

LeBlanc's
CATERING CO.



**AUTHENTIC FLAVOR
FOR EVERY OCCASION**

“We Feed the Dream!”



“LeBlanc’s Catering is a family team with more than 30 years of cooking for life’s biggest moments along the Gulf Coast. We specialize in authentic Cajun-Creole flavor and seamless service—so you can be fully present on your day. From the first tasting to the last plate cleared, our crew plans every detail, cooks from scratch, and shows up early with a smile.

Your menu will reflect the dishes our guests love at TLeBlanc’s Creole Kitchen, tailored for your style, budget, and timeline. And while food is our craft, your event is our priority. We anticipate needs, over-communicate, and always add a little lagniappe; the extra touch you didn’t expect but will always remember.

Relax. Celebrate. We’ll make sure it’s delicious, on time, and beautifully done.”



Contact us!

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www.tleblancscreolekitchen.com

facebook: [@leblancskitchen](https://www.facebook.com/leblancskitchen)

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Reception Party Package

\$26 per person (plus tax) & 20% Service Fee

\$2 per additional food item (per person) \$250 off-premise fee

COLD SELECTION

choose one

Charcuterie Board

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.

SOUP SELECTION

choose one

Corn and Crabmeat Bisque

Chicken and Andouille Gumbo

Seafood Gumbo

Vegetarian Options

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

LET'S GRAZE! \$4 per person

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

SHRIMP PIROGUE

\$8 per person

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

CARVING STATIONS

\$8 per person - choose one:

Turkey Breast

Sage Roasted Pork Loin or Beef Tenderloin

Honey Baked Ham

served with sauces, petite rolls, & traditional accompaniments.

Rehearsal & 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)

Salad

choose one

GARDEN SALAD - CAESAR SALAD

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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 FETTUCCHINI*

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

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Desserts

choose one

WHITE CHOCOLATE BREAD PUDDING

CHOCOLATE CAKE WITH CHOCOLATE ICING

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

A La Carte Menu

BY THE PAN (gallon)

Oyster Dressing *market price
Baked Macaroni 48
Au gratin Potatoes 48
Pasta Alfredo 48
Vegetable Medley 42
Shrimp & Grits 62
Cajun Shrimp Pasta 62
Crawfish Fettuccine 75
Lasagna 58
Meatballs and Spaghetti 58
Cajun Jambalaya 58
Spinach & Artichoke Dip & Chips 52
Shrimp and Eggplant Dressing 65
Shrimp and Mirliton Dressing 65
Cornbread Dressing 48
Pulled Pork (4lbs) 78
Brisket (4lbs) 86
Chicken Piccata or Marsala 78
Pork Tenderloin & 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

FINGER FOODS (per fifty pieces)

Finger Sandwiches 42
Mini Muffalettas 85
Mini Croissants 62
Cocktail Meatballs 48
Catfish Bites 60
Crabmeat Stuffed Mushrooms 85
Artichoke Balls 46
Deviled Eggs 58
Chicken Tenders 76

SALADS (by the quart)

Potato Salad 15
Chicken Salad 20
Shrimp Salad 22
Garden Salad (5qt) 35

WHOLE DESSERTS

Chocolate Cream Pie 24
Peanut Butter Pie 24
Lemon Icebox Pie 24
Lemon Meringue Pie 24
Coconut Meringue Pie 24
Carrot Cake 56
Cheesecake (with Strawberries) 36
White Chocolate Bread Pudding 48
Chocolate Cake (with Chocolate
Buttercream Icing) 54
Strawberry Cake (with chocolate covered
strawberries) 56
Wedding Cake (with strawberry or
pineapple filling) 56
Lemon Blueberry Cake 56
Red Velvet Cake 56

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

Beverage Packages

3-hour packages. Bartender \$125/event

1 bartender per 50-75 guests (menu-dependent)

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)