

# *T LeBlanc's* EVENT CATERING

## CELEBRATE YOUR EVENT WITH US!

Whether you're planning your wedding reception, shower, engagement party, rehearsal dinner, or beyond... we've got you covered!

### *Reception/Party Packages*

Our Buffet Dinner includes cold displays, passed Hors D' Oeuvres, and buffet food choices. Specialty Stations can be added.

### *Rehearsal/Event Dinner Packages*

Our typical sit down dinner menu includes three courses (salad, entree, dessert, iced tea, and coffee) or you can kick it up a notch by adding another course, a cocktail hour, or one of our bar packages.

### *Brunch Packages*

One of life's new beginnings needs extra special celebrating! Or maybe just gathering together with friends.

### *A La Carte Menu*

We're experts on creative menu planning! No event is the same! So if you're wanting to customize your event or just need to order a few trays for pick up or delivery, we can serve all your needs.


### *Beverage Packages*

We have many different beverage packages—both non-alcoholic and alcoholic—to cover all your guests' tastes!

*T LeBlanc's*  
EVENT CATERING

TONI LEBLANC | Catering Coordinator

 985.781.8105

 228-304-1169

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# Reception/Party Packages

\$24/pp + tax & 20% gratuity | \$2 per additional food item | \$250 off premise fee

## Appetizer GRAZING BOARD

Imported & domestic cheeses, cured meats, fresh assorted fruit, garden fresh vegetables, olives, dips, baquettes, & thins

### Passed Hors d'Oeuvres CHOOSE TWO

Mini Muffalettas  
Pulled Pork Sliders  
Crawfish Patties  
Mini Chicken & Waffles

Garlic Parmesan Chicken Wings  
Shrimp Cocktail  
Italian Meatballs  
Seafood Stuffed Mushrooms

### Soup Selection CHOOSE ONE

Corn & Crab Bisque  
Chicken Andouille Gumbo  
Seafood Gumbo  
Vegetarian Options

### Cold Selection CHOOSE ONE

Caesar or Garden Salad  
Italian Pasta Salad  
Assorted Finger Sandwiches  
Mini Croissants (meat filled)

### Hot Selections CHOOSE TWO

Shrimp & Grits  
Cajun Shrimp Fettuccine  
Chicken & Sausage Jambalaya  
Crawfish Andouille Mac & Cheese  
"New Orleans Style" Red Beans & Rice

Chicken Pasta Alfredo  
Crawfish Étouffée  
Shrimp Creole  
Spinach & Artichoke Dip

### Specialty Stations

CARVING STATION | CHOOSE 1 | \$6/pp

Served with sauces, petite rolls, & traditional accompaniments

Tenderloin or Beef  
Turkey Breast  
Sage Roasted Pork Loin  
Honey Baked Ham


SHRIMP PIROGUE | \$8/pp

4ft pirogue filled with Louisiana Gulf Shrimp accompanied with our house remoulade & cocktail sauces.

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# Rehearsal/Event Dinner Packages

\$26/pp + tax & 20% gratuity | \$300 private room rental  
Includes Salad, Entree, Dessert, Rolls, Tea, & Coffee | \*Denotes an upcharge

## Salads

Choice of House Garden or Caesar Salad

## Entrees

CHOOSE TWO

### CHICKEN PICCATA

Topped with a lemon butter sauce, with capers served with angel hair pasta and a fresh vegetable medley

### CHICKEN FLORENTINE

Pane' Chicken Breast topped with creamed spinach & provolone cheese, served with rice pilaf

### PORK TENDERLOIN

Sage roasted pork tenderloin with a burgundy mushroom sauce, served with herb roasted potatoes

### PASTA LOUISIANNE

Penne' pasta accompanied by fresh Louisiana shrimp & cajun tasso ham in a parmesan cream sauce

### SHRIMP & GRITS

A southern classic combination of creamy grits with cajun shrimp & bold seasoning

### EGGPLANT CRAWFISH STACK

Pane' Eggplant Medallions topped with a fettuccine stack with Crawfish in a lobster cream sauce

### PANE' VEAL & FETTUCCINE\*

Tender Veal lightly breaded & fried, served with fettuccine in a parmesan cream sauce & a vegetable medley

### BEEF FILET TENDERLOIN\*

Topped with a feed demi glaze over creamy garlic mashed potatoes

## Dessert


CHOOSE ONE

White Chocolate Bread Pudding | Chocolate Cake with Chocolate Icing | Cheesecake with Fresh Berries

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# Brunch Menu

\$25/pp + tax & 20% gratuity | \$250 private room rental  
Includes menu items, bottomless mimosas, tea, & fruited water

## Grazing Board

Imported & domestic cheeses, cured meats, fresh assorted fruit,  
garden fresh vegetables, olives, dips, baquettes, & thins

## Berry Pecan Feta Salad

Mixed greens, seasonal berries, feta cheese, sweet & spicy pecans, herb vinaigrette

## French Toast Casserole

Brioche bread baked in a creamy custard topped with a pecan maple crumb

## Brunch Potatoes

Herb roasted new potatoes

## Shrimp & Grits

A Southern classic combination of creamy grits with cajun shrimp & bold seasonings

