

Custom Catering

Cajun

Creole

Fusion

Seafood Boils

Food is the lifeblood of any event. We believe Cajun and Creole cuisine is the best food in the world, and Chef Mike is one of most highly consumer-rated Cajun and Creole chefs and restaurateurs in the state of Louisiana with 30+ years in the business. Want more than Cajun and Creole? Chef Mike can customize a menu to make each event special and unique, specializing in Fusion - American, Italian, Asian, &/or English cuisine with Cajun and Creole flair. Let him take your event to the next level with *Chef Mike's Custom Catering*. Delivery or On-Site, Buffet-style or Table Service. Bar Setup & Bar Service available. To-go Trays available with 24hrs notice. No job is too big or too small (with on-site minimums). Can travel. Market Price + Catering Fee, Delivery Fee, & Travel Fee (if applicable).

Boils are a Louisiana Cajun experience, a cultural and ethnic culinary tradition older than the United States itself dating back to the arrival of the Cajuns from the Maritime regions of Canada in the 1700's. Chef Mike is a direct descendant of those Cajuns, and using his family's original recipe, he is keeping that tradition alive with *Chef Mike's Seafood Boils*. Protein and sides are Player's Choice. Delivery or On-Site. Bar Setup & Bar Service available. No boil is too big or too small (with on-site minimums). Can travel. Market Price + Catering Fee, Delivery Fee, & Travel Fee (if applicable).

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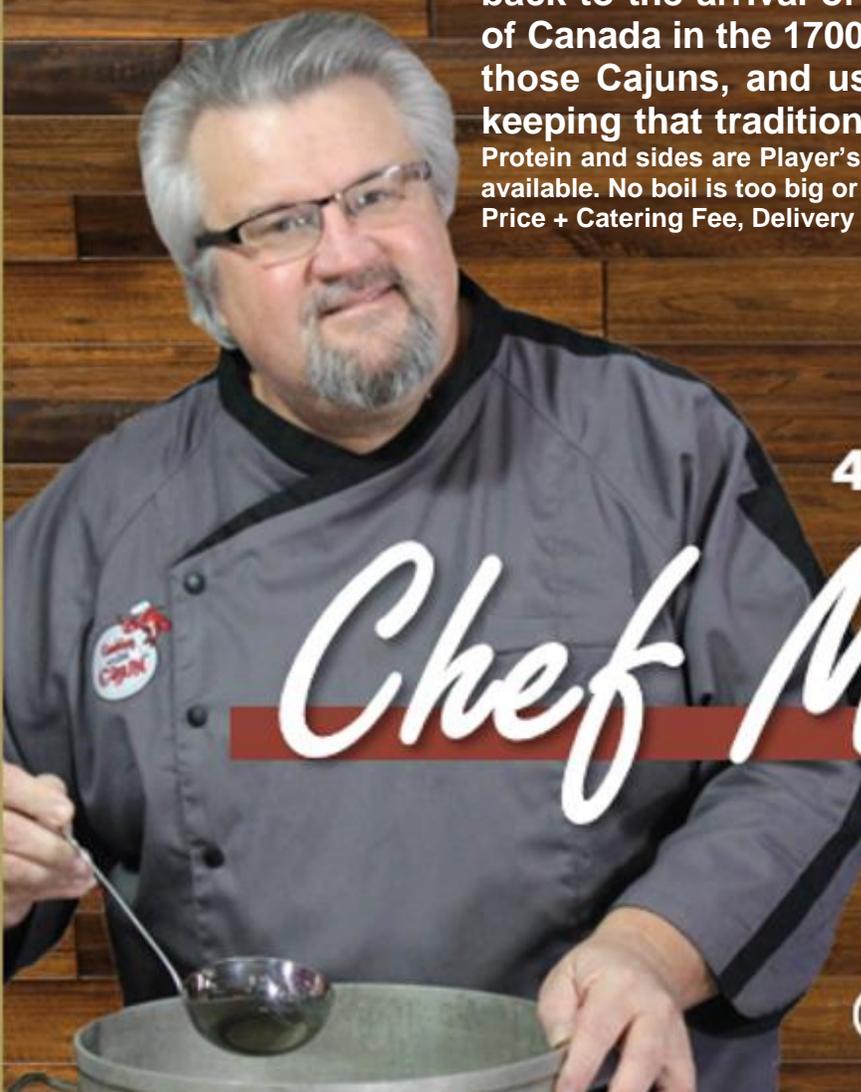
4.5 TripAdvisor & Yelp

Chef Mike

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cajunmike.com

[@cajunmikeskitchen](https://www.instagram.com/cajunmikeskitchen)





**Private
Dinner
Parties**



**Corporate
Events**



**Special
Celebrations**
(Birthdays, Holidays,
Anniversaries, Family
Reunions, Tailgating)



**Weddings/
Receptions**



**Promotional
Events**



...and more!

