauce, Spices, Andouille Sausage, Gulf Shrimp, Peppers, Mushrooms		
Mardi Gras	\$55	\$95
Shrimp, Crab, Peppers, Red Onion, Cream Sauce		
Jambalaya Orzo	\$55	\$95
Chicken, Shrimp, Smoked Sausage, Sweet Peppers, Smokey Tomato Sauce		
Pastalaya	\$45	\$85
Chicken, Sausage & Pork, Cajun Brown Jambalaya Sauce, Penne		
Ricotta Ravioli (V)	\$40	\$80
Smoked Mushroom Ravioli, Cream Sauce, Chives, Chili Flakes		
Pasta Pierre (V)	\$40	\$80
Sun Dried Tomato Basil Pesto, Parmesan Cheese, Chili Flakes		
Pasta Margarita (V)	\$50	\$80
Marinara, Fresh Basil, Mozzarella, Parmesan		