## Bottomless Mimosas

House Champagne, orange & cranberry juices, citrus fruits, & berries

## Add Ons

Petite Finger Sandwiches | \$35

Mini Chicken Salad Croissants | \$60


Mini Quiches | \$50


Mango Peach Tea & Fruit Water | \$75

2 Tier Naked Cake | \$125

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# A La Carte Menu

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## BY THE PAN | GAL

Oyster Dressing | market price  
Baked Macaroni | 45  
Au Gratin Potatoes | 45  
Pasta Alfredo | 45  
Vegetable Medley | 40  
Shrimp & Grits | 62  
Cajun Shrimp Fettuccine | 62  
Crawfish Fettuccine | 72  
Lasagna | 58  
Meatballs & Spaghetti | 58  
Cajun Jambalaya | 58  
Spinach Artichoke Dip & Chips | 48  
Shrimp & Eggplant Dressing | 62  
Shrimp & Mirliton Dressing | 62  
Cornbread Dressing | 45  
Pulled Pork 4lbs | 70  
Briskey 4lbs | 70  
Chicken Piccata or Marsala | 75  
Pork Tenderloin  
with Burgundy Mushroom Sauce | 78

## CREOLE CLASSICS | QT

Red Beans & Rice | 22  
Corn & Crabmeat Bisque | 24  
Seafood Gumbo | 24  
Chicken Andouille Gumbo | 22  
Shrimp Creole | 24  
Shrimp Etouffee | 24  
Crawfish Etouffee | 26

## SALADS | QT

Potato Salad | 15  
Chicken Salad | 20  
Shrimp Salad | 22  
Garden Salad 5qt | 28

## BY THE PIECE | 50

Finger Sandwiches | 40  
Mini Muffalattas | 70  
Mini Croissants | 60  
Cocktail Meatballs | 48  
Catfish Bites | 60  
Crab Stuffed Mushrooms | 75  
Artichoke Balls | 45  
Deviled Eggs | 45  
Fried Chicken Drumettes | 60  
Chicken Tenders | 75  
Whole Fried Chicken | 80  
Boiled Shrimp Cocktails | 80

## WHOLE DESSERTS

Chocolate Cream Pie | 23  
Peanut Butter Pie | 23  
Lemon Icebox Pie | 23  
Lemon Meringue | 23  
Coconut Meringue | 23  
Carrot Cake | 48  
Cheesecake with Strawberries | 30  
White Chocolate Bread Pudding | 46  
Chocolate Cake with Vanilla Buttercream Icing | 46  
German Chocolate Cake | 48  
Strawberry Cake | 46  
with chocolate covered strawberries | 52  
Wedding Cake | 46  
with Strawberry or Pineapple Filling | 52  
Lemon Blueberry Cake | 48

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# Beverage Packages

All packages are based on 3 hours  
Bartender Fee | \$125/4 hrs - 1 per 50-75 guests | Events less than 100 people  
Each additional bar set up is \$75 | Additional 20% gratuity

## Non-Alcoholic

Coke, Diet Coke, Sprite, Tea, & Iced Water  
\$6/pp | additional hour \$2/pp

## Beer & Wine

Bottled Beer: 2 Domestic & 1 Import, Wine: House Red & White Wine  
\$12/pp | additional hour \$4/pp

## Premium Bar

Bottled Beer: 2 Domestic & 1 Import, Wine: House Red & White Wine, Liquor: Tito's, Jack Daniel's, Jim Beam, Bacardi, Dewar's, Bombay Sapphire, Jose Cuervo, Mixers, Soda, Tonic, Soft Drinks  
\$19/pp | additional hour \$5/pp

## Day Time Events Only

### BOTTOMLESS MIMOSAS & CHAMPAGNE

House Champagne, Fresh Berries, Iced Tea, Ice Water  
\$11/pp | additional hour \$3/pp

### MIMOSAS, BLOODY MARYS, SCREWDRIVERS, & CHAMPAGNE

House Champagne, Juices, Fresh Berries, Premium Vodka, Bloody Marys, Fun Fixin's, Iced Tea, Ice Water  
\$14/pp | additional hour \$3/pp

## Champagne & Wine

House Champagne, House Red & White wines  
\$11/pp | additional hour \$3/pp

## Basic Bar

Includes Well Liquor Brands, Bottled Beer: 2 Domestic, Wine: House Red & White Wine, Soda, Tonic, Soft Drinks  
\$15/pp | additional hour \$4/pp

## Top Shelf Bar

Bottled Beer: 2 Domestic & Imports, Wine: Pinot Grigio, Chardonnay, Pinot Noir, Cabernet, Champagne, Liquor: Ketel One, Tito's, Jack Daniel's, Crown Royal, Maker's Mark, Bacardi, Dewar's, Glen Levit, Bombay Sapphire, Jose Cuervo, Amaretto Disaronno, Mixers, Soda, Tonic, Ginger Ale, Soft Drinks  
\$24/pp | additional hour \$6/pp

### DOMESTICS

Miller Lite, Coors Light, Bud, Bud Light, Michelob Ultra

### IMPORTS

Blue Moon, Stella, Corona

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