

LAPLACE LOUISIANA COOKERY

DOWNTOWN HILLSBOROUGH

CATERING

ACADIAN CLASSICS

| | 1/2 gal. serves 6-8 | gal. 12-15 | 2 gal.* 24-30 |
|--------------------------------------|------------------------|---------------|------------------|
| jambalaya* | 36 | 70 | 130 |
| red beans and rice | 30 | 60 | 110 |
| chicken & andouille gumbo | 36 | 70 | 130 |
| seafood gumbo | 45 | 85 | 160 |
| crawfish étouffée | 40 | 75 | 140 |
| shrimp creole | 40 | 75 | 140 |
| acadian sampler | 95 | 180 | 350 |

sampler includes: 1 each of crawfish étouffée, chicken & andouille gumbo, and red beans and rice.

**24 hour notice required*



GRILLED SAUSAGES

| | serves 10-15 |
|---|--------------|
| spicy cajun sausage | 160 |
| served with our traditional white bean cassoulet. | |
| shrimp sausage | 160 |
| served with sides of cheese grits, fried onions and stewed tomatoes and okra. | |
| duck sausage | 160 |
| served with sides of sweet potato mash, ham hock collards, and gumbo jus. | |



HORS D'OEUVRES

meat & cheese platter

sliced LaPlace andouille paired with artisan cheeses and served with creole mustard, pickled onions & toasted bread

½ platter (serves 8-15) 35

full platter (serves 15-25) 65

SALADS

| | 1/2 pan serves 5-8 | full pan 10-15 |
|---|-----------------------|-------------------|
| roasted beet salad | 35 | 60 |
| mixed greens tossed with beets, parmesan, sprouts, pickled onions, candied pecans & balsamic. | | |
| LaPlace salad | 35 | 60 |
| mixed greens tossed with gorgonzola, lardon, sprouts, red onions, wine-poached pears & champagne vinaigrette. | | |
| Caesar salad | 25 | 45 |
| romaine hearts, croutons, housemade caesar dressing | | |



SIDES

| | pint serves 1-2 | quart 2-4 | 1/2 gal. 6-8 | gal.* 12-16 |
|---|--------------------|--------------|-----------------|----------------|
| cajun maque choux | 5 | 10 | 30 | 55 |
| stewed tomato & okra | 5 | 10 | 30 | 55 |
| ham hock collards | 5 | 10 | 30 | 55 |
| NOLA potato salad | 5 | 10 | 30 | 55 |
| cheese grits | 5 | 10 | 30 | 55 |
| slaw | 5 | 10 | 30 | 55 |
| sweet potato mash | 5 | 10 | 30 | 55 |
| white bean cassoulet | 5 | 10 | 30 | 55 |
| Louisiana-style fried boudin balls | | | | 14 per dozen |
| cocktail shrimp in remoulade sauce | | | | 12 per dozen |



DESSERT

Custom cakes, pies & more are available for any event with minimum 72 hours notice. For details and to place orders, please contact our pastry chef Kimberly Mayer at youkneadthispie@gmail.com