



Chicken, Seafood, & Pasta

Plantation Catering Company can transform the way you and your guests experience catered events. Today, a generation is discovering the rituals and rewards of entertaining – menus thoughtfully planned, food professionally prepared and beautifully presented. We bring the art of hospitality to your special event - whether it's a sumptuous celebration, an extraordinary get-together with special friends and family, or a lively gala – we'll make it memorable...a pearl in this world of plastic.

Our culinary staff prepares foods with the best ingredients available, using the skill and experience that come with more than twenty years in the hospitality industry. We are committed to the philosophy of providing beautifully presented food of the highest quality, while maintaining impeccable standards of service.

We serve these menus from creatively designed premium buffets, using our best serving wares. Selections must be the same for all guests, we have a minimum charge for 30. A service support charge of 500.00 will be added to the final total for the premium buffet set-up, premium serving wares, & buffet décor. A travel charge may apply depending on your location.

Chicken Kiev

A Hand-Prepared Oven Roasted Stuffed Chicken Breast

Chicken Kiev – *A Boneless Chicken Breast Stuffed with Sweet Cream Butter and Chives, then Rolled in Light Breadcrumbs*
Caramel Butter Glazed Baby Carrots • Smashed Potatoes with Root Vegetables • Dinner Rolls with Butter
Farmer's Market Mixed Greens Salad Bar & Choice of Dressings • 19.95
We suggest adding Cinnamon Crumble Cherry-Peach Crisp for Dessert: add 1.89 per person

Creole Seafood Feast

Wonderful Feast of the Local Cuisine of Louisiana

Louisiana Crawfish – *Whole Crawfish Boiled with Whole Baby Red-Skinned Potatoes & Zatarain's Spices*
Creole Sausage Jambalaya – *Slow Simmered Spicy Mélange with Sausage Links, Bell Peppers, Onions, Tomatoes, & Rice*
Barbecue Shrimp New Orleans Style – *Large Gulf Shrimp, Baked in the Shell in Butter & Traditional Cajun Spices*
Wild Rice with Pecans & Miniature Diced Red Peppers • Steamed Yellow Squash with Baby Carrots & Fresh Snap Beans
Tomato, Basil, & Red Onion Salad with Balsamic Vinaigrette • Rosemary Cornbread • 22.95
We suggest adding Cajun Pineapple-Coconut-Pecan Cake for Dessert: add 2.69 per person

Chicken Piccata

Classically Prepared Chicken Piccata - Infused with the Italian Passion for Great Food

Chicken Piccata – *Tenderized Boneless Chicken Breast, Dusted lightly in flour & Pan-Sautéed in Olive Oil & Lemon*
Angel Hair Pasta – *Tossed with Sun-Dried Tomatoes, Pine Nuts, & Baby Spinach*
Steamed Seasonal Fresh Vegetables • White Beans with Ham • Tossed Italian Salad with Croutons • 16.95
We suggest adding Carrot Cake with Rich Cream Cheese Icing for Dessert: add 2.89 per person

Pasta Three Ways

Three Distinctively Different Pastas, all Chef-Prepared at your Event Location

Bowtie Pasta with Grilled Chicken Breast – *Mushrooms & Smoked Bacon Crumbles in Butter Cream Sauce*
Voodoo Pasta - *Concoction of Chicken, Italian Sausage, Peppers, and Onions in a light Tomato Sauce*
Bienville Seafood Casserole – *Real Lump Crabmeat & Shrimp Baked in a Rich Creamy Alfredo Sauce with Cheeses & Fettuccini*
Fresh Snapped Green Beans Sautéed with Butter • Steamed Zucchini, Yellow Squash, & Baby Carrots
Baby Spinach Leaf Salad with Red Onion, Cashews, & Cherry Tomatoes • Choice of Dressings • 19.95

Bananas Foster Display Cooking Station

A Plantation Catering Company signature item!

The Ultimate Dessert • Our Uniformed Chef will Prepare Made-to-Order Bananas Foster as you watch • Bananas Sautéed with Brown Sugar & Butter, with a Dash of Rum, then topped with French Vanilla Ice Cream: add 175.00 & 2.49 per person

Included on the Buffet with any of the selections above

Self Service Beverage Station: Iced Tea • Plantation Punch • Ice for these Beverages

All the Essentials: Heavy Weight Disposable Plates & Utensils • Napkins • Cups • Salt & Pepper • Sugar • Condiments

☪ CELEBRATING TWENTY-TWO YEARS • 1984 - 2006 ☪

PLANTATION CATERING COMPANY

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