



# Café Americain

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## Catering Menu

cafeamrest@yahoo.com

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Baton Rouge, LA 70806

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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

# Salads

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## **Cole Slaw, Potato Salad or Fruit Salad**

\$40 Each. Serves approximately 10

## **House Salad**

**Add Chicken or Shrimp (Grilled or Blackened) by the pound (2 lbs. or 3 lbs.)**

Grilled Chicken - 2 lbs. \$24 | 3 lbs. \$36

Grilled Shrimp - 2 lbs. \$30 | 3 lbs. \$45

Romaine topped with purple onions, sunflower seeds, and a mixture of Parmesan, Romano, and Bleu cheese, tossed in our Sensation dressing

\$40/Serves approximately 8-10

## **Caesar**

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

\$70/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 raspberry vinaigrette

\$50/Serves approximately 8-10

## **Shrimp Pasta Salad (cold)**

Mayonnaise based with rotini pasta & spices

\$70/Serves approximately 8-10

## **Shrimp Remoulade**

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

\$70/Serves approximately 8-10

## Soups

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1/2 Gallon \$45

Gallon \$80

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

## Finger Sandwich Tray

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**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**

\$125/25 Count

**Gourmet Finger Sandwiches (seasonal)**

\$50/50 Count \$100/100 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

## Dips

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All dips are 1/2 gallon served with crackers

Shrimp (cold) \$60

Crab & Broccoli (hot or cold) \$75

Crab (cold) \$75

Oyster Rockefeller Dip (hot) \$75

Crawfish (hot or cold) \$75

Spinach & Artichoke (hot or cold) \$50

## Trays

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\$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

## Cold Hors D'oeuvres

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**Deviled Eggs** \$75/60 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** \$200/100 Count

Served with cocktail or remoulade sauce

**Marinated Crab Claws (seasonal)**

\$market price/100 Count

# Hot Hors D'oeuvres

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## **Coconut Almond Chicken Fingers**

Served with Marianne Dressing \$125/50  
Count

## **Coconut Almond Fried Shrimp**

Served with Marianne Dressing \$125/50  
Count

## **Blackened Chicken Fingers**

Served in a pepper jelly or teriyaki sauce  
\$90/50 Count

## **Crab Cakes (2 oz.)**

Topped with a sweet pepper corn sauce and  
served with a homemade remoulade  
\$10/Each

## **Sweet Potato Hushpuppies**

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

## **Brie and Raspberry**

Wrapped in phyllo dough \$150/50 Count

## **Boudin Balls**

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

## **Swedish Meatballs**

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

## **Fried Stuffed Shrimp**

Served with cocktail sauce \$125/25

## **Bacon Wrapped Shrimp**

Topped with a butter cinnamon sauce  
\$150/50 Count

## **Bacon Wrapped Shrimp**

Topped with a praline mustard glaze  
\$150/50 Count

## **Fried Chicken Bites**

Served with a honey mustard sauce \$100/100  
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  
\$80/150 Count

## **Fried Pickled Green Beans**

Served with a homemade remoulade or  
horse-radish sauce \$75/50 count

## **Fried Eggplant Sticks**

Served with marinara sauce \$80/50 Count

## **Crawfish Étouffée in Pastry Shell (seasonal)**

\$150/50 Count

## **Petite Pastry with Seafood Cream Sauce**

(seasonal) \$150/50 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 sauce  
\$13 each

**Fried Crab Claws (seasonal)**

Served with cocktail sauce  
\$market price/100 Count

**Fried Shrimp**

Served with cocktail sauce \$125/50 Count

**BBQ Shrimp (New Orleans style)**

\$125/50 Count

**Fried or Blackened Catfish Fingers**

\$90/50 Count

**Fried Oysters**

Served with tartar or cocktail  
Market price/50 Count

**Fried or Grilled Chicken Fingers**

Fried served with honey mustard  
Grilled served with pepper jelly or  
teriyaki sauce \$90/50 Count

**Black Bean Southwest Spring Rolls**

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

**Broiled Stuffed Mushrooms**

Stuffed with shrimp and crabmeat in a scampi  
butter sauce \$125/50 Count

**Meat Pies**

\$100/50 Count

**Crawfish Pies**

\$150/50 Count

**Boudin Egg Rolls**

Cut in half  
\$100/25 Count

## **Kabobs**

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

**Grilled Chicken Kabobs**

\$10/Each Per Skewer

**Grilled Steak Kabobs**

\$15/Each Per Skewer

**Shrimp Kabobs**

\$13/Each Per Skewer

**Shrimp & Steak Kabobs**

\$15/Each Per Skewer

# Meals and Sides by the Pan

Feeds 15-20 people

## Seafood Pasta

Seafood cream sauce on top of bowtie pasta \$125/Pan

1/2 pan bread \$15 / full pan of bread \$25

## Blackened or Grilled Shrimp Pasta

Alfredo cream sauce over pasta \$100/Pan

1/2 pan bread \$15 / full pan of bread \$25

## Red Beans w/ Andouille Sausage

With rice & cornbread \$90/Pan

## White Beans w/ Smoked Ham

With rice & cornbread \$90/Pan

## Blackened or Grilled Chicken Pasta

Alfredo cream sauce over pasta \$110/Pan

1/2 pan bread \$15 / full pan of bread \$25

## Jambalaya or Pastalaya

\$85/Pan (approximately 3 gallons)

## Shrimp or Chicken Scampi with three vegetables

Served in scampi garlic butter sauce with choice of three vegetables and bread \$100/Pan