Drop-Off Menu

The following is a menu guideline based on tried and true experiences. However, Chef Mike can completely customize your menu and his services based on your needs. His knowledge, expertise, and passion is for Cajun and Creole cuisine, as well as fusing American, Italian, Asian, &/or English cuisine with Cajun and/or Creole flair.

To-go Tray & Pans must be placed with a 24hrs notice. Catering Fee, Delivery Fee, Service Fee, & Travel Fee ***may*** apply. Pricing and availability subject to change. Gratuity no included. Place your order by calling [504-291-3180](tel:504-291-3180) or [985-259-6122](tel:985-259-6122).

TO-GO TRAYS & PANS

CAJUN & CREOLE APPETIZERS (50 Pieces/100 Pieces)

Alligator Bites	Fried Crab Claws
Boudin Balls	Fried Crabcakes
Chicken Drumettes	Fried Crawfish
Chicken Tenders	Fried Oysters
Crawfish Pies	Fried Shrimp
Creole Meatballs & Gravy	Hot Wings
Fried Catfish Bites	Miniature Pizza
Fried Chicken Nuggets	Pan Fried Crabcakes

CAJUN & CREOLE APPETIZERS (Full Pans/Trays Serves 12-16, 35% Off ½ Pans)

Bacon Wrapped Livers	Sautéed Mushrooms
Bacon Wrapped Shrimp	Seafood Stuffed Puff Pastry
Crabmeat Ravigote	Shrimp Cocktail or Remoulade
Crawfish Etouffee Balls	Shrimp or Crab Dip (Hot or Cold)
Deviled Eggs	Smoked Sausage in BBQ Sauce
Italian Sausage	Spinach Bread
Jambalaya Balls (Shrimp or Crawfish)	Steak Kabobs
NOLA-Style BBQ Shrimp	Seafood Stuffed Mushrooms
Sautéed Crab Claws	Stuffed Bell Pepper

SOUPS (Gallon Entrée Serves 12 to 16, Gallon Accompaniment Serves 24 to 32)

Beef & Vegetable Soup	Potato Soup
Chicken & Sausage Gumbo	Seafood & Okra Gumbo
Chicken Noodle Soup	Shrimp Bisque
Corn & Crawfish Bisque	Turtle Soup
Seafood Creole Corn Soup (Maque Choux)	

CARVING STATION/ENTRÉE* (Full Pans/Trays Serves 12-16, 35% Off ½ Pans)

Glazed Ham with Pineapples & Cherries	Seafood Boil Hams
Roast Beef with Gravy	Whole Baked Turkey
Roasted Pork Loin	Whole Smoked Hams

*Served with Pistolettes

Drop-Off Menu

TO-GO TRAYS & PANS

ENTREES (Full Pans/Trays Serves 12-16, 35% Off ½ Pans*)**

Cajun Lasagna

Cajun Seafood Fricassee (Stew)

Charbroiled Oysters

Crabmeat Au Gratin

Crawfish & Pasta Mighty Mike (Original Dish/ Lemon Butter Garlic Sauce, served over pasta)

Crawfish Creole

Crawfish Etouffee

Crawfish or Meat Pies

Crawfish Pasta

Creole Crawfish Spaghetti (Creole Tomato Red Sauce, served over pasta)

Creole Meatball Spaghetti (Creole Tomato Red Sauce, served over pasta)

Creole Shrimp Spaghetti (Creole Tomato Red Sauce, served over pasta)

Fried or Baked Chicken (*Excluded, Only 50pc Pans/Trays & 100pc Pans/Trays)

Fried Seafood (Catfish Bites, Crab Claws, Crabcakes, Oysters, Shrimp)

Hank Williams Bowl (Jambalaya, Crawfish Pie, & File' Gumbo)

Jambalaya (Chicken & Andouille Sausage)

Jambalaya (Shrimp & Andouille Sausage)

Jambalaya Pasta

New Orleans-Style BBQ Shrimp

New Orleans-Style Shrimp & Grits

Pan Fried Crabcakes

Pork Grillades & Grits

Prime Rib, Top Round Roast

Red Beans and Rice

Red Fish Josephine (Original Dish/ Red Fish Topped with Lemon Butter Garlic Cream Sauce)

Seafood Creole

Seafood Sauce Piquant

Shrimp & Pasta Mighty Mike (Original Dish/ Lemon Butter Garlic Sauce, served over pasta)

