

Gauthreaux's Gourmet Cuisine

(504) 739-9539 / (504) 329-9177

www.gauthreauxs.com

catering@gauthreauxs.com

Salads

Greek Salad- Romaine Lettuce, Cucumber Slices, Red Onion, Plum Tomato, Feta Cheese, and Kalamata Olives, served with a Greek Style Dressing.

Serves 6-8 \$32.00 10-12 \$48.00 20-25 \$96.00

Caesar Salad- Romaine Lettuce with Seasoned Croutons and topped with Fresh Grated Parmesan Cheese served with either a Traditional or Creamy Style Caesar Dressing.

Serves 6-8 \$27.00 10-12 \$20.00 20-25 \$85.00

Grilled chicken added

Serves 6-8 \$32.00 10-12 \$52.00 20-25 \$105.00

Southwestern Salad- Mixed Greens, Hass Avocados, Black Beans, Corn, Tomato, Cilantro, and Fresh Squeezed Lime Juice, served with a Balsamic Vinaigrette Dressing.

Serves 6-8 \$32.00 10-12 \$50.00 20-25 \$100.00

Southern Style Salad- Mixed Greens, Pecan Crusted Southern Fried Chicken Stripes, Sweet Corn, Tomato Wedges, served with a Creole Dressing and sided with Hot Buttermilk Biscuits.

Serves 6-8 \$35.00 10-12 \$50.00 20-25 \$100.00

Pecan & Bleu Cheese Salad- Mixed Greens, Roma Tomatoes, Pecans, and Crumbled Bleu Cheese served with a Raspberry Vinaigrette Dressing.

Serves 6-8 \$32.00 10-12 \$48.00 20-25 \$96.00

Mozzarella Salad-Mozzarella Slices with Roma Tomato, Fresh Basil and Drizzled with a Light Olive Oil and Vinaigrette Dressing.

Serve 10-15 \$55.00 20-25 \$90.00

Rigatoni Pasta Salad- With Sun Dried Tomatoes, Black Olives, Prosciutto, Asiago Cheese, Olive Oil, Roasted Corn and topped with Shaved Parmesan.

\$35.00 Half Pan –Serves 8-10 \$70.00 Full Pan-Serves 16-20

Spinach & Artichoke Pasta Salad-Sun Dried Tomato, Artichoke, Fresh Baby Spinach Romano Cheese and Rigatoni Pasta tossed with Extra Virgin Olive Oil and Seasonings.

\$35.00 Half Pan-Serves 8-10 \$70.00 Full Pan-Serves 16-20

Gauthreaux's Gourmet Cuisine

(504) 739-9539 / (504) 329-9177

www.gauthreauxs.com

catering@gauthreauxs.com

Sesame Peanut Noodle Salad- Peanuts, Sesame Seeds, Fresh Minced Ginger, Soy Sauce, Asian Spices, Brown Sugar and Crushed Red Pepper mixed with Pasta to create this Sweet/Heat Dish.

\$40.00 Half Pan-Serves 8-10 \$75.00 Full Pan-Serves 16-20

Soups

Chicken & Andouille Gumbo- Smothered Chicken with Andouille Sausage cooked in a Dark Rustic Roux served over White Rice.

\$45.00 Gallon

Crab & Brie Soup- Succulent Louisiana Lump Crab Meat in a Brandy Mirepoix Reduction mixed with Cream and Imported Brie Cheese.

\$49.00 Gallon

Chicken & Mushroom Cream Soup- Breast of Chicken and Mushrooms in a Chardonnay Reduction.

\$45.00 Gallon

Shrimp, Andouille & Corn Bisque Soup- Shrimp, Roasted Sweet Corn, Andouille Sausage and Seasoning simmered with Cream.

\$46.00 Gallon

Chicken Tortilla Soup- Roasted Chicken, Cilantro, Black Beans & Rice topped with Sour Cream and Crunchy Tortilla Strips.

\$46.00 Gallon

Party Platters

Baked Brie En Crouete -French Brie wrapped in Puff Pastry, Ready to be baked, with an assortment of Crackers and garnished with Fresh Fruit.

Serves 12-16 \$50.00 Serves 18-25 \$70.00

Cheese and Fruit- An assortment of Domestic and Imported Cheeses, assorted Crackers and Crisp Breads garnished with Fresh Fruit.

Serves 7-10 \$35.00 Serves 12-16 \$55.00 Serves 18-25 \$80.00

Pate and Cheese Tray

One Pate Foie Gras and One Pate De Champagne served with Two Imported Cheeses and garnished with Fresh Grapes and Crackers.

