



Drop & Geaux

Catering Menu

| CORPORATE & CASUAL GATHERINGS |

TWELVE SEASONS
12



12 SEASONS CATERING | MR. MUDBUG CATERING | THE MOORE VENUE
| MMC FOOD SERVICES |

5616 CITRUS BLVD. NEW ORLEANS, LOUISIANA 70123

| OFFICE: 504.737.1300 12SEASONSCATERING.COM |

CATERING@12SEASONSCATERING.COM

Salads

12 Salad



*Assorted greens, ripe tomatoes, red onion
& cucumber*

*Your choice of the following dressings: Creole
Vinaigrette, buttermilk garlic or blue cheese*

Small Bowl: \$25 Large Bowl: \$50

Nola Spinach Salad

*Baby spinach leaves tossed with crumbled blue cheese, toasted
pecans, sun dried cranberries in Pepper Jelly Vinaigrette*

Small Bowl: \$30 Large Bowl: \$60

Tropical Salad

*Locally harvested grape tomatoes, dried cranberries, mandarin oranges and
toasted walnut in a spring mix and dressed in a Balsamic Vinaigrette*

Small Bowl: \$30 Large Bowl: \$60

Caesar Salad

*Tender romaine tossed in our house made
Caesar dressing topped with focaccia croutons and
shaved parmesan cheese*

Small Bowl: \$25 Large Bowl: \$50



Orzo Pasta Salad

*Sliced crimini mushrooms, goat cheese, green onion and sun dried tomato-
Balsamic Pesto*

Small Bowl: \$60 Large Bowl: \$120

Add Chicken \$10 (Small) \$15 (Large) | Add Shrimp \$15 (Small) \$20 (Large)

Small Bowl serves 15-20 | Large Bowl serves 35-40

Signature Dips

Crab Maenza \$90

A creamy blend of blue crab, white wine, parmesan and cream cheese. Served warm and topped with lump crab and green onions

Spinach & Artichoke Dip \$75

A creamy mixture of spinach, artichoke hearts, and cheese

Hummus \$75

Hummus, Kalamata olives, Feta cheese



All above dips are served with assorted toasted breads
serve up to 25 people.

Soups

<u>Soups</u>	<u>Small</u>	<u>Large</u>
Corn & Crab Bisque	\$45	\$90
Portobello Mushroom	\$35	\$70
Crawfish, Corn & Pepper	\$60	\$120
Oyster Rockefeller	\$50	\$100
Stuffed Artichoke Soup	\$40	\$80
Chicken Tortilla Soup	\$35	\$70
Tomato Basil Soup	\$30	\$60
Baked Potato Soup	\$35	\$70
Broccoli & Cheese Soup	\$40	\$80
Vegetable Beef Soup	\$50	\$100
Sweet Potato & Andouille	\$40	\$80
Eggplant Parmesan Soup	\$40	\$80

Sandwich Platters

Finger Sandwiches \$75 | 100 Count

Assorted Meats

*Oven roasted turkey, baked ham
& garlic stuffed roast beef*

Assorted Salads

*Egg salad, chicken salad,
& tuna salad*

Mini Po-boys \$75 | 50 Count

*Thin sliced roast beef, oven roasted
turkey, and baked ham on French
bread with mayo, and cut into bite
size pieces dressed with lettuce and
tomatoes*

Mini Muffalettas \$75 | 50 Count

*Baked ham, genoa salami and
provolone cheese, topped with
homemade olive salad
served atop a sesame roll*

Mini Croissants \$75 | 50 Count

Assorted Meats

*Oven roasted turkey, baked ham
& garlic stuffed roast beef*

Assorted Salads

*Egg salad, chicken salad,
& tuna salad*

Wrap Platters

The Mr. Mudbug - \$75 | 25 Count

*Crawfish Remoulade and shredded
lettuce in a flour tortilla*



Cochon Wrap - \$75 | 25 Count

*Pulled pork, apple cilantro slaw and a
pepper jelly glaze wrapped in a flour
tortilla*



