

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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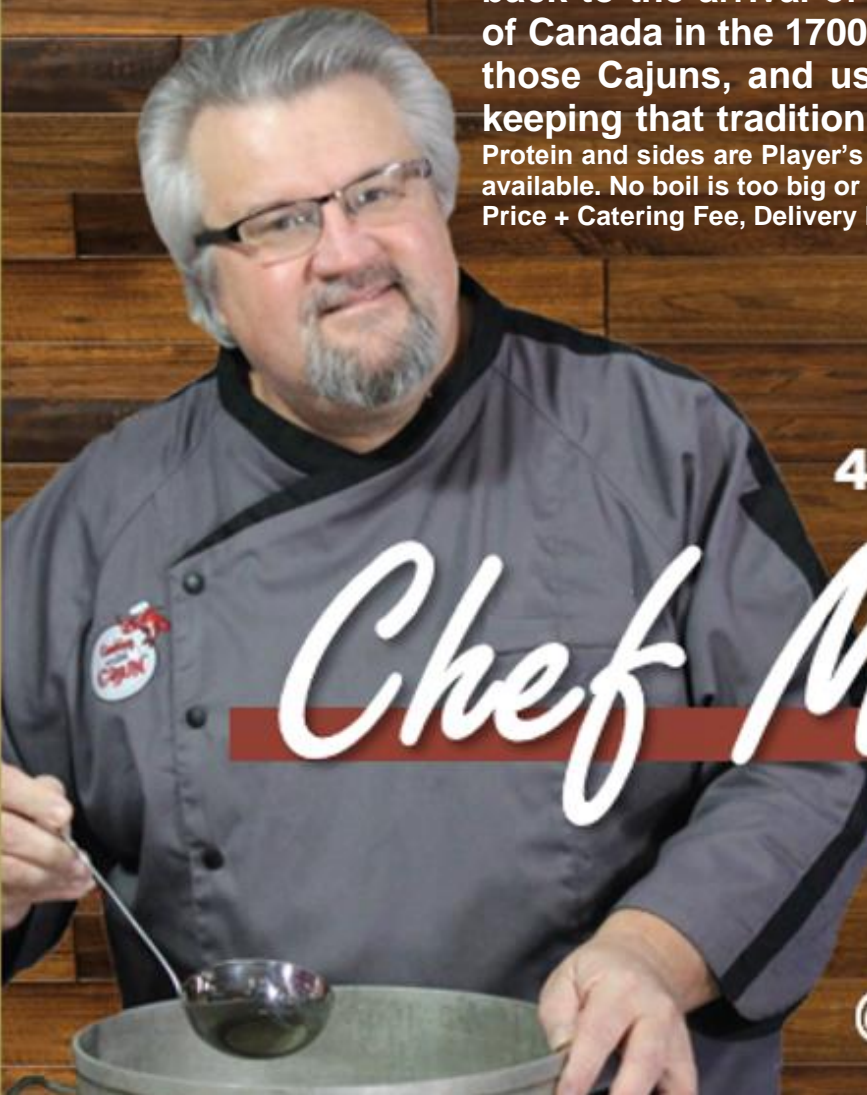
4.5 TripAdvisor & Yelp

Chef Mike

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cajunmike.com

@cajunmikeskitchen





**Private
Dinner
Parties**



**Corporate
Events**



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



**Weddings/
Receptions**



**Promotional
Events**



...and more!

Sample Offerings

The Shallow End (Taste or Entree)

BBQ Shrimp, Boudin Balls, Crawfish Pies, Crawfish Sacks, Mighty Mike Crab Claws (sauteed), Mighty Mike Lobster Claws (sauteed), Pan Fried Crab Cakes, Shrimp Remoulade, Seafood Stuffed Bell Peppers

The Deeps (Taste or Entree)

CREOLE SEAFOOD OKRA GUMBO

Crawfish, Shrimp, Andouille Sausage, & Okra

Cajun File' Gumbo

with Chicken & Andouille Sausage

Seafood Corn Chowder

Seafood is Player's Choice

Cajun-Style Cioppino

Italian-American Seafood Soup with Cajun Flare

Seafood is Player's Choice



Fried Delights

Alligator Bites, Boudin Balls, Catfish Bites, Catfish Filets, Chicken Tenders, Crab Cakes, Crab Claws, Crawfish Pie, Shrimp, Oysters, Sampler

Lick Them Fingers (Sauces*)



CREOLE



ETOUFFEE



JOSEPHINE**



PIQUANTE

* Sauces available as entrees, sides, toppings, and/or dips; Protein is Player's Choice

** Josephine is an original cream sauce Created by *Chef Mike*

Sample Offerings

Seafood Boils*

CRAWFISH, SHRIMP, BLUE CRABS, SNOW CRABS, KING CRAB, DUNGENESS CRABS, LOBSTER, HAM

*Sides are Player's Choice



Chef Specialties

Red Beans & Rice: Red Beans, Cajun Trinity, Spices, and Andouille Sausage

Jambalaya: Seafood or Cajun

NOLA-Style Grits: Topping is Player's Choice

Shrimp Mighty Mike: A Chef Mike Original, Shrimp & Pasta in Brown Butter Sauce

Hank Williams Bowl: Jambalaya, Crawfish Pie, File' Gumbo

Stove-Top Seafood Boil: All the goodies & fixings of seafood boil in a bowl.



Sides

Chef Mike's Coleslaw, Corn Moux Choux, Jambalaya, Potato Salad, Louisiana Salad, Garden Salad, French Bread, Beignet Balls

Fusion

With his passion and expertise of Cajun and Creole cuisine coupled with his knowledge and appreciation of other global cuisines, Chef Mike can take your tastes to the next level and create a unique, memorable, appetizing, flavorful culinary experience for your event. Try American, Italian, Asian, &/or English cuisine with Cajun and/or Creole flair.