\$65.00 per Tray

Gauthreaux's Gourmet Cuisine

(504) 739-9539 / (504) 329-9177

www.gauthreauxs.com

catering@gauthreauxs.com

Fruit Plate- In Season Fresh Fruit served with a Rich Creamy Fruit Dipping Sauce.

Serves 7-10 \$25.00 Serves 12-16 \$40.00 Serves 18-25 \$65.00

Crudités Tray- Fresh Sliced Seasonal Vegetables served with Bleu Cheese or Ranch Dressing.

Serves 7-10 \$25.00 Serves 12-16 \$40.00 Serves 18-25 \$50.00

Beef Tenderloin Display – Individual slices served Medium Rare and sided with a Horseradish Dipping Sauce.

Serves 20-25 \$175.00

Cuban Sandwiches- Roasted Pork, Ham, Swiss Cheese, and Dill Pickles made on Cuban Bread.

9 Whole Sandwiches or 27 Party Size Sandwiches \$55.00

18 Whole Sandwiches or 54 Party Size Sandwiches \$110.00

Mini Party Pizza- Have your Guest enjoy there own individual Gourmet Pizza.

Pepperoni & Mozzarella \$35.00 per 25

Basil, sun dried tomato & Feta \$40.00 per 25

Four Cheese \$32.00 per 25

Guacamole Dip- Avocados, Tomatoes, Onions and a mix of Secret Seasonings create this Chunky Style Dip that is served with Flashed Fried Tortilla Chips.

Serves 6-8 \$28.00 12-16 \$45.00 18-25 \$65.00

Hummas – Chick Peas, Extra Virgin Olive Oil, Garlic, Paprika, and Greek Seasonings topped with Kalamata Olives and served with Fresh Pita Bread.

Serves 6-8 \$22.00 12-16 \$38.00 18-25 \$58.00

Spinach and Artichoke Dip- Fresh Spinach, Artichoke Hearts, and a Béchamel Sauce mixed with a Six Cheese Blend, served with Garlic Toast Points or Flash Fried Tortilla Chips.

Serves 6-8 \$28.00 12-16 \$45.00 18-25 \$65.00

Gauthreaux's Gourmet Cuisine

(504) 739-9539 / (504) 329-9177

www.gauthreauxs.com

catering@gauthreauxs.com

Hot Hors-D'oeuvres

Duck Confit Wraps- Duck and Roasted Corn wrapped in a Tortilla Fried to perfection and served with a Zesty Avocado Dip.

\$45.00 per 25 \$85.00 per 50

Jamaican Chicken & Pineapple Skewers- Spicy Jamaican Chicken Breast Tenderloins on a skewer with Sweet Chunk Pineapples.

\$45.00 per 50

Grilled Asparagus- Asparagus Drizzled with Extra Virgin Olive Oil and Seasonings, Grilled to Perfection.

Serves 6-8 \$28.00 \$ 12-15 \$52.00 20-25 \$86.00

Fried Artichoke- Artichoke Hearts breaded in Italian Bread Crumbs, Deep Fried and served with a Creamy Horseradish Dipping Sauce.

\$40.00 per 25 \$75.00 per 50

Fried Crawfish Balls- Louisiana Crawfish Tails mixed with Bread Crumbs, Deep Fried, and served with a Creole Tarter Sauce.

\$43.00 per 25 \$85 per \$50.00

Swedish Meatballs

Cooked in a Brown and Burgundy Reduction.

\$45.00 per 100

Spinach and Feta

Phyllo Shells stuffed with Roasted Garlic, Fresh Spinach, topped with Crumbled Feta Cheese.

\$55.00 per 50 \$110.00 per 100

Stuffed Mushrooms

White Cap Mushrooms filled with Roasted Garlic, Parmesan Cheese and Herb Dressing.

\$55.00 per 50 \$110.00 per 100

Prosciutto Puff Pastry- Stuffed with Artichoke, Prosciutto, Feta, Ground Pepper, and baked with Fresh Parmesan Cheese.

\$40.00 per 25 \$80.00 per 50

Gauthreaux's Gourmet Cuisine

(504) 739-9539 / (504) 329-9177

www.gauthreauxs.com

catering@gauthreauxs.com

Empanadas- Stuffed with Ground Beef or Pork, slowly simmered with Spices, Fresh Herbs, Red Peppers, served with a Cilantro Cream Dipping Sauce.

\$35.00 per 25 \$70.00 per 50

Coconut Shrimp Lollipops- Large Gulf Shrimp Fried in a Coconut Batter, placed on a skewer, served with a Dipping Sauce.

