

Starters

Platter of Assorted Sausages

(andouille, smoked and gator) creole mustard dipping sauce \$5 per person

Platter of Grilled Medium Rare Ahí Tuna

over mixed baby greens served with wasabi mayo and garnish \$8 per person

Fried Hand Battered Chicken Tenders

with two dipping sauces \$5 per person

Fried Catfish Bites

with cocktail, tartar sauce, and lemon wedges \$6 per person

Fried Jumbo Shrimp

with cocktail, tartar sauce, and lemon wedges \$6 per person

Shrimp Cocktail or Remoulade \$6 per person

Fried Green Tomato With Remoulade \$3 per item

add boiled shrimp \$3 per item

Smoked Salmon

with traditional condiments, toast points \$8 per person

Soups and Salads

homemade soups and gumbo's (seafood gumbo, chicken and andouille gumbo, creamy corn and crab bisque, crab and tomato, crawfish and tomato, creamy mushrooms and crab, oysters artichoke, tomato basil, loaded potato, cream of spinach, seafood boil, white bean and ham, split pea and ham, roasted red pepper, chili with beans)
seafood soups \$60 per gallon • non seafood soups \$50 per gallon

House Spinach Salad

with choice of two dressings on the side
\$35 small • \$50 medium • \$90 large

House Mixed Green Salad

fresh baby spring mix, tomato, cucumbers, hard boiled egg with choice of two dressings on the side \$35 small • \$50 medium • \$90 large

Caesar

with fresh parmesan and house made croutons
\$35 small • \$50 medium • \$90 large

Potato Salad \$25 small • \$38 large

Cole Slaw \$25 small • \$38 large

Marinated Fresh Vegetable Salad \$65 small • \$80 large

Summer Cucumber, Onion and Tomato Salad

\$65 small • \$80 large

add chicken breast \$5 per sliced chicken breast

add grilled shrimp \$2 per shrimp

add sliced seared ahí tuna \$12 per tuna steak sliced

Dressing choices: all homemade - Ranch, Creole Honey Mustard, Citrus Vinaigrette, Balsamic Vinaigrette, Caesar, Remoulade, Bleu Cheese

Entrees

Crawfish Etouffee

with white rice \$85 half pan • \$160 full pan

Shrimp Creole

with white rice \$85 half pan • \$160 full pan

Chicken and Dumplings \$45 half pan • \$80 full pan

Creole Style Chicken and Sausage Jambalaya (red)

\$65 half pan • \$105 full pan

Shrimp Scampi with Rice \$85 half pan • \$160 full pan

BBQ Shrimp with Rice and Roasted Corn

(already peeled) \$85 half pan • \$160 full pan

Hamburger Steak

with mushrooms, onions and gravy \$7 per item

Grilled Chicken Breast

with fresh mushrooms \$7 per item

Slow Cooked Beans

choose one: Red Beans, White Beans, Baby Lima Beans, Black Beans
choose one: diced Andouille Sausage, Diced Smoked Sausage, Roasted Pork, Diced Pit Ham served with white rice \$60 half pan • \$115 full pan

Grilled Pork Tenderloin

with mushroom gravy \$75 half pan • \$140 full pan

Pasta (half pan)

choose one sauce: Creamy Parmesan, Tomato, Pesto, Cajun Cream, QOPP (Garlic, Olive Oil, Parsley, Parmesan)
choose one: Diced Chicken Breast \$60 half pan • \$125 full pan
Gulf Shrimp, Crawfish \$75 half pan • \$145 full pan
Vegetarian \$55 half pan • \$115 full pan

Grilled Red Fish

with lemon butter sauce \$9 per item

Build Your Own Burger, Chicken Platters

served with buns, lettuce, tomato, pickles, onions, cheese and condiments
\$7 per item

Build Your Own Kosher Hot Dogs, Smoked Sausage Dog, or Gator Sausage

served with buns, relish, diced onions \$6 per person

add cheese \$1 per

add apple wood smoked bacon \$2

add homemade chili \$2

add sautéed mushrooms \$1

add sautéed peppers \$1

Build Your Own Pulled BBQ Pork \$7 per item

Vegetables and Sides

Slow Cooked Collard Greens \$40 half pan • \$70 full pan

Fresh Cabbage \$40 half pan • \$70 full pan

Roasted Brussel Sprouts \$55 half pan • \$95 full pan

Dilled Carrots \$40 half pan • \$70 full pan

Whole Kernel Corn \$40 half pan • \$70 full pan

Country Style Green Beans \$40 half pan • \$70 full pan

Baked Macaroni and Cheese \$45 half pan • \$80 full pan

Smashed Potatoes with Brown Gravy \$40 half pan • \$70 full pan

Country Potatoes

with onions and peppers \$40 half pan • \$70 full pan

Smashed Potatoes Au Gratin \$40 half pan • \$70 full pan

Sautéed Zucchini and Squash \$40 half pan • \$70 full pan

Fresh Baked Biscuits, Garlic Cheese Bread, French Bakery Rolls, Garlic French Bread \$1 per person