The Garden District - \$75 | 25 Count

*Zucchini, Portobello mushrooms, red
peppers, onions & goat cheese served
on a spinach tortilla*

Assorted Wrap Platter - \$75 | 25 Count

*Oven roasted turkey, baked ham & garlic
stuffed roast beef with lettuce & tomato
wrapped in a flour tortilla*

Party Platters

Artichoke Bites - \$45

A blend of artichoke, herbed bread crumbs, garlic and fresh grated parmesan cheese rolled into delicate bites | 100 Count

Mediterranean Platter - \$75

Roasted garlic hummus, white bean hummus, babaganoush, Kalamata olives, feta cheese and toasted pita chips | serves 25-30

Smoked Salmon Platter - \$80

Norwegian smoked salmon garnished with cream cheese, capers, chopped egg, red onion and lemon dill pumpernickel croutons | serves 25-30

Domestic Cheese Platter -

Small: \$60 | Large: \$75

A selection of domestic cheeses served with grapes and artisan breads and crackers

Imported Cheese Presentation -

Small - \$75 | Large - \$100

Maytag Bleu, Manchego, Drunken Goat, Boursin and smoked Gouda with grapes, artisan breads, and crackers

Brie En Croute - \$80

A 2lb wheel of brie wrapped in a puff pastry with your choice of Praline Pecan or Decatur Whiskey Sauce, baked until golden, and served with assorted toasted breads

Seasonal Fruit -

Small: \$60 | Large: \$90

Our ripest selection of local fruits and berries

Classic Crudité -

Small: \$60 | Large: \$90

The season's fresh garden vegetables including broccoli, carrots, celery, squash, and grape tomatoes served with peppercorn ranch

Grilled Vegetable Tray -

Small: \$70 | Large: \$100

An assortment of local seasonal vegetables, lightly seasoned and grilled to perfection

Chef's platter -

Small: \$135 | Large: \$175

Crawfish, local Andouille, and alligator sausages served with creole mustard and French bread

Wing Platter - \$70

Crispy fried chicken wings tossed in a Honey-Buffero sauce and served with Ranch for dipping | 50 pieces per platter

Chicken Tender Platter - \$85

Our lightly battered and fried chicken breast served with BBQ sauce for dipping | 50 pieces per platter

Cocktail Meatballs - \$45

Fresh ground meat made with your choice of BBQ or Marinara Sauce | 100 pieces per platter



New Orleans Classics

	<u>Small (approximately 20)</u>	<u>Large (approximately 40)</u>
Chicken Andouille Gumbo	\$55	\$110
Seafood Gumbo	\$75	\$150
Red Beans	\$55	\$110
White Beans	\$45	\$90
Shrimp Creole	\$65	\$130
Shrimp Etouffee	\$85	\$170
Crawfish Etoufee	\$110	\$220
Grillades (Pork)	\$55	\$110
BBQ Shrimp	\$85	\$170
Sweet Corn Grits	\$40	\$80
Cajun-or-Creole Jambalaya	\$45	\$90
Debris Roast Beef	\$80	\$160
Mashed Potatoes	\$40	\$80

Accompanied by white or brown rice where applicable.



Specialty Pastas

Blackened Chicken Pasta - Small \$70 | Large \$140

Sautéed chicken in Cajun seasonings finished with green onion and cream and tossed with penne

Pastalaya -

Small \$65 | Large \$130

Pasta tossed in a Creole cream sauce with sautéed chicken, smoked and andouille sausages

Shrimp & Crab Penne -

Small \$75 | Large \$150

Sautéed shrimp, crab, tomato and seasonings tossed with penne pasta

King Crawfish Pasta -

Small \$80 | Large \$160

Crawfish tails, tossed in a creamy red sauce and served over penne pasta

Creole Tomato & Eggplant Pasta - Small \$45 | Large \$90

Local Creole tomatoes and fresh eggplant cooked in a New Orleans style red sauce and finished with Parmesan cheese, served over penne pasta