\$50.00 per 30 \$100.00 per 60

Bacon Wrapped Shrimp- Seasoned Large Gulf Shrimp wrapped in Bacon and baked until Crisp.

\$45.00 per 50 \$90.00 per 100

Assorted Cocktail Quiche- Spinach and Three Cheese, and Lorraine Mini Quiches.

\$ 57.00 per 50 \$114.00 per 100

Main Dishes

Shrimp Creole- Fresh Gulf Shrimp, Tomato and Creole Seasonings, served over White Rice.

\$70.00 Half Pan-Serves 10-12 \$140.00 Full Pan-Serves 20-25

Magret Seared Duck Breast- Scored Duck Breast Seared Medium Rare and topped with a Brandied Cherry Reduction.

\$65.00 per 4 \$125.00 per 8

Stuffed Chicken- Lightly Grilled Marinated Chicken Stuffed With Goat Cheese, Spinach and Sun Dried Tomatoes.

\$52.00 per 10 \$98.00 per 20.

Crawfish Etouffee-Louisiana Crawfish in a Cajun Rustic Roux served over Rice.

\$70.00 Half Pan-Serves 10-12 \$140.00 Full Pan-Serves 20-25

Italian Chicken- Chicken Breast Seasoned with Italian Spices, Fresh Herbs and Sauté in White Wine and Extra Virgin Olive Oil.

\$45.00 per 10 \$85.00 per 20

Gauthreaux's Gourmet Cuisine

(504) 739-9539 / (504) 329-9177

www.gauthreauxs.com

catering@gauthreauxs.com

Beef Wellington- Marinated Beef Tenderloin with Mushrooms simmered in a Brandy Reduction and baked with pate to perfection.

Serves 13-18 \$225.00

Redfish- Paned in Olive Oil and topped with Artichoke and Crabmeat.

Serves 6 \$135.00 Serves 12 \$265.00

Pecan Crusted Trout- Breaded in a pecan mixture and fried to create this amazing crispy crust.

Serves 6 \$55.00

Filet Mignon- Marinated in a Deep Rich Sauce, Grilled and Finished with Sauté Mushrooms and Drizzled with a Burgundy Wine Reduction.

Serves 8 \$195.00 Serves 12 \$290.00

Chili- Select Beef Tips, Ground Meat, and Beans slowly simmered with Spices and Peppers to create the perfect level of heat.

\$45.00 Gallon

Chicken & Spinach Alfredo- Chicken Breast sauté with Garlic and Baby Spinach and tossed with Fettuccini and topped with Parmesan Shavings.

\$55.00 Half Pan – serves 8-10 \$105.00 Full Pan-serves 16-20

Chicken Tortilla Casserole- Roasted Chicken, White Wine, Mexican Seasonings, Assorted Peppers, Mixture of Cheeses and Flash Fried Tortilla Chips is just some of the Ingredients that completed this Wonderful Casserole.

\$60.00 Half Pan- Serves 8-10 \$120.00 Full Pan-Serves 16-20

Lasagna in a Tomato Basil Cream Sauce- Sweet Italian Sausage and veal layered in Parmesan, Mozzarella and Asiago Cheese, topped with Tomato Basil Cream Sauce.

\$55.00 Half Pan-serves 8-10 \$105.00 Full Pan-serves 16-20

Roasted Chicken Penne Pasta- Portabella, Mushrooms and Artichoke Hearts in a Chardonnay Herb Cream Sauce.

\$55.00 Half Pan-serves 8-10 \$105.00 Full Pan-serves 16-20

Gauthreaux's Gourmet Cuisine

(504) 739-9539 / (504) 329-9177

www.gauthreauxs.com

catering@gauthreauxs.com

Crabmeat Stuffed Portabellas- Large Stuffed Portabellas with Crabmeat, Red Bell Peppers, White Wine, and baked with a Parmesan Crust.

\$45.00 per 6 \$90.00 per 12

Stuffed Manicottis – Stuffed with Three Cheeses and your choice of Meat or Spinach, and baked in a Rich Savory Red Sauce that is topped and baked with Parmesan and Romano Cheese.

\$40.00 per 8 \$80.00 per 16

Stuffed Eggplant Pirogue – Eggplant battered and fried and then stuffed with shrimp, cheese and a cream sauce and then baked with a cheese crust.

\$38.00 per 4 \$76.00 per 8

Stuffed Hamburgers – We start with Top Grade Ground Beef, and add our Secret Seasoning and Marinade, then Stuff our Hamburgers with Havarti Cheese, grill to perfection and top with Crispy Applewood Bacon and serve on our Specialty Buns with a Herb Sun Dried Tomato Mayonnaise.

