LET US CREATE YOUR

Orleans' Custom

SEAFOOD OR CRAWFISH BOIL



Our seasoned catering experts can customize a crawfish* or mixed seafood boil for your next event. Depending on your needs and budget, we'll prepare it for pickup or drop off our coolers full of goodness!

Enjoy a steaming hot feast with our authentic signature spice blend — all you'll have to do is pinch, peel and crack! Choose the mix that's right for you from crawfish*, shrimp, crab legs, corn on the cob, new potatoes and sausage links.

BOILED *fresh*

LOUISIANA CRAWFISH

MARKET PRICE

SEAFOOD BOILS

all boils served with corn, potato, sausage

shrimp/crab tossed in lemon garlic butter w/crawfish seasoning

SHRIMP BOIL
1 lb shrimp

CRAB BOIL
2 snow crab clusters

MARKET PRICE

SHRIMP & CRAB BOIL
2 snow crab clusters, 1/2 lb shrimp

SEAFOOD BOIL*
2 lbs crawfish, 2 snow crab clusters, 1/2 lb shrimp

*Crawfish available during crawfish season only; typically mid-January to June

Don't forget the

•BEVERAGES TO-GO•

NEED DRINKS? NO PROBLEM!
Recreate that Orleans bar atmosphere when you add frozens-by-the-gallon or bottled beer to your catering order!



ANY FLAVOR OF OUR FROSTY

Frozen Drinks

$28 PER HALF GALLON

MARGARITA • HURRICANE • BLUE VOODOO • 190 OCTANE

**Subject to availability, minimums apply depending on day and time of event.*

Orleans' Famous

•FROZEN COCKTAILS•



HURRICANE · MARGARITA · BLUE VOODOO · 190 OCTANE

MARGARITA
Tequila, triple sec + sweet & sour

HURRICANE
Rum with tropical fruit punch

BLUE VOODOO
Margarita with rum, Blue Curacao& pina colada

190 OCTANE
Vodka, fruity orange juice

Laissez les bon temps rouler!

ESTD. 2008

ORLEANS Seafood Kitchen®

CATERING MENU

BRING THE TASTE OF NEW ORLEANS ANYWHERE!

Whether you're feeding just a few ... or a whole krewe, we've got you covered! Let our cajun catering experts customize a menu for your corporate events, business lunches, dinner parties, family reunions, even baby and wedding showers. We'll cook, deliver and professionally set up, and you'll sit back and laissez les bon temps roulez!

$500 minimum for regular catering orders ($25-$50 location dependent delivery fee; includes set up in your space)

We recommend contacting us at least 48 hours in advance. Holidays and weekends generally require more notice due to the high volume of events.

SCAN THE QR CODE TO

visit our website!



APPETIZERS

Boudin Balls
30 count • $45

Cold Boiled Shrimp
1 pound (21-25) • $30

Cajun Wings
30 count • $40

Hush Puppies
20 count • $20

Crawfish Pistolette
10 count • $40

Boudin Egg Rolls
10 count • $30

Seafood Fondue
Serves 8-10 • $80

Shrimp & Crabmeat Campeche
Serves 8-10 • $85

Pastas, Salads & Bowls

Pasta Baton Rouge | *serves 6-8* — $55
Fettuccine tossed with blackened chicken, spinach & mushrooms in Alfredo sauce

Pasta St. Charles | *serves 6-8* — $60
Fettuccine tossed with shrimp, crawfish & smoked sausage in a Creole Parmesan sauce

Salmon Beauxl | *serves 8-10* — $55
Grilled salmon on couscous topped with kale & carrot salad, pickled red onions, avocado, grape tomatoes, cucumber mint salssa & fried wonton strips

Cajun Cobb Salad | *serves 8-10* *(available w/out chicken $30)* — $50
Blackened chicken, avocado, tomato, eggs, bacon, green onions & cheddar cheese with Creole Dijon dressing

Greek Salad | *serves 8-10* *(available w/out shrimp $30)* — $50
Grilled shrimp, tomatoes, peppers, black olives, capers & feta cheese with Greek vinaigrette

House Salad | *serves 8-10* — $30
Mixed greens with cucumbers, cherry tomatoes, eggs & bacon, served with your choice of dressing

BAYOU CLASSICS

GUMBO
Seafood **OR** ***Chicken & Sausage***
Serves 8-10 • $50

ÉTOUFFÉE
Shrimp **OR** ***Crawfish***
Serves 8-10 • $55

JAMBALAYA
SERVED WITH ***White Rice***
Serves 8-10 • $55

PO'BOYS

SHRIMP • CATFISH OR CRAWFISH

4" Poboys Tray 16 Count $80 • 32 Count $160

MAKE IT A *Box Lunch*

POBOY BOX LUNCH • $8 each (min. 10)
4" Poboy served with Zapp's Original kettle chips and a sweet treat

Group Meals

Fried Shrimp 40 count • $65

Catfish Nuggets 90-100 count • $70

Chicken Tenders 25 count • $40

Pork Chops 10 count • $70

Chicken Breast *fried or grilled* • 10 count • $50

Shrimp Brochette 18 count • $64

Tilapia *fried or blackened* • 10 filets • $120

Catfish *blackened or grilled* • 12 filets • $70

Salmon *grilled* • 10 filets • $80

Signature Sauces

CUSTOMIZE YOUR GROUP MEAL WITH AN ORLEANS SIGNATURE SAUCE

Crawfish Etouffee • $27.50 quart / $13.75 pint

Orleans Sauce • $27.50 quart / $13.75 pint
Lemon garlic butter with crawfish and pico

Royale Sauce • $30.00 quart / $15.00 pint
White wine cream sauce with shrimp and crawfish

Decatur Sauce • $30.00 quart / $15.00 pint
Brown butter sauce with shrimp and lump crabmeat

FEAST PACKAGES

NO SUBSTITUTIONS

Cajun FEAST

SERVES 6

$120
24 Fried Shrimp
1 lb Fried Crawfish
6 Catfish Filets
6 Boudin Balls
served w/ dirty rice & french fries

Mardis Gras FEAST

SERVES 8

$190
40 Fried Shrimp
1 lb Fried Crawfish
8 Catfish Filets
8 Boudin Balls
30 Chicken Tenders
served w/ dirty rice & french fries

Tailgate Party FEAST

SERVES 10

$170
60 Cajun Wings
30 Chicken Tenders
30 Boudin Balls

SIDES

Dirty Rice
Serves 8-10 • $30

Red Beans & Rice
Serves 8-10 • $35

Garlic Mashed Potatoes & Gravy
Serves 8-10 • $30

Smothered Green Beans w/ Bacon
Serves 8-10 • $30

Broccoli
Serves 8-10 • $25

Cole Slaw
Serves 8-10 • $20

Jalapeño Cornbread
Serves 8-10 • $20

Garlic Bread
Serves 8-10 • $20

French Fries
Serves 8-10 • $20

Desserts

Whole Pecan Pie	***Whole Chocolate Cake***	***Whole Cheesecake***	***Whole Bread Pudding***
10 slices	*20 slices*	*20 slices*	*18 slices*
$30	$70	$70	$36

Drinks

1 Gallon • $20

Iced Tea
(Sweet or Unsweetened)

Lemonade