Vegetables: broccoli, zucchini, squash, carrots, mushrooms, spinach, tomatoes and cauliflower

## Chicken Marsala

Served with alfredo bowtie pasta OR steamed vegetables \$150/Pan

## Sautéed Potatoes

\$80/Pan

## Green Beans

\$75/Pan

## Potatoes Au Gratin

\$85/Pan

## Crawfish Stuffed Pork Tenderloin

Topped with a smoked Gouda sauce

\$150/pan

## Dirty Rice

Chicken/Pork/Brisket/Ground Beef

\$100/Pan (approximately 2 gallons)

## Pecan Crusted Pork Tenderloin

Topped with a burgundy mushroom sauce

\$125/Pan

## Steamed Vegetables

\$85/Pan

## Garlic Mashed Potatoes

\$80/Pan

# Desserts

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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**

Mississippi Mud Pie

Lemon Ice Box Pie

Key Lime Pie

\$24/Each

## **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 Forest, Carrot Cake, Chocolate Peanut Butter, Strawberry Shortcake, German Chocolate

## **Snickers Bar Pie**

## **Pecan Pie**

**Ask about our other pastries!**

# Build Your Own Catering Menu

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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

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**Select (3) items from within any group**

### **Group 1: \$20 per person**

Cup of Crab Soup with a Double House Salad with Blackened Chicken  
French Cut Pork Chop served with Green Beans and Garlic Mashed Potatoes  
Blackened Chicken Pasta  
Grilled Chicken Breast served with Veggies  
Fried Catfish served with Stuffed Potato  
Hamburger Steak served with Green Beans and Garlic Mashed Potatoes  
Grilled Drum served with Veggies

### **Group 2: \$22 per person**

Soup Du Jour with a small Shrimp Remoulade  
½ Fried Shrimp Po'boy served with French Fries and Gumbo  
Chicken Kabobs served with Stuffed Potato  
Fried Shrimp Platter served with Stuffed Potato  
Coconut Almond Shrimp Salad  
Blackened Drum served with Veggies  
Boudin Stuffed French Cut Pork Chop served with Garlic Mashed Potatoes  
Blackened Shrimp Pasta with Mushrooms & Sundried Tomatoes in a white cream sauce over Fettuccine

### **Group 3: \$24 per person**

Fried Catfish and Shrimp served with Stuffed Potato  
Grilled Redfish served with Asparagus  
Angel Hair Seafood Pasta  
Grilled Shrimp and Catfish served with Veggies  
Seafood Stuffed Chicken Breast served with Veggies  
Chicken Marsala served with Pasta or Veggies  
Pecan Redfish 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: \$28 per person**

French Cut Pork Chops (2) served with Green Beans and Garlic Mashed Potatoes  
Grilled Chicken Kabob served with Baked Potato  
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  
Grilled Redfish served with Veggies

### **Group 2: \$32 per person**

Pecan Redfish served with Veggies  
Trout Almondine served with Veggies  
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  
Blackened Drum with Grilled Shrimp

### **Group 3: \$38 per person**

Grilled Salmon served with Veggies  
Grilled or Pepper Crusted Tuna served with Asparagus  
Crabcake Bogart served with Asparagus  
Shrimp Orleans served with Stuffed Potato  
Pecan Crusted Tenderloin topped with a Praline Mustard Glaze served with a Stuffed Potato  
Seafood Stuffed Chicken topped with a Seafood Sauce served with Veggies  
Steak Kabobs served with a Stuffed Potato

### **Group 4: \$46 per person**

Seafood Platter served with Stuffed Potato and Gumbo  
Crawfish Stuffed Pork Tenderloin topped with a Crawfish Smoked Gouda Sauce served with Stuffed Potato  
8 oz. Filet served with Baked Potato  
Café Redfish lightly blackened topped with Crabmeat, Sundried Tomatoes & Mushrooms served with Asparagus  
Grilled Catfish Acadiana (2 filets) topped with Crawfish Étouffée over rice served with Stuffed Potato  
Grilled Redfish topped with Jumbo Lump Crabmeat served with Asparagus  
Ribeye 14-16 oz served with a Baked Potato

# Special Prix Fixe Menu

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Design your own personal 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 \$25-\$50

## **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 asparagus

## **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 Étouffée (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 praline mustard glaze and served with garlic mashed potatoes

### **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 Almondine**

Speckled trout topped with roasted almonds and 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 praline mustard glaze served with a stuffed potato

### **Pecan or Blackened Redfish**

Served with steamed asparagus

### **Pork Tenderloin**

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

### **Steak Kabobs (2)**

Served with baked potato

### **Chicken Kabobs (2)**

Served with baked potato

### **8oz Ahi Tuna**

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

### **Grilled or Blackened Salmon**

Topped with a creole mustard dill sauce served with steamed asparagus

### **Grilled or Blackened Drum**

Topped with lemon butter basil sauce served with steamed veggies

### **Pork Tenderloin**

Topped with a mushroom and onion 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 étouffée, served with stuffed 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

### **Crawfish Étouffée**

Served over a bed of rice

### **Café Redfish**

Lightly blackened topped with crabmeat, sundried tomatoes, mushrooms and lemon butter basil sauce

### **Chicken Marsala**

Served with pasta or veggies

### **Crabcake Bogart**

Topped with a Seafood Sauce served with asparagus

### **Additional Toppings:**

Grilled Shrimp

Jumbo Lump Crabmeat

Sautéed Crawfish