"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!

call: 985-781-8100 / text: 228-304-1169

email: tleblancscreolekitchenla@gmail.com

www.tleblancscreolekitchen.com

facebook: @leblancskitchen

instagram: @tleblancla

Reception Party Package

$27 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)
Charcuterie board

PASSED HORS D'OEURVES

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! $6 per person

Our custom made grazing table include an assortment of imported and domestic chesses, 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 ($10)
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

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

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

Augratin Potatoes 48

Pasta Alfredo 48

Vegetable Medley 42

Shrimp & Grits 65

Cajun Shrimp Pasta 65

Cajun Chicken Pasta 62

Crawfish Fettuccine 75

Lasagna 60

Meatballs and Spaghetti 58

Cajun Jambalaya 58

Spinach & Artichoke Dip & Chips 55

Shrimp and Eggplant Dressing 68

Shrimp and Mirliton Dressing 68

Cornbread Dressing 48

Pulled Pork (4lbs) 78

Brisket (4lbs) 86

Chicken Piccata or Marsala 78

Pork Tenderloin & Burgundy Mushroom Sauce 86

Al La Carte Menu is for pick up, delivery, or package substitutions.

FINGER FOODS (per fifty pieces)

Finger Sandwiches 48

Mini Muffalettas 88

Mini Croissants 75

Cocktail Meatballs 48

Catfish Bites 60

Crabmeat Stuffed Mushrooms 85

Artichoke Balls 46

Deviled Eggs 58

Chicken Tenders 85

Charcuterie Box 165
(serves 12-15)

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) 35

Beverage Packages

3-hour packages. Bartender Included
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
$15/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.
$20/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
$23/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)