Party Platters - Available with 24 hour notice

Brie En Croute (V) .................................................. 25-30 serving $85
Baked Brie, Pecan Praline Filling in Puff Pastry, Toasted Breads

Artisan Cheeses (V) .................................................. 25-30 serving $135
Chef’s Selection of Artisan Cheeses with Fruit Chutney, Toasted Breads

Caprese Skewers (V) .................................................. 50 pieces $63
Cherry Tomatoes, Basil Leaves, Mozzarella, Kalamata Olives

Homemade Artichoke Bites (V) .................................. 50 pieces $42
Italian Crumbs, Romano Cheese

Assorted Deviled Eggs ........................................... 50 pieces $50
Pimento Cheese, Traditional & Seasonal

Caribbean Chicken .................................................. 18-20 serving $65
4 ounce serving of Marinated Chicken, Grilled Pineapple, Spicy Peanut Sauce

Smoked Salmon ................................................... 25-30 serving $150
In House “Hot Smoked” Salmon, Dijon Cream, Capers, Berries, Ciabatta Croutons

Spice Crusted Tuna .................................................. 12-14 serving $125
Seared Rare with Cucumber, Siracha, Japanese Mustard Dipping Sauce

Boiled Gulf Shrimp ................................................. 50 pieces $30
Spicy Boiled Louisiana Shrimp, Cocktail, Remoulade, Pickled Okra, Spicy Green Beans

Tuscany Cheesecake (V) ...................................... 10-12 serving $18
Roasted Red & Yellow Peppers, Roasted Pine Nuts, Toasted Breads

Maytag Blu Cheese Cheesecake (V) ................. 10-12 serving $18
Cream Cheese, Walnuts, Apricots, Toasted Breads

Creole Artichoke Cheesecake (V) ......................... 10-12 serving $18
Parmesan Cheese, Cream Cheese, Toasted Breads

Seasonal Vegetables (V) ......................................... 25-30 serving $65
Assorted Grilled Seasonal Vegetables, Garlic Dill Yogurt

Seasonal Fresh Fruit (V) .......................................... 25-30 serving $65
Watermelon Basket, Diced Pineapple, Honeydew, Cantaloupe, Strawberries, Grapes

Dips - Available with 24 hour notice

Crab Mornay .......................................................... 20-25 serving $85
Crabmeat, Green Onion, Cream Cheese, Monterey Pepper Jack Cheese, Toasted Breads

Crawfish and Brio .................................................. 20-25 serving $85
Crawfish Tails, Brio, Green Onion, Red peppers, Cream Cheese, Toasted Breads

Crab and Artichoke ............................................... 20-25 serving $85
 Lump Crabmeat, Artichoke, Cream Cheese and Creole Spices, Toasted Breads

Traditional Hummus (V) ...................................... 20-25 serving $50
Tomato, Feta, Kalamata Olives, Garlic Pita Chips

Spinach and Artichoke (V) ...................................... 20-25 serving $65
Spinach, Artichoke Hearts, Garlic Pita Chips

Entrées - Available with 24 hour notice

Shrimp and Grits ................................................... 18-20 serving $95
Gulf Shrimp, Peppers, Onions, Garlic and Smoked Tomato, Served with Creamy Grits.
6 ounce serving portions

Chicken and Shrimp ............................................. 18-20 serving $85
Grilled Marinated Chicken Breast, Topped with Jumbo Grilled Gulf Shrimp, Fresh Spinach 
& Tomato Garlic Lemon Butter. 6 ounce serving portions

Stewed Chicken and Mushroom .................................. 6-8 serving $45
Includes Rice

Chicken Enchilada Casserole .................................. Half $45, Full $85

Jambalaya with Chicken and Sausage ..................... Half $45, Full $85
Jambalaya with Chicken, Sausage and Shrimp ........ Half $45, Full $95

Hot Roast Beef Debris ......................................... $75
Comes with Mayonnaise & Creole Mustard and French Bread. Makes 10 Po-Boys

Half Pan serves 12-15 people
Full Pan serves 15-35 people

Dessert - Available with 24 hour notice

Made from our in house bakery

Bread Pudding ..................................................... Half $22, Full $40
Praline or Whiskey Sauce

Pecan Brownies ................................................. 24 pieces $35

Lemon Squares ................................................... 24 pieces $45

Homemade Gourmet Cookies .............................. 24 pieces $50
Oatmeal Raisin, Chocolate Chip, Almondina

Mini Cupcakes ....................................................... 36-45
Vanilla, Chocolate, Red Velvet

Ooey Gooey Bars .................................................. 24 pieces $45

Cheesecake Bites ................................................. 24 pieces $36
New York Style, Oreo

