

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

 tleblancscreolekitchenla@gmail.com

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 @leblancskitchen

 @leblancsla

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 Muffalettas | 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 Domestics & 1 Import, Wine: House Red & White Wine
\$12/pp | additional hour \$4/pp

Premium Bar

Bottled Beer: 2 Domestics & 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 Domestics, 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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