Café Americain

Catering Menu

cafeamrest@yahoo.com

7521 Jefferson Highway
Baton Rouge, LA 70806

225.924.9842
225.927.1626

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

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

$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 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

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

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

All dips are 1/2 gallon served with crackers

Shrimp (cold) $60

Crab (cold) $75

Crawfish (hot or cold) $75

Crab & Broccoli (hot or cold) $75

Oyster Rockefeller Dip (hot) $75

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

Cold Hors D'oeuvres

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

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

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

Potatoes Au Gratin
$85/Pan

Dirty Rice
Chicken/Pork/Brisket/Ground Beef
$100/Pan (approximately 2 gallons)

Steamed Vegetables
$85/Pan

Green Beans
$75/Pan

Crawfish Stuffed Pork Tenderloin
Topped with a smoked Gouda sauce
$150/pan

Pecan Crusted Pork Tenderloin
Topped with a burgundy mushroom sauce
$125/Pan

Garlic Mashed Potatoes
$80/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

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

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: $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

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