Drinks

Coke, Sprite, Diet Coke, Water (24 Count) $36
Iced Tea with Lemon $3.75 per gallon
Lemonade $3.75 per gallon

 Disposable Plates, Utensils, and Straws $15 each

Pick Up Location

535 S. Clark St.
New Orleans, LA 70119

Office Hours

Mon-Fri: 9:00am-5:00pm
Saturdays 10:00am-2:00pm
Sundays Closed

Contact Us

(504) 262-0412
lpigeon@pigeoncaterers.com
www.pigeoncaterers.com
### Pigéon Classics - All available frozen for same day pick up

- **Praline Brie Bites (V)** - 50 pieces
- **Feta Cheese Walnut Tarts (V)** - 50 pieces
  - With Creole Mustard
- **Boudin Balls** - 50 pieces
  - Poblano, Cilantro, Pepper Jack Cheese
- **Smoked Duck Quesadillas** - 24 pieces
  - Asian Spiced, Peanut Dipping Sauce
  - Hoisin Marinade, Chili Soy Dipping Sauce
- **Beef Skewers** - 50 pieces
  - Creamy Etouffee in a Petite Pastry Shell
- **Homemade Crawfish Pies** - 50 pieces
  - With Pepper Jelly
- **Creole Crab Cakes** - 50 pieces
- **Appetizers** - All served cold in disposable pans with reheating instructions
  - **Mac and Cheese (V)** - Serves 8
  - **Mock Turtle Soup** - Serves 50
  - **Served with Rice**
  - **Red Beans with Sausage** - Serves 50
  - **Served with Rice**
  - **Seafood Okra Gumbo** - Serves 50
  - **Served with Rice**
  - **Smoked Ham and Swiss on French Bread. Dressed with Mayo, Lemon Chicken, Basil Pesto, Bacon, Lettuce, Tomato**
  - **Loyola** - Serves 24
  - **Mixed Greens, Tomatoes, Black Olives, Marinated Artichoke, Fresh Mozzarella, Cucumber, Romaine, Tomato, Pickled Onion, Bleu Cheese Vinaigrette**
  - **Pork Tenderloin, Purple Cabbage, Cucumber, Greens, Mango Mayonnaise**
  - **Available with 24 hour notice**
  - **Mini Po-Boys** - Serves 50
  - **Combination of Roasted Turkey, Baked Ham, and Roast Beef on French Bread. Breaded with Mayo, Lettuce and Tomato**
  - **Served on an Italian Roll**
  - **All on White and Wheat Breads.**
  - **Available with 24 hour notice**
  - **Baked Ham, Geno Salami, and Provolone Cheese, topped with Homemade Olive Salad, Served on an Italian Roll**
  - **Available with 24 hour notice**
  - **Pinwheels** - Serves 27 pieces
  - **Mixed Spring Greens, Sundried Tomatoes, Golden Raisins,**
  - **Rice, and Whole Grains**
  - **Celebration Salad (V)** - Medium
  - **Available with 24 hour notice**
  - **Medium** - Serves 15
  - **Large** - Serves 25
  - **Penne Chicken Alfredo** - Half
  - **Sun Dried Tomato Basil Pesto, Parmesan Cheese, Chili Flakes, Penne**
  - **Penne Alfredo** - Full
  - **Homemade Caesar Dressing, Parmesan Cheese, Croutons**
  - **Cajun**
  - **Available with 48 hour notice**
  - **Jambalaya Orzo** - Medium
  - **Cream Sauce, Cajun Spices, Andouille Sausage, Gulf Shrimp, Peppers, Mushrooms, Shell Pasta**
  - **Mardi Gras** - Medium
  - **Penne Alfredo** - Large
  - **Sun Dried Tomato Basil Pesto, Parmesan Cheese, Chili Flakes, Penne**
  - **Penne Alfredo** - Large
  - **Available with 48 hour notice**
  - **Marinara, Fresh Basil, Mozzarella, Parmesan, Shell Pasta**
  - **Pasta Margarita** - Medium
  - **Marinara, Fresh Basil, Mozzarella, Parmesan, Shell Pasta**
  - **Half Pan serves 15 - 20 people**
  - **To Add Chicken** - Medium
  - **To Add Shrimp** - Medium
  - **Smoked Turkey with Lemon Caper Aioli, Baked Ham with Honey Mustard Spread & Garlic Stuffed Roast Beef with Horseradish Cream. All on White and Wheat Breads.**
  - **Served with Rice**
  - **Feta, Kalamata Olives, Cucumber & Red Onion Red Wine Vinegar**
  - **Thai Shrimp Salad** - Medium
  - **Lettuce, Tomatoes, Cilantro, Cucumber, Red Onion, Feta, Balsamic Vinaigrette**
  - **Salad Dressing** - Medium
  - **Served with Rice**
  - **Avocado, Tomatoes, Black Olives, Marinated Artichoke, Fresh Mozzarella, Cucumber, Romaine, Tomato, Pickled Onion, Bleu Cheese Vinaigrette**
  - **Available with 48 hour notice**
  - **Mixed Greens, Tomatoes, Black Olives, Marinated Artichoke, Fresh Mozzarella, Cucumber, Romaine, Tomato, Pickled Onion, Bleu Cheese Vinaigrette**
  - **Available with 24 hour notice**
  - **Homemade Caesar Dressing, Parmesan Cheese, Croutons**
  - **Creamy Etouffee in a Petite Pastry Shell**
  - **Served on an Italian Roll**
  - **Available with 48 hour notice**
  - **Baked Ham, Geno Salami, and Provolone Cheese, topped with Homemade Olive Salad, Served on an Italian Roll**
  - **Available with 48 hour notice**
  - **Pinwheels** - Serves 27 pieces
  - **Mixed Spring Greens, Sundried Tomatoes, Golden Raisins,**
  - **Rice, and Whole Grains**
  - **Celebration Salad (V)** - Medium
  - **Available with 24 hour notice**
  - **Medium** - Serves 15
  - **Large** - Serves 25
  - **Penne Chicken Alfredo** - Half
  - **Sun Dried Tomato Basil Pesto, Parmesan Cheese, Chili Flakes, Penne**
  - **Penne Alfredo** - Full
  - **Available with 48 hour notice**
  - **Marinara, Fresh Basil, Mozzarella, Parmesan, Shell Pasta**
  - **Pasta Margarita** - Medium
  - **Marinara, Fresh Basil, Mozzarella, Parmesan, Shell Pasta**
  - **Half Pan serves 15 - 20 people**
  - **To Add Chicken** - Medium
  - **To Add Shrimp** - Medium