Catering 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. 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. No job is too big or too small (with on-site minimums). Can travel. Per Person Charge + Catering Fee, Delivery Fee, & Travel Fee (where applicable). Pricing and availability subject to change. Inquire about your event by filling out form found at CajunMike.com.

BUFFET-STYLE (Starting at \$45 Per Person)

Bayou St. John Package

Choice of 2 Hors d'oeuvres | 2 Premium Entrees | 1 Side, 1 Salad
(Add Seafood Gumbo or Seafood Chowder)

Magnolia Package

Choice of 3 Hors d'oeuvres | 3 Premium Entrees | 2 Sides, 1 Salad
(Add Seafood Gumbo or Seafood Chowder)

Fleur De Lis Package

Choice of 3 Hors d'oeuvres | 3 Premium Entrees | 3 Sides, 1 Salad
Carving Station (Roast Beef, Ham, or Turkey)
(Add Seafood Gumbo or Seafood Chowder)
(Substitute Prime Rib or Brisket)

DINING-STYLE/TABLE SERVICE (Starting at \$68 Per Person)

Evangeline Package

Choice of 1 Passed Hors d'oeuvres | 1 Side, 1 Salad
Seafood Gumbo or Seafood Chowder
1 Premium Entree

Breaux Bridge Package

Choice of 1 Passed Hors d'oeuvres 2 Sides, 1 Salad
Seafood Gumbo or Seafood Chowder
Carving Entree (Roast Beef, Ham, or Turkey)
1 Premium Entree

Saint Martinville Package

Choice of 1 Passed Hors d'oeuvres | 2 Sides, 1 Salad
Seafood Gumbo or Seafood Chowder
Carving Entree (Prime Rib or Brisket)
1 Premium Entree

All Packages Include Dessert, Soft Drinks, Iced Tea, and Coffee

Catering Menu

SEAFOOD BOILS

- Crab
- Shrimp
- Crawfish
- Lobster
- King Crab
- Snow Crab
- Ham
- Potatoes
- Sausage
- Corn
- Soft Drinks
- Beer
- Set-up
- Clean-up
- Labor

BAR-B-QUE

- Barbecued Chicken
- Hamburgers
- Baked Beans
- Potato Salad
- Buns
- Condiments
- Paper Products
- Soft Drinks
- Beer
- Set-up
- Clean-up
- Labor

SALADS

- Potato Salad
- Creole Salad
(Mixed greens with special Creole Dressing)
- Louisiana Salad
- Shrimp Remoulade
- Crabmeat Pasta
- Cole Slaw
- Chicken Salad

DESERTS

- Traditional Bread Pudding
- Banana Pudding
- Pecan Pie Tarts
- Beignet Balls
- Cajun Apple Pop Balls

SOUPS

- Turtle Soup
- Shrimp Bisque
- Corn & Crawfish Bisque
- Potato Soup
- Creole Corn Soup
- Chicken & Sausage Gumbo
- Seafood & Okra Gumbo

CAJUN & CRÉOLE CUISINE ENTREES

- Jambalaya (Shrimp or Chicken Andouille)
- Red Beans & Rice w/ Smoked Sausage
- Jambalaya Pasta
- Shrimp Mitey Mike (Original Dish)
- Crabmeat Au Gratin
- New Orleans Style BBQ Shrimp
- Cajun Seafood Fricassee (Stew)
- Seafood Sauce Piquant
- Hank Williams Bowl (Jambalaya, Crawfish Pie, & File' Gumbo)
- Creole Shrimp or Crawfish Spaghetti
- New Orleans Style Shrimp and Grits
- Shrimp or Crawfish Creole
- Seafood Creole
- Crawfish or Shrimp Etouffee
- Creole Meatball Spaghetti
- Crawfish Pasta
- Cajun Lasagna
- Vegetable Lasagna
- Chicken & Sausage Gumbo
- Seafood & Okra Gumbo
- Fried Chicken & Shrimp
- Crabcakes
- Cajun Char Broil Oysters
- Overstuffed Finger Sandwiches
- Crawfish / Meat Pies

SIDES

- Mac & Cheese
- Baked Beans,
- Green Beans,
- Mashed Potatoes & Gravy
- Potato Salad,
- Corn Moux Choux

CLASSICS

- Cornbread Dressing
- Rice Dressing
- Oyster Dressing

Catering Menu

CARVING STATION/ENTRÉE

(Served with pistolets)

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

SEAFOOD

- Oyster Patties
- Crabmeat Patties
- Bite-Size Catfish
- Breaded Crab Claws
- Marinated Crab Claws
- Cajun Char Broiled Oysters
- Cajun Breaded Oysters
- Shrimp Balls
- Shrimp Meuniere
- Crab Balls
- Crab Meat Stuffed Shells
- Crawfish Pies
- Mini Crabcakes

HORS D'OEUVRES

- Steak Kabobs
- BBQ Shrimp
- Crawfish Etouffee Balls
- Boudin Balls
- Catfish Bites
- Fried Crab Claws
- Crawfish Pies
- Pan Fried Crab Cakes
- Froes Crawfish Fingers
- Shrimp Cocktail or Remoulade
- Alligator Bites Catfish Bites
- Fried Shrimp and Oysters
- Cocktail Creole Meatballs
- Petit Chicken Drumsticks
- Miniature Pizza
- Smoked sausage in BBQ Sauce
- Italian Sausage
- Spinach Bread
- Stuffed Bell Pepper
- Stuffed Seafood Mushroom Caps)
- Sautéed Baby Mushrooms
- Fried Chicken Nuggets
- Chicken Tenders
- Hot Wings



Chef Mike's

FAVORITE
REVIEW