

Klassic Louisiana Catering Menu

“Quality food and excellent service. Our dishes are made from scratch, with a focus on fresh, local products, and excellent seasoning profiles. We can build a menu that fits your tastes and budget.”

Entrees

- **Grilled Pork Chops:** Boneless, center cut chops, marinated and smoked/grilled
- **Hamburger Steak and Gravy:** Half pound Angus burgers with a dark, rich gravy
- **Lasagna:** Homemade meat sauce, which has been cooked all day, layered with lasagna noodles, ricotta and mozzarella cheeses
- **Half Smoked Chicken:** Chicken halves, brined, seasoned with our own rub, and slow smoked with pecan wood
- **Fried Fish:** A light, flaky catfish, marinated and coated with a special blend fish fry
- **BBQ Beef or Pork on a Bun:** Rubbed and smoked for 14 hours
- **Fried Pork Chops:** Center cut, marinated and quick fried
- **Chicken Pasta:** Smoked chicken thighs, with vegetables and a cream sauce with pasta
- **Tacos:** Hard shell tacos loaded with seasoned ground meat and all the condiments
- **Jambalaya:** Four meat jambalaya, loaded with meat and vegetables
- **Beef Tips and Gravy:** Tender beef tips slow cooked with a rich gravy
- **Fajitas:** Beef or chicken
- **Roast Beef and Gravy:** Smoked for 12 hours until fall apart tender, with a dark, rich onion gravy
- **Sausage or Bratwurst Po-Boy:** Spicy Andouille sausage or a brat with sautéed peppers and onions

- **Subs:** Our own smoked ham and turkey with cheeses and all the condiments
- **Chicken Fried Chicken:** 8oz chicken breast, pounded out, marinated and quick fried with jalapeno cream gravy
- **Meat Sauce and Spaghetti:** A rich meat sauce, homemade with spaghetti
- **Grilled Chicken Breast:** Chicken breast, brined, and grilled
- **Chicken and Dumplings:** Chicken in a rich sauce with tender dumplings
- **Roast Beef with Onions and Peppers Po-Boys:** Smoked, tender, roast beef loaded on French bread with onions and peppers
- **Beef Stew over Rice:** Tender beef tips in dark gravy
- **Louisiana Meat Pie:** Beef tips with vegetables in a rich sauce with a flaky crust
- **Stuffed Chicken Breast with Cream Sauce over Pasta:** 8oz breast stuffed with a rich cream sauce
- **Carne Asada:** Tender beef in a spicy gravy sauce
- **Chicken and Red Beans over Rice:** A Louisiana dish loaded with chicken and Andouille sausage
- **Turkey and Gravy:** Smoked turkey with a rich gravy and homemade cornbread dressing
- **Fish and Shrimp Tacos:** Flaky fish and gulf shrimp, fried and served in flour tortillas with all the condiments
- **Stuffed Poblano Peppers with Cheese Sauce:** Stuffed with a spicy meat and rice dressing covered in a bacon and cheese sauce
- **Sloppy Joes:** A rich beef and pork meat sauce cooked all day
- **Chicken Tenders:** Premium tenders brined, marinated and quick fried with our special six pepper dipping sauce
- **Orange Chicken:** Orange glazed, smoked chicken
- **Jerk Chicken Thighs over Jamaican Rice:** A jerk seasoned, boneless thigh, smoked and served over Jamaican rice
- **BBQ Chicken Wings and Leg Quarters:** Spicy, with our homemade BBQ sauce

- **Reuben Po-Boy with Sauerkraut:** Slow roasted beef, sliced, dipped in Au J and served with provolone and slaw or sauerkraut
- **Stuffed Burritos:** Loaded with spicy beef, cheese, pintos, and covered with a cheese or red sauce
- **Grilled Fish:** a 7oz filet, white and flaky, grilled and served over Spanish rice
- **Beef and Pork Kabobs:** Marinated beef and pork, with hunks of fresh vegetables, grilled and served with Cajun rice
- **Half-Pound Hamburgers:** Angus beef, hand cut, seasoned and grilled with all the condiments
- **Gumbo:** Chicken and sausage gumbo loaded with meat and vegetables over rice

Upper End Entrees

- **Smoked and Grilled Ribeyes:** Smoked whole, black Angus ribeye, hand-cut and finished on our grill
- **Fried Shrimp:** Gulf shrimp, lightly battered and fried
- **Shrimp KaBobs:** Large gulf shrimp, marinated, skewered with vegetables
- **Grilled Tuna:** Yellow fin tuna grilled to medium rare
- **Seafood Gumbo:** Loaded with shrimp, crab meat and gumbo crabs over rice

Breakfast

A full line, cooked on-site.

- Omelets to Order
- Eggs to Order
- Blueberry Pancakes
- French Toast
- Biscuits and Gravy
- Biscuit Sandwiches
- Breakfast Tacos
- Oatmeal

- Breakfast Sandwiches on a Bun
- Juice, Milk and Coffee

Vegetables

We spend a lot of time and take pride in our sides. Our vegetables are loaded with bacon, smoked meats, vegetables, and seasoning.

- Pintos
- Pinto and Black Bean Mix
- Corn
- Black Eye Peas
- Slice Carrots
- English Peas and Carrots
- Baked Beans
- Ranch Style Beans
- Steamed Vegetables
- Broccoli Steamed
- Green Beans

Starches

- Herb Roasted Potatoes
- Cajun Red Potatoes
- Garlic Mash Potatoes
- French Fries
- Sweet Potatoes
- Baked Potatoes
- Au Gratin Potatoes
- Spanish Rice
- Dirty Rice
- Potato Salad
- Cold Pasta Salad

Breads and Beverages

- Yeast Rolls
- Garlic French Bread
- Mexican Cornbread
- Fresh Brewed Tea
- Lemonade
- Fruit Punch Drinks
- Sugar Free Mixed Drinks

Desserts

New Orleans Bread Pudding with a Rum Sauce.

- Banana Cream Cake
- Chocolate Turtle Cake
- Pineapple Cream Cake
- Chococolate Cream Cake
- Apple, Peach or Blueberry Pie
- Coconut Cake
- Apple or Peach Crunch
- Carrot Cake
- Brownies
- Banana Pudding
- Chocolate Pudding
- Strawberry Cream Cake