Portabella Mushroom Pasta - Small \$45 | Large \$90

Baby Bellas, sun dried tomatoes, and a hint of Chardonnay simmered with cream and served over pasta



Pasta Primavera - Small \$45 | Large \$90

Locally grown assortment of seasonal vegetables to include bell peppers, zucchini, squash, broccoli, and carrots tossed in olive oil and Italian seasonings

Tomato Basil Pasta - Small \$45 | Large \$90

Made with vine ripened tomatoes, aged parmesan, olive oil, garlic, fresh basil & a touch of cream for a velvety finish served over pasta

Pasta Alfredo - Small \$45 | Large \$90

Cream sauce, infused with garlic, butter, parmesan, and grindings of black pepper served over penne pasta

Add Chicken \$25 (Small) \$50 (Large) | Add Shrimp \$30 (Small) \$60 (Large)

Small (Approximately 20) | Large (Approximately 40)

From The Butcher

Cajun Injected Whole Fried Turkey - \$60

Serves 10-12



Fried Turkey Breast - \$75

Serves 10-12

Herb Crusted Beef Tenderloin - \$190

Serves 8-10

Marinated Flank Steak - \$75

Serves 10-12

Rosemary & Orange Marinated Roast Pork Loin - \$50

Serves 8-10

Cochon De Lait -

Small \$40 | Large \$80

Small (approximately 20)

Large (approximately 40)

Chicken Breast - Small

\$55 | Large \$110

Offered three ways, your choice of one:

Oven Roasted | BBQ Glaze | Wild Mushroom Sauce

Small (20 pieces) | Large (40 pieces)

Stuffed Chicken - Small \$75 | Large \$150

Your choice of the following stuffing:

Crawfish Stuffing | Spinach and Smoked Gouda | Mushroom & Feta |
Andouille Cornbread

Small (approximately 20) | Large (approximately 40)

Rolls and Condiments available upon request for an additional fee.

All items are pre-carved unless otherwise specified.



On The Side

12 Seasons Mac & Cheese -

Small: \$45 | Large \$90

A blend of cheeses including Swiss, Monterey Jack, Sharp Cheddar and Parmesan cheeses combined with sautéed garlic and onion to make the ultimate comfort food

Baked Beans-

Small: \$35 | Large \$70

Slow cooked Great Northern Beans smothered in smoky bacon, tomatoes, green peppers, brown sugar and a touch of yellow mustard

Creamed Spinach-

Small: \$40 | Large \$80

A blend of green leaf spinach, butter, cream and savory spices



Sweet Potato Soufflé-

Small: \$50 | Large \$100

Luscious sweet potatoes, with white and brown sugars, vanilla, then whipped to smooth

Creamy Mashed Potatoes-

Small: \$40 | Large \$80

buttery Yukon potatoes whipped until smooth

Corn Maque Choux-

Small: \$40 | Large: \$80

Corn, peppers, celery and minced garlic

Creole Style Green Beans -

Small: \$40 | Large \$80

greens beans, onion, tomatoes and Cajun seasoning

Creole Cole Slaw-

Small: - \$30 | Large \$60

Shredded assorted cabbages and carrot tossed in Creole mustard

Dirty Rice-

Small: \$55 | Large \$110

Traditional Cajun dish consisting of white rice cooked with onions, peppers, seasoned ground meat, and herbs

Grilled Asparagus-

Small: \$35 | Large \$70

Fresh asparagus grilled with oil, salt, and pepper

Green Bean & Artichoke Casserole-

Small: \$60 | Large \$120

Fresh green beans, artichokes, French bread crumbs, garlic, onion, peppers and fresh herbs

Wild Mushroom Risotto -

Small: \$ 60 | Large \$120

A blend of sautéed wild mushrooms & caramelized onions folded into a creamy cheesy risotto

Roasted Vegetables -

Small: \$25 | Large \$50

Oven-roasted zucchini, yellow squash, mushrooms, red bell pepper, onion, fresh herbs, olive oil, salt & pepper

