



Stacy's CATERING



PERSONALIZED CATERING FOR YOUR SPECIAL OCCASSION

3524 Kaliste Saloom Rd #101

(337) 288-7779

HOT HORS D'OEUVRES

Beef Tenderloin Bites
Jumbo Fried Shrimp
Fried Oysters
Crab Cakes
Stuffed Duck Breast En Brouchette
Fried Lobster
Lollipop Lamb Chops
Fried Fish (Grouper, Red Fish or Catfish)
Shrimp En Brouchette
Sea Scallop En Brouchette
Beef Tenderloin Stuffed Mushroom En Brouchette
Seafood Stuffed Mushrooms
Spicy Meat Pies
Louisiana Crawfish Pies

COLD HORS D'OEUVRES

Shrimp Cocktail
Smoked Salmon Roll topped with Caviar
Brie En Croute with Praline Topping
Caprese Skewers
Salmon Tartare
Crab Canapes
Crawfish Canapes
Spinach and Bacon Canapes
Beef Tenderloin Canapes
Oyster Shooters
Ahi Tuna Poke

DIPS

Cajun Crawfish
Warm Spinach and Artichoke
Spicy Crab

SOUPS, BISQUE AND GUMBO


Shrimp and Corn Chowder with Tasso
Crab and Corn Chowder with Tasso
Crawfish Bisque
Seafood Gumbo
Duck and Andouille Gumbo
Chicken and Sausage Gumbo
Tomato Basil Soup
Baked Potato Soup

SIGNATURE SALADS

Summer Salad
Mixed Baby Greens, Strawberries, Mozzarella Balls,
Sunburst Tomatoes, Fresh Basil, Candied Walnuts,
Strawberry Vinaigrette
Spinach Salad
Baby Spinach, Cranberries, Apples, Crumbled Bleu Cheese,
Pecans, Apple Vinaigrette
Arugula Salad
Baby Arugula, Asparagus, Heavenly Tomatoes, Shaved
Parmesan, Lemon Vinaigrette
Burrata Salad
Baby Arugula, Burrata Cheese, Watermelon,
Avocado, Heavenly Tomatoes, Lemon Crème Fraiche
Tropical Salad
Spring Greens, Strawberries, Mangos, Pineapple, Manda-
rins, Honey Balsamic Vinaigrette
Italian Salad
Chopped Romaine, Cucumbers, Tomatoes, Carrots,
Parmesan Cheese, Italian Vinaigrette

VEGETABLES

Asparagus wrapped with Prosciutto
Green Bean Bundles
Fresh Green Beans with Roasted Red Peppers
Parmesan Roasted Asparagus
Roasted Tomato Stuffed with Creamed Spinach
Portabella Mushrooms Sauté





ENTREES

Grilled Crab Cakes with Champagne Beurre Blanc Sauce
Crawfish Cocotte
Chicken Florentine over Pasta
Shrimp Pasta
Crawfish Pasta
Pasta primavera
Shrimp and Grits
Beef Tenderloin Grillades and Grits
Crawfish Enchiladas
Shrimp Enchiladas
Crawfish Etouffee
Praline Chicken
Pesto Chicken and Fresh Gilled Vegetables
Beef Tenderloin
Pork Tenderloin
Cranberry, Rosemary Orange or Bourbon Pecan
Smoked Brisket
Sea Bass
Shrimp Scampi topped with a Crab Cake
Lump Crab Au gratin

WRAPS, SANDWICHES AND POBOYS

Beef Tenderloin Wrap
Roasted Red Peppers, Portabella Mushrooms,
Asparagus, Creamy Horseradish Sauce
Grilled Chicken Wrap
Crispy Bacon, Spinach, Provolone, Sun Dried
Tomato Pesto
Berry Pecan Chicken Salad Wrap
Cranberries, Apples, Oranges, Celery, Pecans,
Greek Yogurt
Mini Muffulettas
Ham, Salami, Provolone Cheese, Olives,
Italian Vinaigrette
Mini Po boys
Roasted Beef, Turkey, Ham, swiss Cheese
Shrimp Po Boys
Louisiana Shrimp served on Poupart's Fresh baked
Po Boy Buns
Sliders
Hamburger, Chicken or Pull Pork

CARVING STATIONS

Beef Tenderloin
Loin of Tuna
Leg of Lamb

COCHON DE LAIT

Served with Rolls, Slaw, Cajun Sauce, Boudin and Cracklin

CRAWFISH BOIL

Select Louisiana Crawfish Boiled on site. Served with
Boiled Potatoes, Corn, Smoked Sausage, Mushrooms,
Onions and Cajun Sauce.

SHRIMP OR FISH FRY

Served with French Fries, Hush Puppies, Slaw and
Homemade Tartar Sauce

BARBECUE

Choose from Chicken, Beef or Pork Ribs, Beef or Pork
Steaks, Kabobs and Sausage. Served with Rice Dressing,
Potato Salad, Baked Beans, Slaw and Garlic Bread

CHARCUTERIE DISPLAY

Whole and Sliced Domestic and Imported
Cheese-(Brie, Gouda, Smoked, Cheddar and Bleu).
Prosciutto, Salami and Calabrese. Fresh, Grilled and
Marinated Vegetables, Hummus, Fresh and Dried Fruit,
French Bread Slices, Whole Wheat Crackers, Herb Crostini,
Rosemary Crackers and Fig Spread.

DESSERT

Bananas Foster served over Cheesecake, Bread
Pudding or Ice Cream
Bread Pudding Served with Rum Sauce, Praline sauce,
white Chocolate Sauce or Bananas Foster
Deep Fried Pecan Bread Pudding
Mixed Berries served with Sweet Cream
Chocolate Mousse
Assorted Petit Fours

