

# CATERING MENU

## APPETIZERS

(serves 6-10)

- Shrimp Remoulade** \$50
  - Crabmeat Maison** \$65
  - Oyster & Artichoke Gratin** \$55
  - Provençal Vegetable Croustades** \$42
  - Smoked Salmon Rillettes** \$48
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## SOUPS

(pint serves 2-3; quart serves 4-6)

- Turtle Soup** \$12.50/pint; \$25/quart
  - French Onion Soup** \$9.00/pint; \$18/quart
  - Seasonal Gumbo** \$12.50/pint; \$25/quart
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## SALADS

(Serves 6 as entrée or 12-15 as a side salad)

- Maison Salad** \$38
  - Godchaux Salad** \$55
  - Nicoise Salad** \$52
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## ENTREES

(Serves 6-10)

- Seafood Eggplant Gratin** \$80
  - Shrimp and Grits** \$75
  - Sautéed Fish Meuniere Amandine** \$75
  - Grilled Gulf Fish Provençal** \$85
  - Chicken Clemenceau** \$60
  - Roast Pork Loin** \$65
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## SIDES

- Potatoes au Gratin** \$7.50/pint; \$15.00/quart
  - Creamed Spinach** \$7.50/pint; \$15.00/quart
  - Smothered Okra** \$7.50/pint; \$15.00/quart
  - Potatoes Lyonnaise** \$7.50/pint; \$15.00/quart
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## BEVERAGES

(includes cups, straws, sweeteners, and lemons)

- Fresh Brewed Iced Tea** \$8.00/gal

**Plates, napkins, and utensils will be provided**

**Catering menu is available for pick up orders only. Please place orders 24 hours prior to pick up.**

**For additional information contact Regan Ledet, Banquet Sales Manager, at 225.753.4864 or rledet@galatiores.com.**