Potato Salad -

Small: \$30 | Large \$60

Seasoned new potatoes and green onions in a creamy mayonnaise and sour cream dressing

Sweet Treats

Traditional Bread Pudding - Small \$60 | Large \$120

Accompanied by Decatur Whiskey Sauce

Specialty Flavored Bread Pudding - Small \$75 | Large \$150

Triple Chocolate | Bananas Foster | Praline

Traditional King Cake - \$30 | Serves 25-30

Filled King Cake - \$35 | Serves 25-30

Fruit filled | Cream Cheese Filled | Praline Filled

Fresh Baked Pies - \$25

Lemon meringue, pecan, apple, sweet potato and cherry

Pralines - \$50 | 25 pieces per platter

Brownies - \$50 | 25 pieces per platter

Assorted Jumbo Cookies - \$45 | 25 pieces per platter

Includes chocolate chip, sugar, peanut butter, and oatmeal

Mini Dessert Display \$65 | 25 pieces per platter

Assortment of éclairs, D'oberge, carrot cake, red velvet cake, petite fours, petite pecan pies, & German chocolate cake

Chocolate Decadence Cake - \$65 | Serves 16-20

Flourless chocolate cake is made with almond meal, dark chocolate and Grand Marnier Liquor (Gluten Free)



Breakfast

Assorted Pastries - \$40 | 25 pieces per platter

Assorted breakfast pastries to include scones, Danish, & croissants

Jumbo Muffins - \$40 | 25 pieces per platter

Banana Nut, Cranberry Orange, Lemon Poppyseed

Bagels - \$50 | 25 pieces per platter

Wheat, Poppyseed, Sesame Seed, Cinnamon Raisin

Yogurt & Granola Parfait - \$4.00 per parfait

Greek Yogurt, Fruit and Granola

Scrambled Eggs - Small \$45 | Large \$90

Grade A fresh cracked eggs, seasoned and lightly scrambled with a rich buttery flavor

Mudbug Breakfast Hash - Small \$60 | Large \$120

Our twist on a traditional breakfast hash with all the fixins' from a crawfish boil



Andouille Hash - Small \$60 | Large \$120

Pan fried cubed potatoes, green onions, mushrooms, and Andouille sausage

Breakfast Burritos - \$100 | 25 pieces per platter

Eggs, crumbled bacon, shredded cheese, black beans, and diced avocado



Chicken and Apple Sausage Links \$1.50 per portion

Portion based on 2 links

Apple Smoked Bacon \$1.50 per portion

Portion based on 2 slices

Beverages

Canned Soft Drinks - \$1.50

To include Coke, Diet Coke, and Sprite

Bottled Water - \$2.00

Iced Tea - \$8 | per gallon

Lemonade - \$8 | per gallon

Individual Juice - \$2.50

Orange or Apple

Individual Milk - \$2.50

White or Chocolate

Coffee - \$18 | serves 12

Regular or Decaf



Iced down in Styrofoam ice chest upon request.

Extras

Black Styrofoam Products - \$1.50 per person

Plates, bowls, utensils, napkins

High Grade Black & Clear Plastic - \$3.00 per person

Plates, bowls, utensils, napkins

Chaffing Dish and Serving Utensils - \$19.00

Disposable wire, includes sterno and all necessary serving utensils

Delivery is available with 48 hour notice.

Full Catering Services are available, please call for pricing and availability.



Catering and Event Services for All Seasons

12 Seasons and Mr. Mudbug Catering provides full-service custom catering for events large and small. Whether it's our seasonal menus, quality ingredients, or professional staff, it is our mission to make every event a celebration. Our services include, but are not limited to, customized menus, full bar, servers, bartenders, glassware, equipment rental, and delivery.

12 Seasons Catering prides itself as being a woman-owned and operated business backed by thirty years of catering experience in Greater New Orleans. We create cherished memories customized exclusively to you and your guests, prepared by expert chefs, and served by experienced professional in your preferred venue.



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