

# 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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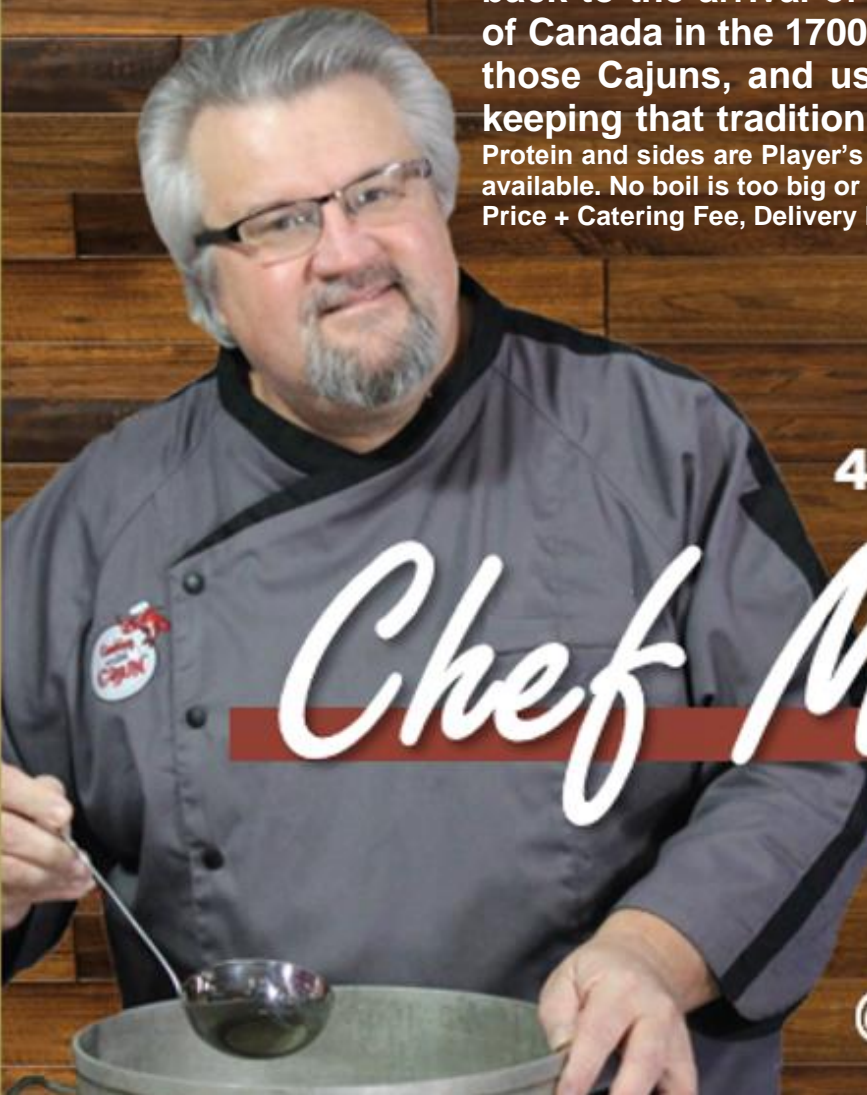
4.5 TripAdvisor & Yelp

Chef Mike

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[cajunmike.com](http://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](http://CajunMike.com).

## **BUFFET-STYLE (Starting at \$35 Per Person\*)**

### *Bayou St. John Package*

Choice of 1 Hors d'oeuvres | 1 Entree | 1 Side | 1 Soup\*\* | 1 Salad  
(\*\*Non-Seafood)

### *Magnolia Package*

Choice of 2 Hors d'oeuvres | 1 Premium Entree | 1 Side | 1 Soup\*\* | 1 Salad  
(\*\*Non Seafood)

### *Fleur De Lis Package*

Choice of 2 Hors d'oeuvres | 3 Premium Entrees  
3 Sides | 1 Premium Soup | 1 Salad

## **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 Entree

### *Breaux Bridge Package*

Choice of 1 Passed Hors d'oeuvres | 2 Sides | 1 Salad  
Seafood Gumbo or Seafood Chowder  
2 Premium Entrees

### *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)  
3 Premium Entrees

*\*Pricing based on a 100 person minimum and is subject to change.  
All Packages Include Dessert*

# 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
- Beef & Vegetable Soup
- Chicken Noodle Soup

## CAJUN & CRÉOLE CUISINE ENTREES

- Jambalaya (Shrimp or Chicken & Andouille)
- Red Beans & Rice w/ Smoked Sausage
- Jambalaya Pasta
- Shrimp Mighty Mike  
(Original Dish/ Lemon Butter Garlic Sauce Over Pasta)
- Shrimp Pasta Josephine  
(Original Dish/ Lemon Butter Garlic Cream Sauce)
- Red Fish Josephine  
(Original Dish/ Red Fish Topped with Lemon Butter Garlic Cream Sauce)
- 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  
(Creole Tomato Red Sauce, served over pasta)
- New Orleans Style Shrimp and Grits
- Shrimp or Crawfish Creole
- Seafood Creole
- Crawfish or Shrimp Etouffee
- Creole Meatball Spaghetti  
(Creole Tomato Red Sauce, served over pasta)
- Crawfish Pasta
- Cajun Lasagna
- Vegetable Lasagna
- Chicken & Sausage Gumbo
- Seafood & Okra Gumbo
- Fried Chicken or Shrimp
- Crabcakes
- Cajun Char Broil Oysters
- Overstuffed Finger Sandwiches
- Crawfish or Meat Pies

## SIDES

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



# 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

## CLASSICS

- Cornbread Dressing
- Rice Dressing
- Oyster Dressing

## HORS D'OEUVRES

- Steak Kabobs
- BBQ Shrimp
- Crawfish Etouffee Balls
- Boudin Balls
- Catfish Bites
- Fried Crab Claws
- Crawfish Pies
- Pan Fried Crab Cakes
- Fried Crawfish
- Shrimp Cocktail or Remoulade
- Alligator Bites or 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
- Creole Deviled Eggs
- Shrimp or Crab Dip

**NOTE:** Chicken and other protein can be substituted for seafood.



*Chef Mike's*