

Bayou Catering

Lunch & Dinner Menu



727-644-7085 (call or text) davidb@bayoucatering.com

Menu Selection #1- Choose 1 Entrée, 2 Sides, & Salad (also includes assorted dessert platter, drinks, and basic wares/utensils*):

Chicken:

BBQ Chicken
Blackened Chicken Pot Pie
Bourbon Chicken
Bourbon Chicken Kabobs
Chicken Andouille Jambalaya
Chicken Alfredo
Chicken Almandine
Chicken Andouille Gumbo
Chicken Caprese
Chicken Cordon Bleu
Chicken Creole
Chicken Enchiladas
Chicken Marsala
Chicken Parmesan
Chicken Picatta
Chicken Shrooms/Gorgonzola
Citrus Chicken
Herb Roasted Chicken
Jerk Chicken
Mojo Chicken
Monterey Chicken
Pecan Pesto Chicken
Shepherds Pie
Teriyaki Chicken

Beef/Pork:

Basil Meatballs (Red Sauce)
Basil Meatballs (Marsala Sauce)
BBQ Pulled Pork
Beef Lasagna
Pressed Cuban Sandwiches
-Traditional Cubans
-Mojo Cubans
-BBQ Jerk Pork Cubans
Jerk Pork Tenderloin
Grilled Pork Tenderloin
Beef Enchiladas



Vegetarian:

Eggplant Parmesan
Squash & Zucchini Pasta
Pressed Veggie Sandwich
Veggie Enchiladas
Veggie Pot Pie

Sides:

Aloha Sweet Potatoes
Baked Beans
Black Beans
Chilled Fruit Salad
Garlic Mashed Potatoes
Mixed Mashed Potatoes
Orzo Pasta
Penne Pasta
Potatoes AuGratin
Steamed Broccoli
Steamed Green Beans
Steamed Mixed Veggies
Twice Baked Potatoes
Veggie Pasta
Veggie Rice Pilaf
Wild Rice
White Rice
Yellow Rice

Salads:

Spring Salad – Spring Mix, Cherry Tomatoes, Sliced Strawberries, Walnuts, Asiago Cheese

Pear Salad – Spring Mix, Poached Pears, Sliced Tomatoes, Candied Walnuts, Parm Cheese

Garden Salad – Romaine, Tomatoes, Cucumbers, Radishes

Classic Cesar – Romaine, Croutons, Fresh Shaved Parmesan Cheese

Cali Salad – Romaine, Tomatoes, Cucumbers, Avocados, Boiled Eggs, Cheddar Cheese

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Desserts:

Brownies – Regular, Walnuts, Andes Mints

Cookies – Chocolate Chip, White Macadamia Nut, Peanut Butter, Heath Bar, Royale

Tarts – Tri-Berry, Pecan Pie, Key Lime, Chocolate Mousse

Make-Your-Own!

Taco Bar - Your choice (Chicken/Beef/Fish/Shrimp), Taco Shells, Flour Tortillas, Black Beans, Yellow Rice, Condiments (Lettuce, Cheddar Cheese, Sour Cream, Salsa, Jalapeno Peppers, Chips)

Fajita Bar - Chicken, Flank Steak, Flour Tortillas, Black Beans, Yellow Rice, Condiments (Fajita Veggies, Cheddar Cheese, Sour Cream, Salsa, Jalapeno Peppers)

Salad Bar with Soup - Romaine Lettuce, Spring Mix, Grilled Chicken, Flank Steak, Baked Salmon, Condiments (Cheddar Cheese, Boiled Eggs, Cucumbers, Tomatoes, Radishes, Craisins, Sunflower Seeds, Croutons), Bread, Butter, Homemade Soup de Jour, Dressings (Italian, Ranch (made in house), Raspberry Vin, Balsamic Vin, Maple Vin (made in house))

Cheese Grit Bar - Amazing creamy cheese grits with your choice of three (blackened shrimp, andouille sausage, blackened chicken, fried catfish, & beef brisket)

Serving	10-19	20-49	50+
Per Person	\$14.00	\$13.00	\$12.00

Notes:

