



Café Americain

Catering Menu

cafeamrest@yahoo.com

7521 Jefferson Highway
Baton Rouge, LA 70806

225.924.9842
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Prices are subject to change

Catering Menu

Off-Site catering or pick up catering needs a minimum of 7 days' notice.

Beverages

All alcoholic & non-alcoholic beverages must be purchased from Café Americain. We do not allow any alcoholic beverages to be brought into the facility. There is a \$50 set-up fee for all bars.

Cash Bar

Provided on a per drink charge to each guest. Includes non-alcoholic beverages. No minimum.

Tab Bar

Provided on a per drink charge to the host. Includes non-alcoholic beverages. No minimum.

Hosted Open Bar

Minimum of 50 guests, based on a three-hour function

House Brands-\$25/per person

Call Brands-\$30/per person

Premium Brands-\$35/per person

(Includes 5 domestic bottle beer brands and all house wines)

House Brands

SKOL Vodka
SKOL Rum
SKOL Gin
Inver House Scotch
El Toro Tequila
Beam's Either Star Bourbon

Call Brands

Smirnoff Vodka
Tito's Vodka
Tanqueray Gin
Bacardi Rum
Captain Morgan Spiced Rum
Jim Beam
Old Charter
Johnnie Walker Red
Seagram's V.O
Dewar's Scotch
Jameson Irish Whiskey

Premium Brands

Stoli Vodka
Absolute Vodka
Grey Goose
Beefeaters
Bombay
Meyer's Dark Rum
Crown Royal
Chivas Regal
Johnny Walker Black
Cuervo Gold
Jack Daniels
Wild Turkey

Soups

1/2 Gallon \$40

Gallon \$75

Cream of Crab & Broccoli

Seafood Gumbo

Crawfish Étouffée with Rice (Seasonal)

Cream of Crab & Asparagus

Du Jour Soups (Seasonal/Gallon Only)

Chicken & Andouille Sausage Gumbo, Crab & Gouda, Shrimp & Crab Lobster Bisque,

Three Cheese & Potato, Crab & Corn w/ Tomato Base, Crawfish & Lobster Bisque,
Crab & Corn Bisque

Salads

Cole Slaw, Potato Salad, Fruit Salad, House Salad or Caesar Salad

\$40 Each. Serves approximately 10

Chicken Caesar

Romaine lettuce, sliced grilled chicken breast, croutons, and freshly grated parmesan cheese,
tossed in our house made Caesar dressing

\$50/Serves approximately 8-10

Garlic Salad

Fresh garlic, iceberg lettuce, romaine lettuce, mushrooms, onions, tomatoes, freshly grated
parmesan cheese, tossed in our house (sensation) dressing

\$50/Serves approximately 8-10

Spinach Salad

Spinach leaves, bacon, eggs, onions, black olives, mushrooms tossed in a hot apple cider dressing

\$45/Serves approximately 8-10

Shrimp Pasta Salad (cold)

Mayonnaise based with rotini pasta & spices

\$60/Serves approximately 8-10

Shrimp Remoulade

Boiled shrimp over shredded lettuce, tossed in our house made remoulade dressing

\$60/Serves approximately 8-10

Dips

All dips are 1/2 gallon served with crackers

Shrimp (cold) \$60

Crab & Broccoli (hot or cold) \$60

Crab (cold) \$60

Oyster Rockefeller Dip (hot) \$60

Crawfish (hot or cold) \$60

Spinach & Artichoke (hot or cold) \$50

Trays

\$65/Small \$125/Large

Fruit served with raspberry marshmallow dip

Grilled vegetables

Cheese & fruit dip served with raspberry marshmallow dip

Cheese & Vegetables served with ranch

Vegetables served with ranch

\$50/Small \$95/Large

Finger Sandwich Tray

Ham, Turkey, Roast Beef, Ham & Cheese, Chicken Salad, or Assorted

\$40/50 Count \$75/100 Count

Mini Muffulettas

\$150/50 Count

Mini Chicken Salad Croissants

\$65/25 Count

Gourmet Finger Sandwiches (seasonal)

\$35/50 Count \$70/100 Count

Examples: Cucumber/Cream cheese, Jamaican Relish, Turkey/Spinach, BLT

Pinwheel Wraps

\$125/100 Count

Turkey, Spinach, Bacon & Swiss, Roast Beef, Olive Spread, Spinach & Black Olives, Ham, Swiss, Lettuce & Olive Spread

