

TLeBlanc's


EVENT CATERING


"We Feed the Dream!"

"Our passion is catering and hospitality! We love creating incredible cuisine, and because every occasion requires food, we would love to help make your celebration both extraordinary and delicious. The authentic Cajun Creole flavors we cultivate in our restaurant, TLeBlanc's Creole Kitchen, guide our catering menus. Even though food is our specialty, your event is our priority, and we believe in providing exceptional service you didn't expect. Catering with first-class service and a lot of lagniappe."

TLeBlanc's
EVENT CATERING

Toni LeBlanc, *Catering Coordinator*

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Reception/Party Package

\$26 per person (plus tax) & 20% Service Fee \$2 per additional food item (per person) \$300 off-premise fee

Let's Graze!

Our custom made grazing boards include an assortment of imported and domestic chesses, cured meats, fresh assorted fruit, garden fresh vegetables, olives, dips, baguettes, thins.

*How it works: Make the required number of selections from the categories below.
(Add-ons and Substitutions can be made from our a la carte menu and may increase the package price per person)*

Soup Selection

Choose One

- Corn and Crabmeat Bisque
- Chicken and Andouille Gumbo
- Seafood Gumbo
- Vegetarian Options

Cold Selection

Choose One

- Caesar or Garden Salad
- Italian Pasta Salad
- Assorted Finger Sandwiches
- Mini Croissants (Meat Filled)

Passed Hors d'Oeuvres

Choose Two

- Mini Muffalettas
- Pulled Pork Sliders
- Crawfish Patties
- Mini Chicken and Waffles
- Garlic Parmesan Chicken Wings
- Shrimp Cocktail
- Italian Meatballs
- Seafood Stuffed Mushrooms

Hot Selections

Choose Two

- Shrimp and Grits
- Cajun Shrimp Fettuccine
- Chicken and Sausage Jambalaya
- Crawfish Andouille Mac and Cheese
- "NOLA Style" Red Beans and Rice
- Chicken Pasta Alfredo
- Crawfish Etouffee
- Shrimp Creole
- Spinach and Artichoke Dip

Specialty Stations:

Carving Stations

Carving Stations: Choose 1 for +\$6 per person

*Served with Sauces, petite rolls,
& traditional accompaniments.*

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

Shrimp Pirogue +\$8 per person

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

Rehearsal Dinner/Event Dinner Package

\$30 (plus tax) per person & 20% Service Fee \$300 private room rental

Includes 1 Salad, 2 entrée choices, 1 dessert, tea, & coffee

(*Denotes an item upcharge)

Salads

Garden Salad OR Caesar Salad

Entrees

Choose Two

CHICKEN PICCATA

Chicken topped with a lemon butter sauce and capers, served with angel hair pasta and 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 and cajun tasso ham in a parmesan cream sauce

SHRIMP AND GRITS

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

EGGPLANT CRAWFISH STACK

Pane eggplant medallions stacked with crawfish over fettuccini and topped with a lobster cream sauce

PANE' VEAL FETTUCCINI*

Tender veal, lightly breaded & fried, served with fettuccini in a parmesan cream sauce served with a vegetable medley

Dessert

Choose One

White Chocolate Bread Pudding OR Chocolate Cake with Chocolate Icing OR Cheesecake with fresh berries

Brunch Package

\$28 (plus tax) per person & 20% Service Fee \$300 private room rental

Includes all of the following menu items, tea and fruited water

Grazing Board

Our custom made grazing boards include an assortment of imported & domestic chesses, cured meats, fresh assorted fruit, garden fresh vegetables, olives, dips, baguettes, thins.

Berry Pecan Feta Salad

Mixed greens, seasonal berries, feta cheese, sweet & spicy toasted pecans, and an 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 and Grits

A southern classic combination of creamy grits with cajun shrimp and bold seasonings

Bottomless Mimosas

House Champagne, orange and cranberry juice, citrus fruits, & berries

Add Ons:

Petite Finger Sandwiches
Mini Chicken Salad Croissants
Mini Quiches

By The Pan/Gallon

- Oyster Dressing **market price*
- Baked Macaroni 46
- Augratin Potatoes 46
- Pasta Alfredo 45
- Vegetable Medley 40
- Shrimp & Grits 62
- Cajun Shrimp Fettuccine 62
- Crawfish Fettuccine 72
- Lasagna 58
- Meatballs and Spaghetti 58
- Cajun Jambalaya 58
- Spinach & Artichoke Dip/Chips 48
- Shrimp and Eggplant Dressing 65
- Shrimp and Mirliton Dressing 65
- Cornbread Dressing 48
- Pulled Pork (4lbs) 76
- Brisket (4lbs) 86
- Chicken Piccata or Marsala 78
- Pork Tenderloin
- With Burgundy Mushroom Sauce 86*

Creole Classics by the Quart

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

Salads by the Quart

- Potato Salad 15
- Chicken Salad 20
- Shrimp Salad 22
- Garden Salad (5qt) 30

Finger Foods *per fifty pieces*

- Finger Sandwiches 42
- Mini Muffalettas 75
- Mini Croissants 60
- Cocktail Meatballs 48
- Catfish Bites 60
- Crabmeat Stuffed Mushrooms 78
- Artichoke Balls 46
- Deviled Eggs 46
- Fried Chicken Drumettes 65
- Chicken Tenders 75
- Boiled Shrimp Cocktail 80

Whole Desserts

- Chocolate Cream Pie 23
- Peanut Butter Pie 23
- Lemon Icebox Pie 23
- Lemon Meringue Pie 23
- Coconut Meringue Pie 23
- Carrot Cake 54
- Cheesecake with Strawberries 35
- White Chocolate Bread Pudding 46
- Chocolate Cake *with Chocolate Buttercream Icing* 54
- German Chocolate Cake 54
- Strawberry Cake 54
- with chocolate covered strawberries*
- Wedding Cake 46
- with strawberry or pineapple filling* 52
- Lemon Blueberry Cake 54

***Al La Carte Menu is for pick up-
large catering delivery, or package
substitutions only**

Beverage Packages

All Packages Sold as 3-Hour Events

Bartender Fee: \$125 per event - Each event requires one bartender per 50-75 people depending on alcohol menu selection.

Additional Bar Set-Up \$75 - Service Fee 20%

Non-Alcoholic

Coke, Diet Coke, Sprite, Tea, & Iced
Water

**\$6/per person (\$2 per person/ per
additional Hour)**

Beer and Wine

Choice of 2 Domestic Beer and One
Import Bottled. House Red & White
Wine

**\$14/per person (\$4 per person/ per
additional Hour)**

Basic Bar

Well Liquor Brands, 2 Domestic Bottled Beer Choices, House Red & White Wine. Soft
Drinks & Mixers.

\$18/per person (\$4 per person/ per additional Hour)

Premium Bar

Choice of 2 Domestic Bottled and 1 Imported Bottled Beer, House Red & White
Wine, Champagne, Soft Drinks & Mixers. Liquor: Tito's, Tanqueray, Bacardi, Crown
Royal, Jack Daniels, Dewars, Jose Cuervo, Disaronno

\$22/per person (\$5 per person/ per additional Hour)

Bottomless Mimosas & Champagne

House Champagne, Fresh Berries, Iced Tea, Iced Water

\$12/per person (\$3 per person/ per additional Hour)