

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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ENTRÉES

(Serves 6-10)

- Seafood Eggplant Gratin** \$80
 - Shrimp and Grits** \$75
 - Sautéed Fish Meunière Amantine** \$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

Dana Abay, Banquet Sales Manager at (225) 753-4864 or dabay@galatoires.com.