### Salads and Dressings - Available with 24 hour notice

- **Vegetarian**
- **Ham & American Cheese**
- **Lemon Chicken, Basil Pesto, Bacon, Lettuce, Tomato**
- **Loyola** - Serves 24
- **Mixed Greens, Tomatoes, Black Olives, Marinated Artichoke, Fresh Mozzarella, Cucumber, Romaine, Tomato, Pickled Onion, Bleu Cheese Vinaigrette**
- **Available with 24 hour notice**
- **Medium** - Serves 15
  - **Large** - Serves 25
  - **Avocado, Tomatoes, Black Olives, Marinated Artichoke, Fresh Mozzarella, Cucumber, Romaine, Tomato, Pickled Onion, Bleu Cheese Vinaigrette**
  - **Available with 24 hour notice**
  - **Mixed Greens, Tomatoes, Black Olives, Marinated Artichoke, Fresh Mozzarella, Cucumber, Romaine, Tomato, Pickled Onion, Bleu Cheese Vinaigrette**
  - **Available with 24 hour notice**
  - **Pinwheels** - Serves 27 pieces
  - **Mixed Spring Greens, Sundried Tomatoes, Golden Raisins,**
  - **Rice, and Whole Grains**
  - **Celebration Salad (V)** - Medium
  - **Available with 24 hour notice**
  - **Medium** - Serves 15
  - **Large** - Serves 25
  - **Penne Chicken Alfredo** - Half
  - **Sun Dried Tomato Basil Pesto, Parmesan Cheese, Chili Flakes, Penne**
  - **Penne Alfredo** - Full
  - **Available with 48 hour notice**
  - **Marinara, Fresh Basil, Mozzarella, Parmesan, Shell Pasta**
  - **Pasta Margarita** - Medium
  - **Marinara, Fresh Basil, Mozzarella, Parmesan, Shell Pasta**
  - **Half Pan serves 15 - 20 people**
  - **To Add Chicken** - Medium
  - **To Add Shrimp** - Medium

### Specialty Meats - Available with 48 hour notice

- **Beef Tenderloin** - Serves 20 - 325
  - Medium Rare, sliced and served with Fresh Rolls and Horseradish Mayonnaise
- **Boudin Stuffed, Bacon Wrapped Pork** - Serves 20 - 185
  - Sliced and served with Fresh Rolls and Creole Mustard
- **Mango Pork Tenderloin** - Serves 16 - 165
  - Sliced and served with Fresh Rolls and Mango Chutney Mayonnaise
- **Roasted Turkey** - Serves 24 - 185
  - Sliced and served with Fresh Rolls and Cranberry Mayonnaise

All sliced meats are in 4 ounce portions