\$42.00 per 6 \$84.00 per 12

Shrimp Flatus –Flour Tortilla stuffed with sauté shrimp, Queso Blanco Cheese, Coconut Milk, rolled, fried and served with a Side of Sour Cream.

\$38.00 per 6 \$76.00 per 12

Chiles Rellenos - Poblano Chiles stuffed with Three Kinds of Cheeses, breaded and deep fried.

\$33.00 per 6 \$66.00 per 12

Egg Plant Stack-Four Layers of Fried Eggplant with Each Layer Filled with Gulf Shrimp, Cheeses, alternating a Burgundy Red Sauce and a Béchamel Cream Sauce.

\$62.00 per 6 \$124.00 per 12

6 Spice Chicken Tostada- Chicken Breast Coated with a Six Spice Blend, Black Beans, Cheese Sauce, and Fried Plantains are placed on a Fried Tortilla and Topped with Sour Cream and Fresh Cilantro.

\$60.00 per 6 \$120.00 per 12

Gauthreaux's Gourmet Cuisine

(504) 739-9539 / (504) 329-9177

www.gauthreauxs.com

catering@gauthreauxs.com

Side Dishes

Six Cheese Macaroni & Cheese- Rigatoni Pasta mixed with a Six Cheese Blend and Baked with Heavy Whipping Cream.

Serves 6-8 \$28.00 Serves 12-16 \$56.00

Jambalaya- Cajun Rice and Spicy Spices cooked with Louisiana shrimp, Smoked Sausage, Ground Meat, and Special Seasonings.

\$48.00 Half Pan \$95.00 Full Pan

Crawfish Stuffed French Bread- Crawfish sautéed with Seasonings and Cajun Spices and then stuffed and rolled into a French Bread Loaf.

\$28.00 per loaf

Grilled Asparagus- Lightly Brushed in Extra Virgin Olive Oil, Seasoned and Grilled to Perfection.

Serves 6-8 \$28.00 Serves 12-15 \$52.00

Creamed Spinach- Sauté with Garlic, and mixed with Imported & Domestic Cheese and simmered with a Heavy Whipping Cream.

Serves 6-8 \$19.00 Serves 12-15 \$35.00

Garlic Ginger Mashed Potatoes- White Potatoes, Heavy Whipping Cream, and Fresh Ginger is just a few of the ingredients that make this Great Dish.

Serves 6-8 \$18.00 Serves 12-15 \$35.00

Potato Casserole-Red Potatoes thinly sliced and baked with Crispy Bacon, and a Five Cheese Blend that includes Feta and Ricotta.

Serves 6-8 \$20.00 Serves 12-15 \$37.00

Asian Green Beans- Fresh Green Beans Sauté with Soy Sauce, Honey, Teriyaki, and Sesame Seeds.

Serves 6-8 \$18.00 Serves 12-15 \$35.00

Gauthreaux's Gourmet Cuisine

(504) 739-9539 / (504) 329-9177

www.gauthreauxs.com

catering@gauthreauxs.com

Sweet Potato Soufflé – Sweet Potatoes, Brown Sugar, Cinnamon, and Pecans topped with Marshmallows.

Serves 6-8 \$19.00 Serves 12-15 \$35.00

Smothered Corn – Sweet White Corn smothered in Stewed Tomatoes, Butter and Caramelized Onions that brings an extra sweetness to this Dish.

Serves 6-8 \$16.00 Serves 12-15 \$32.00

Desserts

Miniature Chocolate Cakes- Individual Chocolate Cake Muffins coated with a Rich Chocolate Sauce sprinkle with Coconut.

\$3.75 per serving (minimum order of six)

Chocolate Covered Strawberries- Fresh Strawberries Dipped into a combination of Dark and White Chocolate.

\$12.00 per 12 \$24.00 per 14

Peanut Chocolate Brownies- Peanut and Semi Sweet Chocolate mixed with a Chocolate Sauce to create this Perfect Brownie.

\$19.00 per dozen

French Strawberry Puff Pastry- Puff Pastry filled with Strawberry Puree and coated with Sugar and baked into a Perfectly French Pastry.

\$18.00 per dozen

Mini Maple Pecan Pies- Your Own Individual Maple Pecan Pie placed on Top of a Scoop of French Vanilla Ice Cream.

\$3.95 per serving (minimum order of six)

Cream Brulee- Made fresh and topped with Fresh Raspberries.

\$4.25 per serving (minimum order of six)

Bananas Foster-Made with Two Liquors, Butter and Brown Sugar and served over Vanilla Ice Cream.

\$4.95 per serving (minimum order of 6)

We take away the hassle by delivering to. (Exceptions may apply)