



Client Name: TBD
Client #: TBD

Event Date: TBD
Email: TBD

Dear TBD,

Thank you for considering *Creole Orleans Catering* to play a role in making your special moment a memorable one! We greatly appreciate the opportunity to provide this proposal for your upcoming celebration. Our menu offers a large variety of selections, all gourmet and tasty to suit any gathering or party; however, we proudly specialize in Caribbean & New Orleans Style dishes. Our ingredients are the freshest and we take pride in our cooking methods, our experience, and the passion we put into each one of our dishes. *Creole Orleans Catering* will provide you with the best service possible; rest assured that we will do an outstanding job for you and your guests before, during, and after your event. We rely on satisfied clients for future business and we cater each event with the utmost care! It is an honor to submit the following Menu for your event:

APPETIZERS

1. Meatballs (*your choice of beef or turkey in a homemade sweet and spicy dipping sauce*)
2. Plantain Sliders- (*fried Green Plantains topped with Shredded Spicy Cabbage -pikliz*)
3. Deviled Eggs (*Toped with a green olive and garnished with smoked paprika*)
4. Haitian Patties (*stuffed with your choice of chicken, beef, or smoked herring baked and flakey*)
5. Party Wings (*honey barbeque, hot, lemon pepper, jerk*)

SALADS

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1. Spring Salad Mix (*topped with cherry tomatoes, cucumbers, and red onions w/ your choice of dressing*)
2. English Cucumber and tomato Salad (*drizzled with our secret lemon and herb vinaigrette*)

ROLLS

1. Whole Wheat dinner Rolls
2. Sweet Cornbread

ENTRÉE

1. Stewed Oxtails (*traditional Island stewed in a sweet and savory gravy*) **
2. Curry Goat (*traditional Island curry stewed to extreme tenderness*) **
3. Jerk Chicken Wings (*cut wings baked and charred topped with our very own sweet and spicy Jerk gravy*)
4. Jerk Chicken (*baked and charred topped with our very own sweet and spicy Jerk gravy-dark meat*)
5. Curry Chicken (*traditional Island curry gravy dark meat w/red creamer potatoes and carrots*)
6. Stewed Chicken (*stewed than charred dark meat in a Haitian blend*)
7. Cornish Hen (*stewed in spices, available stuffed with ground chicken or beef*)
8. Brown Stewed Chicken (*traditional island brown stewed to perfection*)
9. Creamy lemon butter chicken (*baked whole wings marinated in lemon zest herbed with rosemary topped with fresh lemons*)
10. Jerk Turkey Wings (*grilled over a flame then baked to perfection, also topped with our very own sweet and spicy jerk gravy*)
11. Smothered Turkey Wings (*slow baked, & smothered in a homemade onion gravy garnished with fresh parsley and smoked paprika*)
12. New Orleans Traditional Gumbo (*Chicken, Beef Sausage, and Shrimp*) **

PASTAS

1. Jambalaya Pasta (*includes grilled Cajun shrimp, grilled chicken breast, and beef Cajun sausage*) **

2. Salmon Pasta (*Creamy lemon pasta with chopped asparagus topped with creole Salmon*)
**
3. Jambalaya Pasta (***ALL SEAFOOD*** *Jumbo shrimp, lump crab meat, crawfish tails*) **
4. Haitian Spaghetti (*traditional Haitian spaghetti with bell peppers onions and beef sausage, served spicy traditionally.*)

ENTRÉE SEAFOOD**

1. Whole Snapper (*yellow tail in a citrus blend Haitian spices Traditional Island bone in-head off*) **
2. Creole Salmon (*blackened and pan fried topped with garlic butter*) **
3. New Orleans Traditional Seafood Boils, please see below. **
4. New Orleans Traditional Seafood Gumbo (*All Seafood*) **

SIDES

1. Mac & Cheese (*baked 3 cheese blend soft and gooey*)
2. New Orleans Mac & Cheese (*Spaghetti noodles, 3-cheese & chunks of Chicken*)
3. Corn on the cob (*elotes Style or Southern Boiled in Sweet Butter*)
4. Sautéed cabbage (*sautéed in fresh thyme and garlic butter*)
5. Rice & Peas (*island rice with a hint of coconut*)
6. New Orleans style Dirty Rice (*spicy ground beef*)
7. New Orleans style Jambalaya (*Chicken, Beef Sausage, & jumbo Shrimp*) **
8. New Orleans style Red Beans and Rice (*smoked turkey & beef Cajun sausage*)
9. Yellow Rice (*veggies-available in spicy or mild*)
10. Black wild Mushroom Rice (*traditional djon djon rice with peas seafood optional and x-tra cost*)
11. Fried sweet plantains (*seasonal*)
12. Cajun Jambalaya Rice (*includes diced grilled chicken breast and Cajun beef sausage*)
13. Sautéed seasoned Veggies (*Roasted in garlic butter*)
14. Green beans (*southern stewed includes turkey necks*)
15. Potato Salad (*New Orleans style sweet relish & white onions*)
16. Collard Greens (*slow stewed with smoked turkey*)
17. Red Potato's (*mashed or roasted your choice*)

DRINKS

1. Caribbean Punch
2. Strawberry Lemonade
3. Lemonade

Catering Packages & Pricing:

-Seated -Buffet

Bronze-\$20 per person-Silver-\$25 per person – Gold-\$35 per person – Platinum-\$45 per person

Bronze Package: Party cannot exceed 100 people to choose this package.

- 1 Entrée/2 sides/choice of Salad
- Plastic Plates /cups/cutlery/Napkins
- Aluminum Chafers & Burners
- Delivery & Drop off

Silver Package:

- 1 Entree/2 sides/Salad/Rolls/choice of drink
- Complimentary Buffet Servers
- Clear Plastic Cups/Plates/Cutlery and Napkins
- Stainless Steel Chafers & Burners
- Linen for Buffet Table
- Clean up and Break Down of Kitchen

Gold Package:

- 2 appetizers/2 Entrees/ 2 Sides/Salad/Rolls/choice of drink
- Complimentary Buffet Servers
- China Package
- Napkins
- Stainless Steel Chafers & Burners
- Linen for Buffet Table
- Clean up and Break Down of Kitchen

Platinum Package:

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- 3 appetizers/2 Entrees/3Sides/Salad/Rolls/choice of drink
- Complimentary Buffet Servers
- 1 Action Station
- China Package
- Black Cloth Napkins
- Stainless Steel Roll Top Chafers
- Linen for Buffet Table
- Clean up and Break Down of Kitchen
- Cake Cutting

OPTIONAL SERVICES

- New Orleans Seafood Boil-Market Rate (Seasonal)
- Additional Appetizers -\$2.50 per person
- Additional Sides-\$3.50 per person
- China Package -\$3.50 per person
- Cake Cutting -\$100 Flat Rate
- Items Marked with ** are considered premium please add \$5.00 per person

PLEASE BE ADVISED WE DO NOT COOK OR HANDLE ANY PORK OR PORK RELATED PRODUCTS.

Please feel free to call us with any questions or concerns you may with our menu or pricing. We are in the service business, and it is our pleasure to service you!

Respectfully,

Creole Orleans Catering