

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).

4.9 Facebook

4.7 GOOGLE

4.5 TripAdvisor & Yelp

Chef Mike

504-291-3180 | 985-259-6122

cajunmike.com

@cajunmikeskitchen





**Private
Dinner
Parties**



**Corporate
Events**



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



**Weddings/
Receptions**



**Promotional
Events**



...and more!

Menu

CRAWFISH



SHRIMP



LOBSTER



CRABS



BLUE CRABS, SNOW CRABS,
KING CRABS. DUNGENESS CRABS

Seafood Boils

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Economy Boil

Chef Mike can create your seafood boil experience to meet your needs, but if you're working with a limited budget, the Economy Boil is your best option.

Economy Boil:

- Recommended Serving Size Per Person at Market Price + Fees
- Sides: The Basics - Corn, Red Potatoes, & Smoked Sausage
- On-Site Time: 2 to 3 hours.
- Plates & Napkins included.

On-site Crawfish Starts at \$3,400 for 50. Inquire for Drop-Off/Delivery pricing. (Prices subject to change.)

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