Cold Hors D'oeuvres

Marinated Artichoke Hearts \$90/50 Count

Marinated Mushrooms \$60/100 Count

Deviled Eggs \$40/60 Count

Cherry Tomatoes stuffed with Chicken Salad

\$100/100 Count

Pecan Cream Cheese Balls (1oz)

\$125/50 Count

Shrimp & Cream Cheese Pecan Balls

\$150/50 Count

Boiled Shrimp \$150/100 Count

Served with cocktail or remoulade sauce

Marinated Crab Claws (seasonal)

\$market price/100 Count

Marinated Shrimp & Fresh Melon Skewers

\$8/Each

Antipasto with Toast Points \$75/Small

\$130/Large

Marinated Vegetable Platter \$75

Marinated Shrimp & Feta

\$175/100 Count

Specialty Meats

Served with pistolettes, mustard, mayo, & creole mustard or horseradish sauce

Personal Culinary Attendant available for \$100

Smoked Pulled Pork

\$15.99/Per Pound

Honey Baked Ham

\$100/8-10 Pounds

Steamship Roast Beef

market price/16-22 Pounds

Pork Loin

Marinated & grilled or smoked \$100 / 7-10 Pounds

Hot Hors D'oeuvres

Coconut Almond Chicken Fingers

Served with Marianne Dressing \$100/50
Count

Coconut Almond Fried Shrimp

Served with Marianne Dressing \$100/50
Count

Blackened Chicken Fingers

Served in a brandy tarragon or teriyaki sauce
\$75/50 Count

Crab Cakes (2oz)

Topped with a sweet pepper corn sauce
\$8/Each

Sweet Potato Hushpuppies

\$50/25 Count \$100/50 Count

Brie and Raspberry

Wrapped in phyllo dough \$150/50 Count

Boudin Balls

\$40/25 Count \$75/50 Count

Swedish Meatballs

Served with a special homemade sauce
\$125/100 Count

Fried Stuffed Shrimp

Served with cocktail sauce \$90/25

Bacon Wrapped Shrimp

Topped with a butter cinnamon sauce
\$100/50 Count

Fried Chicken Bites

Served with a honey mustard sauce \$85/100
Count

Fried Mushrooms

Served with ranch or a honey mustard sauce
\$60/50 Count

Crab Stuffed Fried Jalapeno Peppers

Served with ranch or a honey mustard sauce
\$125/50 Count

Smoked or Grilled Sausage

Served with assorted mustards or BBQ sauce
\$75/150 Count

Fried Pickled Green Beans

Served with a homemade remoulade or
horse-radish sauce \$50/50 count

Fried Eggplant Sticks

Served with marinara sauce \$60/50 Count

Crawfish Étoufée in Pastry Shell (seasonal)

\$150/50 Count

Petite Pastry with Seafood Cream Sauce

(seasonal) \$125/50 Count

Sautéed Crab Claws (seasonal)

Served in a lemon basil butter sauce \$market
price/100 Count

Cajun Crab Cakes (2 oz.)

Topped with crawfish crabmeat suace
\$9 each

Fried Crab Claws (seasonal)

Served with cocktail sauce
\$market price/100 Count

Black Bean Southwest Spring Rolls

Served with Marianne or honey mustard
sauce \$65/50 Count

Fried Shrimp

Served with cocktail sauce \$75/50 Count

Broiled Stuff Mushrooms

Stuffed with shrimp and crabmeat in a scampi
butter sauce \$100/50 Count

BBQ Shrimp (New Orleans style)

\$75/50 Count

Meat Pies

\$95/50 Count

Fried or Blackened Catfish Fingers

\$85/50 Count

Crawfish Pies

\$125/50 Count

Fried Oysters

Served with tartar or cocktail \$125/50 Count

Boudin Egg Rolls

\$60/25 Count

Fried or Grilled Chicken Fingers

Fried served with honey mustard
Grilled served with brandy tarragon or
teriyaki sauce \$75/50 Count

Kabobs

All kabobs are on an 8" skewer & come with wild rice, mushrooms,
bell peppers, onions, and tomatoes

Grilled Chicken Kabobs

\$7/Each Per Skewer

Grilled Steak Kabobs

\$10/Each Per Skewer

Shrimp Kabobs

\$10/Each Per Skewer

Shrimp & Steak Kabobs

\$10/Each Per Skewer

Meals and Sides by the Pan

Feeds 15-20 people

Seafood Pasta

Seafood cream sauce on top of bowtie pasta served with bread \$115/Pan

Blackened or Grilled Shrimp Pasta

Alfredo cream sauce over pasta served with bread \$100/Pan

Red Beans w/ Andouille Sausage

With rice & cornbread \$85/Pan

White Beans w/ Smoked Ham

With rice & cornbread \$85/Pan

Blackened or Grilled Chicken Pasta

Alfredo cream sauce over pasta served with bread \$100/Pan

Jambalaya or Pastalaya

\$75/Pan (approximately 2 gallons)

