



Catering Menu

*Food order must be placed 48 hours prior to pick-up.
For more information please contact Banquet Sales Manager, Jessica Hughes, at 225.753.4864
or
jhughes@galatoires.com*

Appetizers

Serves 6 – 10

Shrimp Remoulade - 50

Poached shrimp tossed in a classic spicy Remoulade sauce over iceberg lettuce

Crabmeat Maison - 65

Jumbo lump crabmeat in a creamy salad with green onions, capers, lemon, and creole mustard

Oyster & Artichoke Gratin - 55

P & J Oysters and fresh artichoke in a creamy white wine Mornay sauce

Provençal Vegetable Croustades - 42

Roasted Roma tomatoes with red onion, kalamata olives, capers and fresh basil over a crouton

Smoke Salmon Rilette - 48

A creamy mixture of house smoked salmon and poached salmon over a crouton

Soups

Pint serves 2 – 3; Quart serves 4 – 6

Turtle Soup au Sherry – 12.5/Pint; 25/Quart

A hearty soup of turtle, tomatoes, and seasonings laced with sherry

French Onion Soup – 9/Pint; 18/Quart

A beef broth of caramelized onions, white wine, and thyme topped with a crouton and gruyere cheese

Seasonal Gumbo – 12.5/Pint; 25/Quart

Salads

Serves 6 as Entrée or 12-15 as a side salad

Salad Maison - 38

Romaine lettuce and grape tomatoes tossed in a creole mustard vinaigrette, topped with crumbled blue cheese and spiced pecans

Godchaux Salad – 55

Jumbo lump crabmeat and boiled shrimp tossed with iceberg lettuce, chopped tomatoes, hard boiled egg, creole mustard vinaigrette, and topped with anchovy fillets

Entrees

Serves 6 – 10

Seafood Eggplant Gratin -80

Louisiana jumbo lump crabmeat, boiled shrimp and eggplant in a béchamel sauce

Shrimp and Grits - 75

Sautéed Louisiana shrimp over roasted garlic grits in a spicy tasso broth

Sautéed Fish Meuniere Amandine - 75

Sautéed Gulf fish with toasted almonds and meuniere butter

Grilled Gulf Fish Provencal - 85

Grilled Gulf fish over roasted roma tomatoes with red onion, kalamata olives, capers, and fresh basil

Chicken Clemenceau - 60

Chicken breasts topped with brabant potatoes, garlic, mushrooms, green peas and a natural chicken jus

Roast Pork Loin - 65

Roasted Pork loin with a creole mustard and cane syrup glaze

Vegetarian dish available upon request

Sides

Potatoes au Gratin – 7.5/Pint; 15/Quart

Diced steamed potatoes in béchamel sauce with cheddar cheese

Creamed Spinach – 7.5/Pint; 15/Quart

Sautéed spinach finished with béchamel sauce and a hint of nutmeg

Potatoes Lyonnaise - 7.5/Pint; 15/Quart

Pan sautéed potatoes with caramelized onion

Smothered Okra - 7.5/Pint; 15/Quart

Stewed okra with smoked bacon and tomatoes

Dessert

Serves 20 – 25

Banana Bread Pudding – 60

Served warm and topped with a buttery, praline liquor and banana sauce