

# Bud's Louisiana Cafe

## Catering Menu

A "pan" or a gallon is approximately 15 appetizer servings, or about 8 "full/entree" catering servings. All prices are for one "pan" (half-chafing dish), or approximately one gallon, to be picked up at the café, not including sales tax. <https://www.budscafe.com/catering>

**Seafood Gumbo (with rice)** \$73 per gallon. A New Orleans classic~ spicy soup with shrimp, crab, crawfish, Andouille sausage, rice and okra in a dark roux with seafood stock.

**Seafood Bisque (with rice)** \$73 per gallon. Shrimp, crab, crawfish and corn in a light tomato cream based soup with a splash of sherry.

**Cajun Jambalaya** \$65 per gallon. A spicy rice dish of smoked chicken, Andouille sausage and Tasso (Cajun smoked ham) with caramelized onions, celery, and bell pepper. Includes a side of our house-made sauce piquant.

**Creole Jambalaya** \$75 per gallon. Shrimp and crawfish sautéed with a splash of Creole tomato sauce tossed with rice, smoked chicken, spicy Andouille sausage and Tasso with caramelized onions, celery, and bell pepper.

**Pasta Jambalaya** \$85 per gallon. House-smoked duck and chicken with sautéed shrimp, our Andouille and Tasso jambalaya base, Creole tomato sauce and a rich duck essence tossed with pasta.

**Red Beans & Rice with Andouille Sausage** \$65 per gallon. Substitute smoked chicken thighs~ add \$2 per thigh

**Chicken Creola w/Pasta** \$60 per gallon. A great variation on a New Orleans classic of sautéed chicken in a light Creole tomato sauce with peas and mushrooms tossed with penne pasta and topped with parmesan cheese.

**Shrimp Creola w/Pasta** \$70 per gallon. Our version of a New Orleans classic of sautéed shrimp in a light Creole tomato sauce with peas and mushrooms, all tossed with penne pasta.

**Crawfish Etouffee** \$85 per gallon. Crawfish tail meat slow cooked with onions, bell peppers, and celery, with spicy Cajun seasonings, garlic, and herbs. Served over rice.

**Vegetarian Creola** \$65 per gallon. Peas, mushrooms, green beans, squash and garbanzo beans in a mild Creole tomato sauce. Served over rice for a gluten-free option, or can be tossed with pasta. Finished with butter and topped with parmesan cheese, or substitute olive oil to make vegan. A mild dish that can be made spicy.

**Louisiana Chicken w/Pasta** \$65 per gallon. Chicken breast pieces sautéed in garlic, with mushrooms and peas. In a moderately spicy Tasso cream sauce, all tossed with rotelli pasta and topped with parmesan cheese.

**Mardi Gras Pasta** \$70 per gallon. Shrimp, Crawfish and mushrooms in a Creole tomato cream sauce, tossed with pasta. Topped with capers and parmesan cheese.

**Caesar Salad** \$2.50 per person. Romaine lettuce tossed with our house-made traditional Caesar dressing, house-made garlic croutons and shaved Parmesan cheese.

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**Bread Pudding** \$70 per gallon. Creamy egg custard baked with French bread and topped with a white chocolate Frangelico sauce and toasted pecans.