Shrimp or Chicken Scampi with three vegetables

Served in scampi garlic butter sauce with choice of three vegetables and bread \$85/Pan
Vegetables: broccoli, zucchini, squash, carrots, mushrooms, spinach, tomatoes and cauliflower

Chicken Marsala

Served with alfredo bowtie pasta OR steamed vegetables \$125/Pan

Sautéed Potatoes

\$65/Pan

Potatoes Au Gratin

\$65/Pan

Dirty Rice

Pork/Brisket/Ground Beef \$85/Pan (approximately 2 gallons)

Steamed Vegetables

\$75/Pan

Crawfish Stuffed Pork Tenderloin

Topped with a smoked Gouda sauce \$125/pan

Pecan Crusted Pork Tenderloin

Topped with a burgundy mushroom sauce \$125/Pan

Desserts

If you have a specific taste for something that is not listed, please do not hesitate to ask. If availability permits, we will try to accommodate your request.

Homemade Cheesecake

Please allow 4 days to prepare

Plain, Chocolate or raspberry topping \$50/Each

Ask about our other flavors!

Cheesecake Jefferson

Our homemade cheesecake topped with our Bailey's Irish Cream, chocolate rum sauce topping \$65/Each

Homemade Pies

\$20/Each

Mississippi Mud Pie

Lemon Ice Box Pie

Key Lime Pie

Bailey's Rum Bread Pudding

\$100 per pan (serves 20-25)

Dessert Trays

Cookie, Cake Squares, Petit-Four Cakes Prices Vary

Cakes

Chocolate Lovers, Black Forrest, Carrot Cake, Chocolate Peanut Butter, Strawberry Shortcake, German Chocolate

Snickers Bar Pie

\$20/Each

Pecan Pie

\$20/Each

Ask about our other pastries!

Build Your Own Catering Menu

The below prices do not include tax or gratuity but do include a side house salad and soft drink or iced tea. We can customize these for you with any of our regular menu items as well.

Prices are subject to change.

Lunch

Select (3) items from within any group

Group 1: \$19 per person

Soup and Salad-cup of soup or gumbo and your choice of side salad
French Cut Pork Chop served with green beans and dirty rice
Blackened Chicken Pasta
Grilled Chicken Breast served with veggies
Fried Catfish served with French fries and dirty rice
Hamburger Steak served with green beans and dirty rice

Group 2: \$21 per person

Soup Du Jour with a small Shrimp Remoulade
½ Fried Shrimp Po'boy and Gumbo
Chicken Kabobs served with stuffed potato and dirty rice
Fried Shrimp Platter served with French fries
Coconut Almond Chicken Salad
Caesar Salad w/ choice of Tuna, Shrimp or Chicken (grilled or blackened)
Grilled Black Drum served with veggies
Boudin Stuffed French Cut Pork Chop served with green beans

Group 3: \$24 per person

Fried Catfish and/or Shrimp served with stuffed potato
Steak Kabobs served with baked potato and dirty rice
Grilled Redfish served with veggies
Angel Hair Seafood Pasta
Grilled Shrimp and Catfish served with veggies
Seafood Stuffed Chicken Breast served with veggies

The below prices do not include tax or gratuity. We can customize these for you with any of our regular menu items as well. Prices are subject to change.

Dinner

**Select (3) items from within any group
All are served with your choice of our House Salad or Caesar**

Group 1: \$26 per person

French Cut Pork Chops (2) served with green beans and dirty rice

Grilled Chicken Kabob served with baked potato and dirty rice

Blackened Chicken or Shrimp Pasta

Fried Shrimp Platter served with stuffed potato

Grilled Shrimp or Catfish served with veggies

Cup of crab & broccoli soup with a DBL House salad with blackened or grilled shrimp or chicken

Group 2: \$30 per person

Pecan Redfish served with veggies

Steak Kabobs served with baked potato and dirty rice

Angel Hair Seafood Pasta

Fried Shrimp & Catfish Platter served with stuffed potato

Stuffed Shrimp Platter served with a stuffed potato

New Orleans Style BBQ Shrimp (12) served with a baked potato

Group 3: \$34 per person

Grilled Salmon served with veggies

Grilled or Pepper Crusted Tuna served with asparagus

Ribeye or Filet served with baked potato

Shrimp Orleans served with stuffed potato

Pecan Crusted Tenderloin topped with a burgundy mushroom sauce served with a stuffed potato