- ✦ **Prices shown here are for delivery & drop off only. Additional delivery fees may apply for evening & weekend orders.**
- ✦ ****Basic Wares/Utensils include White Styrofoam Plates, White Plastic Utensils**
- ✦ **Upscale Wares - Nice Black Scalloped or White (with silver trim) Plates & Utensils (Faux Stainless Steel) are available for \$1pp additional**
- ✦ **Minimum Order \$100.00**
- ✦ **For Duel Entrée – Please add \$1.50pp**
- ✦ **Delivery is Included in Pinellas County**
- ✦ **A Delivery Fee Applies to Counties other than Pinellas (based on mileage)**
- ✦ **Prices Are Good Through December 31, 2017**



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Menu Selection #2- Choose 1 Entrée, 2 Sides, & Salad (also includes assorted dessert platter, drinks, & Enhanced Wares/Utensils):

Seafood:

Grilled Salmon
Seafood Gumbo
Grilled Fish Picatta
Shrimp Picatta
Shrimp Creole
Grilled Salmon
Seafood AuGratin
Shrimp Alfredo
Crab Cakes

Beef/Pork:

Beef Tenderloin Kabobs
BBQ Ribs
Steak Fajitas
Texas Beef Chili
Teriyaki Beef
Beef Brisket
BBQ Ribs

Sides:

Chilled Fruit Salad
Roasted Asparagus
Roasted Brussel Sprouts
Potatoes AuGratin
Steamed Broccoli
Steamed Green Beans

Salads:

Spring Salad – Spring Mix, Cherry Tomatoes, Sliced Strawberries, Walnuts, Asiago Cheese

Pear Salad – Spring Mix, Poached Pears, Sliced Tomatoes, Candied Walnuts, Parm Cheese

Garden Salad – Romaine, Tomatoes, Cucumbers, Radishes

Classic Cesar – Romaine, Croutons, Fresh Shaved Parmesan Cheese

Cali Salad – Romaine, Tomatoes, Cucumbers, Avocados, Boiled Eggs, Cheddar Cheese

Desserts:

Brownies – Regular, Walnuts, Andes Mints

Cookies – Chocolate Chip, White Macadamia Nut, Peanut Butter, Heath Bar, Royale

Tarts – Tri-Berry, Pecan Pie, Key Lime, Chocolate Mousse

\$16.00pp

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- ✦ Enhanced Wares - Nice Black Scalloped or White (with silver trim) Plates & Utensils (Faux Stainless Steel) are available for \$1pp additional
- ✦ Minimum Order \$100.00
- ✦ For Dual Entrée – Please add \$2.00pp
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Bayou Catering's Signature Sandwich Meal:

Includes our Signature Sandwiches, a Salad & Side of your choice, Zapp's Potato Chips, Bayou Catering Assorted Dessert Platter, assorted drinks, as well as basic wares & utensils:

Cajun Turkey Sandwich - Oven Roasted Hand Carved Cajun Turkey, Zesty Aioli, Spring Mix, Roma Tomato, Swiss cheese served on multigrain bread.

Royal Street Roast Beef Sandwich - Roast Beef with Caramelized & Balsamic Braised Onions, Spring Mix, Roma Tomato, and Swiss cheese served on a parmesan and herb ciabatta

N'awlins Blackened Chicken Salad Sandwich - Blackened Chicken, Leaf lettuce, Roma Tomato, served on a flaky croissant

West Coast Chicken Caprese Sandwich - Pesto Chicken, Fresh Mozzarella, Baby Spinach, Balsamic Syrup served on a Parmesan Ciabatta

Garden District Roasted Vegetable Wrap - Seasonal Vegetables (slightly seasoned), Mixed Greens, Basil Sauce, wrapped in a flour tortilla.

Bayou Catering Sides:

Cole Slaw - THE perfect cole slaw...made with traditional items but crispier, a bit zesty...and bacon as the secret ingredient

Potato Salad - Made with Yukon Gold potatoes....blended with our bold flavors and techniques makes this an amazing dish.

Fruit Salad - The freshest fruit of the season we can find.

**Please See Salad & Dessert Choices On Other Side
\$12.00pp**

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