Shrimp Creole

Shrimp Etouffee

Shrimp Pasta Josephine (Original Dish/ Lemon Butter Garlic Cream Sauce, served over pasta)

Vegetable Lasagna

****NOTE: For many entrees, seafood can be substituted for non-seafood protein.**

Drop-Off Menu

TO-GO TRAYS & PANS

SEAFOOD SPECIALTIES - (50 Pieces/100 Pieces)

Breaded Crab Claws	Crawfish Pies
Cajun Breaded Oysters	Marinated Crab Claws
Cajun Charbroiled Oysters	Mini Crabcakes
Catfish Bites	Oyster Patties
Crab Balls	Shrimp Balls
Crabmeat Patties	Shrimp Meuniere
Seafood Stuffed Shells (Crabmeat, Crawfish, or Shrimp)	

SIDES (Full Pans/Trays Serves 20 to 25, Half Pans/Trays Serves 40 to 50)

Baked Beans	Potato Salad
Corn Maque Choux	Smothered Cabbage
Creole-Style Corn	Smothered Okra & Tomatoes
Green Beans	Steamed Broccoli
Mac & Cheese	Steamed Carrots
Mashed Potatoes & Gravy	Steamed Vegetables

CLASSICS - (Full Pans/Trays Serves 12-16, 35% Off ½ Pans)

Cornbread Dressing, Rice Dressing, & Oyster Dressing

SALADS (Full Pans/Trays Serves 12-16, 35% Off ½ Pans)

Caesar Salad*	Creole Coleslaw
Chicken Salad	Garden Salad*
Coleslaw	Shrimp Remoulade
Crabmeat Pasta	Spring Salad*
Creole Salad (Mixed Greens with Creole Dressing)*	
Louisiana Salad (Cucumbers, Tomatoes, Onion, Mayo, & Louisiana Seasoning)*	

*Protein can be added for an additional charge.

DESERTS (Full Pans/Trays Serves 12-16)

Traditional Bread Pudding	Beignet Balls
Banana Pudding	Apple Pie
Pecan Pie	Lemon Meringue Pie

FRESH FRUIT & ASSORTED CHEESE TRAYS

Petite (serves 25), Small (serves 50), Medium (serves 100), Large (serves 150)

FRESH VEGETABLE TRAYS

Petite (serves 25), Small (serves 50), Medium (serves 100), Large (serves 150)

FINGER SANDWICHES (Ham, Turkey, &/or Roast Beef)

50 Count, 100 Count

Drop-Off Menu

TO-GO TRAYS & PANS

ITALIAN MENU (Full Pans/Trays Serves ~10, 35% Off ½ Pans)

Cheese Manicotti	Seafood Ravioli
Chicken Cacciatore	Shrimp Fettuccine Alfredo
Chicken Fettuccine Alfredo	Shrimp Scampi
Chicken Marsala	Spaghetti and Italian Sausage
Chicken Parmesan	Spaghetti and Meatballs
Eggplant Parmesan	Veal Marsala
Lasagna	Veal Parmesan

BBQ MENU (A pound of meat/rack of ribs feeds 2-3 people*)

4 Leg Quarters	Smoked Chicken Breast
Full Rack of Ribs	Smoked Sausage
Pulled Pork	Smoked Wings (12)
Smoked Andouille	USDA PRIME Brisket (Chopped or Sliced)

*½ Pound Per Person. All meats come with pickles, onions, & BBQ sauce.

BBQ Sides (Full Pans/Trays Serves ~30, 35% Off ½ Pans): Mac & Cheese, BBQ Baked Beans, Potato Salad, & Corn Bread.

SOUTHERN COUNTRY KITCHEN MENU* (Full Pans/Trays Serves ~25, 35% Off ½ Pans)

Chicken n' Dumplings	Meatloaf n' Chicken Tenders w/ Dipping Sauce
Country Fried Pork Chops	Sirloin Tips n' Chicken Tenders w/ Dipping Sauce
Country Fried Steak and Gravy	Southern Fried Catfish
Country-Style Hamburger Steak	Southern Fried Chicken (2 pieces)
Country-Style Sliced Roast Beef	Turkey and Dressing

*Served with Buttermilk Biscuits & 2 Sides.

Southern Country Kitchen Menu Sides (Full Pans/Trays Serves ~30, 35% Off ½ Pans): Mashed Potatoes and Gravy (Brown or Sawmill), Green Beans, Sweet Corn, Coleslaw, Carrots, Broccoli, Mac n' Cheese, Fried Pickles

Dessert (Serves 5): Bread Pudding or Peach Cobbler

