



Drop & Geaux

Catering Menu

| CORPORATE & CASUAL GATHERINGS |



5616 Citrus Blvd Elmwood, LA 70123

OFFICE: (504) 737-1300

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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: \$35 Large Bowl: \$70

Nola Spinach Salad

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

Small Bowl: \$40 Large Bowl: \$80

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: \$40 Large Bowl: \$80

Caesar Salad

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

Small Bowl: \$35 Large Bowl: \$70



Orzo Pasta Salad

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

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

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

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

Signature Dips

Crab Maenza \$100

*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 \$80

*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

Sandwich Platters

Finger Sandwiches \$75 | 50 Count

Assorted Meats

Oven roasted turkey, baked ham & garlic stuffed roast beef

Assorted Salads

Egg salad, chicken salad, & tuna salad

Mini Po-boys \$100 | 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 \$125 | 50 Count

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

Mini Croissants \$150 | 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 - \$150 | 25 Count

Crawfish Remoulade and shredded lettuce in a flour tortilla



Cochon Wrap - \$125 | 25 Count

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



The Garden District - \$100 | 25 Count

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

Assorted Wrap Platter - \$125 | 25 Count

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

Party Platters

Artichoke Bites - \$65

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

Mediterranean Platter - \$95

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

Smoked Salmon Platter - \$120

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

Domestic Cheese Platter -

Small: \$75 | Large: \$125

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

Imported Cheese Presentation -

Small - \$95 | Large - \$160

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

Brie En Croute - \$90

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: \$120

Our ripest selection of local fruits and berries

Classic Crudité -

Small: \$60 | Large: \$120

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

Grilled Vegetable Tray -

Small: \$80 | Large: \$130

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

Chef's platter -

Small: \$140 | Large: \$200

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

Wing Platter - \$130

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

Chicken Tender Platter - \$110

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

Cocktail Meatballs - \$150

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	\$60	\$220
Seafood Gumbo	\$80	\$160
Red Beans	\$60	\$120
White Beans	\$50	\$90
Shrimp Creole	\$80	\$160
Shrimp Etouffee	\$91	\$180
Crawfish Etoufee	\$115	\$230
Grillades (Pork)	\$110	\$220
BBQ Shrimp	\$90	\$180
Sweet Corn Grits	\$50	\$100
Cajun Jambalaya	\$55	\$110
Debris Roast Beef	\$120	\$240
Mashed Potatoes	\$50	\$100

**Accompanied with white rice where applicable.
Brown rice can be subsituted for an additional cost.**



Specialty Pastas

Blackened Chicken Pasta - Small \$75 | Large \$150

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 \$90 | Large \$180

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 \$50 | Large \$100

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 \$50 | Large \$100

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 - \$100

Serves 10-12



Fried Turkey Breast - \$140

Serves 10-12

Herb Crusted Beef Tenderloin - \$254

Serves 8-10

Marinated Flank Steak - \$105

Serves 10-12

Rosemary & Orange Marinated Roast Pork Loin - \$90

Serves 8-10

Cochon De Lait -

Small \$110 | Large \$220

Small (approximately 20)

Large (approximately 40)



Chicken Breast -

Small \$80 | Large \$160

Offered three ways, your choice of one:

Oven Roasted | BBQ Glaze | Wild Mushroom Sauce

Small (20 pieces) | Large (40 pieces)

Stuffed Chicken - Small \$120 | Large \$240

Your choice of the following stuffing:

Spinach and Smoked Gouda | Mushroom & Feta |

Andouille Cornbread | Creole or Cajun Jambalaya

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: \$60 | Large \$120

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: \$40 | Large \$80

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

Creamed Spinach-

Small: \$45 | Large \$90

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



Sweet Potato Soufflé-

Small: \$60 | Large \$120

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

Creamy Mashed Potatoes-

Small: \$50 | Large \$100

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: - \$35 | Large \$70

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: \$45 | Large \$80

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: \$ 75 | Large \$150

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

Roasted Vegetables -

Small: \$45 | Large \$90

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

Potato Salad -

Small: \$40 | Large \$90

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

Sweet Treats

Traditional Bread Pudding - Small \$75 | Large \$150

Accompanied by Decatur Whiskey Sauce

Specialty Flavored Bread Pudding - Small \$85 | Large \$170

Triple Chocolate | Bananas Foster | Praline

Traditional King Cake - \$75 | Serves 25-30

Filled King Cake - \$90 | Serves 25-30

Fruit filled | Cream Cheese Filled | Praline Filled

Fresh Baked Pies - \$30

Lemon meringue, pecan, apple, sweet potato and cherry

Pralines - \$75 | 25 pieces per platter

Brownies - \$75 | 25 pieces per platter

Assorted Jumbo Cookies - \$50 | 25 pieces per platter

Includes chocolate chip, sugar, peanut butter, and oatmeal

Mini Dessert Display \$75 | 25 pieces per platter

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



Breakfast

Assorted Pastries - \$60 | 25 pieces per platter

Assorted breakfast pastries to include scones, Danish, & croissants

Jumbo Muffins - \$60 | 25 pieces per platter

Banana Nut, Cranberry Orange, Lemon Poppyseed

Bagels - \$65 | 25 pieces per platter

Wheat, Poppyseed, Sesame Seed, Cinnamon Raisin

Yogurt & Granola Parfait - \$6.00 per parfait

Greek Yogurt, Fruit and Granola

Eggs - Small \$50 | Large \$100

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



Sausage Links \$3.00 per portion

Portion based on 2 links

Apple Smoked Bacon \$2.50 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 - \$3.50

Orange or Apple

Individual Milk - \$2.50

White or Chocolate

Coffee - \$25 | serves 12

Regular or Decaf



Extras

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

Plates, bowls, utensils, napkins

Chaffing Dish and Serving Utensils - \$21.00

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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