Seafood Stuffed Chicken served with veggies

Group 4: \$40 per person

Seafood Platter served with stuffed potato and gumbo

Boneless Stuffed Flounder topped with crab sauce served with baked potato

Crawfish Stuffed Pork Tenderloin served with stuffed potato

Ribeye or Filet topped with jumbo lump crab served with baked potato

Grilled Redfish topped with jumbo lump crab served with asparagus

Grilled Catfish Acadiana (2 filets) topped with C rawfish Étouffée over rice served with stuffed potato

Special Prix Fixe Menu

Design your own person menu to include any of the following items. All of the following items are served with your choice of side salad and garlic bread. Prices range from \$19.99-\$45

Seafood Fettuccini

Shrimp, crawfish and lump crab meat in our homemade cream sauce over bowtie pasta

Pasta Primavera

Bowtie pasta in a white cream sauce with carrots, broccoli, cauliflower, mushrooms and green onions

Chicken or Shrimp Scampi

Bowtie pasta with blackened chicken or sautéed shrimp, mushrooms, green onions and sautéed tomatoes in a scampi garlic butter sauce

Grilled Shrimp Platter

Grilled shrimp (12) served with steamed veggies

Grilled Shrimp & Catfish Platter

Seven (7) large butterflied shrimp and one (1) catfish filet grilled to perfection and served with steamed veggies

Grilled Tuna Steak

A sashimi grade tuna steak grilled to medium temperature and topped with lemon butter basil sauce and served with steamed veggies

Fried Catfish & Shrimp Platter

One (1) catfish filet and seven (7) shrimp fried to perfection and served with stuffed potato

Fried Combo Platter

Choice of two: one (1) catfish filet, seven (7) shrimp or seven (7) oysters fried and served with stuffed potato

Eggplant Caroline

Eggplant medallions lightly battered and fried served over Crawfish etouffee (seasonal)

Prime Ribeye

USDA Certified Angus Beef 14oz ribeye served with baked potato

Filet

USDA Certified Angus Beef 8oz filet served with baked potato

Pecan Crusted Pork Tenderloin

14-16oz pecan encrusted pork tenderloin topped with our house made apricot-jalapeno sauce and served with stuffed potato

Café Surf & Turf

USDA Certified Angus Beef 14oz ribeye served with six (6) grilled shrimp on top and baked potato

Italian Stuffed Chicken

Chicken breast stuffed with Italian sausage and spinach, topped with a bell pepper cream sauce and served with steamed green beans

Trout Almandine

Speckled trout topped with roasted almonds and served with steamed veggies

Grilled or Blackened Mahi-Mahi

Served with steamed veggies

Crawfish Stuffed Chicken

Chicken breast stuffed with crawfish Italian spinach and topped with a crawfish smoked Gouda sauce served with baked potato

French Cut Pork Chops

Two (2) 8oz ultra-tender French cut, topped with a cane syrup reduction served with a stuffed potato

Pecan or Blackened Redfish

Served with steamed veggies

Pork Tenderloin

Stuffed with crawfish Italian spinach topped with a crawfish smoked gouda sauce served with stuffed potato

Steak Kabobs (2)

Served with dirty rice

Chicken Kabobs (2)

Served with dirty rice

8oz Ahi Tuna

Sashimi tuna, pepper encrusted or plain topped with jumbo lump crabmeat served with steamed veggies

Grilled or Blackened Salmon

Topped with a creole mustard dill sauce served with steamed veggies

Grilled or Blackened Drum

Topped with lemon butter basil sauce served with steamed veggies

Pork Tenderloin

Topped with a burgundy mushroom sauce served with stuffed potato

New Orleans Style BBQ Shrimp (12)

Served with a baked potato

Grilled Catfish Acadiana

Catfish fillet served on bed of rice topped with crawfish etouffee, served with stuffed potato

Boneless Stuffed Flounder

Seafood stuffed flounder topped with a crabmeat meuniere, served with baked potato

Shrimp Orleans

Two (2) seafood stuffed shrimp wrapped with thin-cut catfish, fried and topped with seafood sauce, served with stuffed potato

Fried Seafood Platter

Hand battered and fried catfish, shrimp, oysters, crab claws, stuffed shrimp and a cup of seafood gumbo served with baked potato

Fried Soft Shell Crab (seasonal)

Served with stuffed potato

Crawfish Etouffee

Served over a bed of rice

Additional Toppings:

Grilled Shrimp

Jumbo Lump Crabmeat

Sauteed Crawfish