Desserts

We offer a wide selection of housemade desserts. Advance order is usually required. Some of our popular desserts are:

Assorted Cupcakes \$3 each

Assorted Dessert Bars \$2 each

Cookies \$2 each

Pecan Pie \$19

Fresh Granny Smith Apple Pie

with crumble topping \$19

Carrot Cake

with cream cheese frosting, three tier \$55 or 12x18 single sheet cake \$50

German Chocolate Cake

three tier \$55 or 12x18 single sheet cake \$50

Chocolate Tart \$33

Bread Pudding

with rum or whiskey sauce \$48 half pan • \$90 full pan

Cheesecake

with fresh fruit or Chocolate Cheesecake \$48

Fresh Baked Country Loaf Breads

Banana, Strawberry, Blueberry or Zucchini \$18

Bundt Style Coffee Cake

Blueberry, Sour Cream, or Cinnamon Streusel \$19

Breakfast

Fresh Fruit Bowl \$32 small • \$48 large

Fresh Fruit, Granola, Honey Bowl \$6 per person

Assorted Muffins, Croissants, Pastries \$2 per item

Biscuits and Assorted Meats Platter \$3 per item
add scrambled eggs and cheese add \$1 per item

Croissant Breakfast Sandwich
(scrambled eggs, meat, cheese) Platter \$5 per item

Bagels and Cream Cheese \$3 per item
add smoked salmon with condiments add \$3 per item

Hot Breakfast Buffet
scrambled eggs, choice of one meat, grits or breakfast potatoes, fresh baked biscuits and fresh fruit \$13 per person
add assorted muffins \$3 per person

Scrambled Eggs
with condiments \$40 half pan • \$70 full pan

Creamy Southern Grits \$30 half pan • \$55 full pan

Breakfast Potatoes \$40 half pan • \$60 full pan

Plain Biscuits \$1 per item

Fried Green Tomatoes
with side of remoulade \$3 per item

Apple Wood Smoked Bacon, Grilled Ham, Breakfast Sausage, Andouille Sausage \$4 per person

Country Hash
with diced ham, andouille, peppers, mushrooms, onions
\$60 half pan • \$110 full pan

Shrimp and Grits \$70 half pan • \$130 full pan

Snacks and Beverages

Hot French Market Coffee
(medium roast or decaf) with all condiments \$10 per air pot

Assorted Hot Teas
with condiments \$2 per item

Iced Tea
(sweet or un-sweet) with condiments \$10 per gallon

Fresh Squeezed Lemonade or Limeade \$11 per gallon

Fresh Squeezed Orange Juice \$17 per gallon

Canned Soft Drink \$1.50 per item

Bottled Water \$1.50 per item

Bowls of Salty Snacks \$4 per person

Fresh Fruit Platter \$4 per person

Fresh Fruit and Cheese Platter \$5 per person

Bowl of Kettle Chips \$5

Salsa and Tortilla Chips
(red or black bean and corn salsa) \$3 per person

Corn Dip with Fritos \$4 per person

Hot or Cold Shrimp or Crab Dip
with crackers \$5 per person

Hot or Cold Spinach and Artichoke Dip
with crackers and chips \$4 per person

Fresh Vegetable Tray
with dipping sauce \$4 per person

Pimento and Cheese
with crackers and celery sticks \$4.50 per person

Add Desserts from our Dessert Section

Café at the Square

500 St. Charles Avenue
New Orleans, LA 70130

Phone: 504.304.7831

Fax: 504.304.8345

www.cafeatthesquare.com

Catering Menu

Breakfast, Lunch, Dinner, Snacks

Full Service, Delivery and Pick Catering for all your needs. Please call for more information.

Pans are half 10x13 and full 20x6
Half pans serve approximately 14-16 guest and
full pans serve approximately 26-32 guest.

Salad Bowls are 80 oz. small, 160 oz. medium, and full pan
is large - heavy duty black plastic bowls with clear lid.

Tray items are usually served on heavy duty black plastic
trays with dome lids.

All prices include paper goods, condiments and free delivery
with orders over \$75.

\$10 delivery fee for orders under \$75.

Pick up orders have no other service charges.

Prices quoted at per person require a minimum of 10 persons per item.

Some items require 24 hours notice.

Chaffers with sterno available for extra fee.

And, from the owners of Café at the Square, other New Orleans restaurants to enjoy:
Between the Bread, 625 St. Charles, 504.324.5304, www.betweenthebreadnola.com
Vacherie Restaurant Bar & Café, 827 Toulouse, 504.207.4532, www.vacherierestaurant.com
EAT new orleans, 900 Dumaine, 504.522.7222, www.eatnola.com
Café Conti, 830 Conti, 504.636.1060, www.cafecontinola.com