

Gauthreaux's Gourmet Cuisine

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

www.gauthreauxs.com

catering@gauthreauxs.com

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 Etoufee-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

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

Serves 13-18 \$225.00

Redfish- Paneed 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 created 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

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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

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

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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

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