



CATERING MENU

COMBOS INCLUDE 1 ENTREEÉ, 2-3 SIDES, & 1 BREAD

STEP 1: PICK ENTREEÉ | STEP 2: PICK SIDES | STEP 3: PICK BREAD | STEP 4: SELECT ADD-ONS

(ADD ONS: APPETIZERS, DESSERTS & DRINKS – ADDITIONAL COST)

TWO SIDE COMBOS

GARLIC ROASTED BAKED CHICKEN
 FRIED CHICKEN
 BLACKENED FISH
 FRIED FISH
 CAJUN PEPPERED STEAK
 MEATLOAF
 SMOTHERED PORK CHOPS
 TURKEY WINGS
 OXTAILS
 CRAWFISH & SHRIMP ETOUFFEÉ
 CAJUN FETTUCCINE PASTA
 CHICKEN SPAGHETTI
 CLASSIC SPAGHETTI

THREE SIDE COMBOS

GARLIC ROASTED BAKED CHICKEN
 FRIED CHICKEN
 BLACKENED FISH
 FRIED FISH
 CAJUN PEPPERED STEAK
 MEATLOAF
 SMOTHERED PORK CHOPS
 TURKEY WINGS
 OXTAILS
 CRAWFISH & SHRIMP ETOUFFEÉ
 CAJUN FETTUCCINE PASTA
 CHICKEN SPAGHETTI
 CLASSIC SPAGHETTI

SIDES

BLACK-EYED PEAS
 BROCCOLI
 BROCCOLI, RICE, & CHEESE
 CABBAGE

CANDIED YAM
 CORNBREAD DRESSING
 GREEN BEANS
 MAC N CHEESE

MUSTARD GREENS
 OKRA, SAUSAGE, & SHRIMP
 RED BEANS
 DIRTY RICE

MASHED POTATOES
 RICE



BREADS

HAWAIIAN ROLLS

CORNBREAD

JALAPEÑO CORNBREAD

GARLIC BUTTER ROLLS

DINNER ROLLS

APPETIZERS

LOUISIANA STYLE GUMBO
BOUDIN BALLS
SHRIMP COCKTAIL
SHRIMP REMOULADE
SHRIMP N GRIT SHOOTERS
CHICKEN WINGS
HOUSE SALAD
CAESAR SALAD
DEVILED EGGS
FRUIT TRAY
VEGGIE TRAY
ASSORTED CHEESE TRAY

DESSERTS

PEACH COBBLER
BANANA PUDDING
BREAD PUDDING
TEA CAKES
DOUBLE CHOCOLATE CAKE (PLAIN)
DOUBLE CHOCOLATE CAKE
(STRAWBERRY, RASPBERRY, PINEAPPLE, OR PECAN TOPPING)
ITALIAN CREAM CHEESE CAKE (PLAIN)
ITALIAN CREAM CHEESE CAKE
(STRAWBERRY, RASPBERRY, PINEAPPLE, OR PECAN TOPPING)
SWEET POTATO MAPLE CHEESECAKE
STRAWBERRY CHEESECAKE

DRINKS

PEACH TEA

RASPBERRY TEA

SWEET TEA

UNSWEETENED TEA

BLACK CHERRY KOOL-AID

LEMONADE

GALLON (SERVES 8-10 GUESTS)

DELIVERY & SET UP

Delivery & Setup included racks, sternos, disposable package (cups, plates, forks, knives, & serving utensils), ice, & bottled water. Price of delivery & setup varies based on delivery location and guest count.

Pick Up - No additional fee
Delivery varies based on mileage & quantity

BUFFET LINE & WAIT STAFF

Servers & Wait Staff come at an additional charge. The amount of staff needed will be determined by the Catering Director based on guest count & contractual obligations with the venue.

Upgrade to non-disposable china/glass/silver dinnerware for an additional upcharge.

TO INQUIRE ABOUT CATERING, OR ANY ADDITIONAL QUESTIONS ABOUT AN UPCOMING EVENT, PLEASE CALL 713-699- 3474 OR EMAIL ESTHERS.CATERING@YAHOO.COM FOR:

JONAÉ DOW - CATERING CONSULTANT
LONNIE DOW IV - GENERAL MANAGER, CATERING DIRECTOR

*All catering orders are subject to taxes & a 15% service charge