



New Orleans

SOUTHERN CATERING MENU

Shrimp and Grits- Stone mill roasted corn grits with Chorizo, Florida pink shrimp, heirloom tomatoes, green onion and a spicy Cajun cream sauce.

Etouffee Shrimp or chicken - Louisiana original Etouffee served with white basmati rice.

Jambalaya shrimp or chicken -Louisiana traditional Jambalaya, with andouille sausage served with white basmati rice.

Low country Boil - Crawfish or Shrimp, andouille sausage, corn, red potatoes and mushrooms all stemmed in a low country Louisiana seasoning.

Red beans and rice andouille sausage, steamed rice, and red beans all stemmed in a low country Louisiana seasoning.

Signature Side Items, -Smoked Gouda Mack N Cheese,- Jalapeno 4 cheese Mack, - Roasted Parmesan Red Potatoes, -Field Green salad, -Roasted Corn Mill Grits, - Watermelon Salad, -Mediterranean Pasta salad, -Smoked Gouda Mashed Potatoes, -Tajin and feta grilled corn on the cob, -Market Vegetables, -French green beans, -Broccolini, -Hawaiian Rolls, -Brioche Rolls. - Jalapeno cornbread

Southern catering menu is \$20 per person. Includes: 1 entree, 1 Side.

Add any entree for \$6 per person, add any side for \$3 per person

This menu is priced for platter and foil pan drop off. Buffet, plate, utensils and decoration charge is \$150 for every 50 people. Disposable/ 9in black gourmet plates, silver utensils, napkins and serving utensils and full service buffet provided with buffet charge. Rental available. Labor is +\$50 per hour per attendant. One attendant is required for every 50 people

V = Vegetarian, VE = Vegan, GF = Gluten-free, DF = Dairy-free options available Order online @ www.Carepackagemp.com or email contactus@carepackagemp.com