

Starters

Platter of Assorted Sausages \$7 per person
(andouille, smoked gator) creole mustard dipping sauce

Platter of Grilled Med Rare Ahi Tuna \$15 per person
over mixed baby greens served with wasabi mayo and garnish

Fried Hand Battered Chicken Tenders
with two dipping sauces \$8 per person

Fried Catfish Bites
with cocktail, tartar sauce and lemon wedges \$9 per person

Fried Shrimp
with cocktail, tartar sauce and lemon wedges \$10 per person

Shrimp Cocktail or Remoulade \$10 per person

Fried Green Tomato with Remoulade \$7 per item
add boiled shrimp add \$6 per item

Soups and Salads

homemade soups and gumbos (seafood gumbo, chicken and andouille gumbo, creamy corn and crab bisque, crab 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)

\$70 seafood soups per gallon • \$60 non seafood per gallon

House Spinach Salad choice of 2 dressings on the side
\$35 small • \$50 medium • \$90 large

House Mixed Green Salad fresh baby spring mix, tomato, cucumbers, hard boiled egg, choice of 2 dressings on the side
\$35 small • \$50 medium • \$90 large

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

Potato Salad \$45 small • \$65 large

Coleslaw Salad \$45 small • \$65 large

Marinated Fresh Vegetable Salad
\$85 small • \$95 large

Dressing Choices: All homemade, Ranch, Creole Honey Mustard, Citrus Vinaigrette, Balsamic Vinaigrette, Wasabi Vinaigrette, Caesar, Remoulade, Bleu Cheese, Thousand Island

Café at the Square

Vegetables & Sides

Fresh Cabbage \$50 half pan • \$80 full pan

Roasted Brussels Sprouts
\$70 half pan • \$110 full pan

Dilled Carrots \$50 half pan • \$80 full pan

Whole Kernel Corn \$50 half pan • \$80 full pan

Country Style Green Beans
\$50 half pan • \$80 full pan

Baked Macaroni & Cheese \$65 half pan \$105 full pan

Smashed Potatoes with Brown Gravy
\$50 half pan • \$90 full pan

Country Potatoes
with onion and peppers \$55 half pan • \$95 full pan

Smashed Potatoes Au Gratin
\$55 half pan • \$95 full pan

Sauteed Zucchini and Squash
\$50 half pan • \$80 full pan

**Fresh Baked Biscuits, Garlic Cheese Bread,
French Bakery Rolls, Garlic French Bread**
\$2 per person

Entrees

Shrimp Etouffee
with white rice \$100 half pan • \$195 full pan

Shrimp Creole
with white rice \$100 half pan • \$195 full pan

Chicken and Dumplings
\$85 half pan • \$135 full pan

Creole Style Chicken and Sausage Jambalaya
\$85 half pan • \$135 full pan

Hamburger Steak
with mushrooms, onions and gravy \$10 per item

Grilled Chicken Breast
with fresh mushrooms and onions \$10 per item

Slow Cooked Beans

Choose one:

Red Beans, White Beans, Baby Lima Beans,
Choose one: Diced Andouille Sausage, Diced Smoked Sausage, Roasted Pork, Diced Pit Ham, served with white rice \$70 half pan • \$125 full pan

Grilled Pork Tenderloin
with mushrooms gravy \$90 half pan • \$155 full pan

Pasta

Choose Sauce: Creamy Parmesan, Tomato, Pesto, Cajun Cream, GOPP (Garlic, Olive Oil, Parsley, Parmesan)

Choose one:

Diced Chicken Breast \$80 half pan • \$140 full pan
Gulf Shrimp, \$95 half pan • \$180 full pan
Vegetarian \$60 half pan • \$120 full pan

Grilled Redfish or Seared Tuna
with lemon butter sauce \$13 per item

Build Your Own Burger. Chicken Platters
Served with buns, lettuce, tomato, pickles, onions, cheese and condiments \$10 per item

Desserts

We offer a wide selection of fresh baked desserts. Advance order is usually required.

Please call or email for items.

Breakfast

Fresh Fruit Bowl
\$50 small • \$80 large

Fresh Fruit, Granola, Honey Bowl
\$8 per person

Assorted Muffins, Croissants, Pastries
\$4 per person

Biscuits and Assorted Meats Platter
\$5 per person
Add Scrambled eggs and cheese add \$2 per person

Croissant Breakfast Sandwich \$7 per person
Scrambled eggs, cheese, and meat

Bagels and Cream Cheese \$4 per person

Hot Breakfast Buffet \$16 per person
Scrambled eggs, choice of one meat, grits or breakfast potatoes, fresh baked biscuits and fresh fruit
Add assorted muffins add \$3 per person

Scrambled Eggs
with condiments \$50 half pan • \$80 full pan

Creamy Southern Grits
\$40 half pan • \$65 full pan

Shrimp and Grits
\$95 half pan • \$165 full pan

Breakfast Potatoes
\$40 half pan • \$65 full pan

Plain Biscuits \$3 per item

Fried Green Tomatoes
with a side of remoulade \$6 per item

Country Hash
with diced ham, andouille, peppers, potatoes, mushrooms & onions
\$70 half pan • \$120 full pan

Snacks & Beverages

Hot French Market Coffee
(medium roast or decaf) with all condiments \$16 per pot

Assorted Hot Teas with condiments \$2 per item

Iced Tea (sweet or unsweet) with condiments \$12 per gallon

Fresh Squeezed Orange Juice \$23 per gallon

Fresh Squeezed Lemonade \$14 per gallon

Canned Soft Drink \$2 per item

Bottled Water \$2 per item

Bowls of Salty Snacks \$5 per person

Fresh Fruit and Cheese Platter \$8 per person

Kettle Chips \$6 per large bag

Tortilla Chips with Salsa \$4 per person

Tortilla Chips with Queso \$5 per person

Tortilla Chips with Queso and Salsa \$6 per person

Hot or Cold Shrimp or Crab Dip
with crackers \$9 per person

Hot or Cold Spinach and Artichoke Dip
with crackers and chips \$8 per person

Fresh Vegetable Tray with dipping sauce \$7 per person

Pimento and Cheese
with crackers and celery sticks \$5 per person

Pimento and Cheese Quart \$16

Market Chicken Salad Quart \$19

Box Lunches and Sandwich Trays

Box Lunch \$15
Selection of sandwich, chips, piece of fresh fruit, wrapped cookie, bottled water or canned drink.

Deluxe Box Lunch \$16
Substitute potato salad or pasta salad for chips.

Assorted Sandwich Tray
small \$68 • medium \$89 large \$120
Assorted premium meat and salad sandwiches on assorted breads and rolls, cut in half, with condiments

Café at the Square

500 St. Charles Avenue
New Orleans, LA 70130

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cafeatthesquare.com

Catering Menu

Breakfast, Lunch, Dinner, Snacks

Advance notice may
be needed for certain items.