

Jacques-Imo's / Crabby Jack's Catering Menu

www.Jacquesimos.com

8324 Oak St, New Orleans, LA 70118



Ordering Information

We request 1 week to 48-hours notice for all Catering requests.

For more information, call 504-861-0886 press 4 or send an email to: catering@jacquesimos.com or catering@crabbyjacksnola.com

Appetizers (25pc minimum)

GOAT CHEESE STUFFED MUSHROOMS / \$1.25

button mushrooms stuffed with herbed goat cheese

BOURBON & SAUSAGE STUFFED MUSHROOMS / \$1.25

button mushrooms stuffed with beef, pork and cajun seasonings

MINI CRAB CAKES / \$2.00

made with Louisiana crabmeat, served with homemade remoulade sauce

CRABMEAT RAVIGOTE / \$2.00

New Orleans style ravigote crab salad served on top of artichoke heart

DEVILED EGGS (50pcs/100pcs) / \$30 / \$60

traditional deviled eggs (ask about our topping options)

GRANDMA'S MEATBALLS (100pcs) / \$50

Italian meatballs cooked in a red sauce

CHICKEN DRUMETTES (100pcs) / \$60

crispy chicken drumettes

CHICKEN TENDERS / \$1.50

crispy homemade chicken tenders served with BBQ, remoulade or ranch dressing

MINI MUFFALETTAS / \$1.50

New Orleans traditional Muffalettas (ham, mortadella, salami, swiss cheese, topped with olive salad) served on mini muffaletta bread

CAPRESE SALAD BITES / \$1.00

skewer of mozzarella pearls, cherry tomatoes, basil, and a balsamic reduction

FRIED GREEN TOMATOES / \$2.00

Southern fried green tomatoes with remoulade sauce –topped with shrimp remoulade (\$1.00) or crab ravigote (\$2.00)

LAMB CHOP LOLLIPOPS / \$3.00

New Zealand grass-fed lamb, with creole mustard dipping sauce

BAKED BRIE CANAPÉS / \$2.00

mini phyllo cups with baked brie, pear, honey, and pecans

BOUDIN BALLS / \$1.50

"best stop" boudin balls breaded and fried with a creole mustard sauce

SHRIMP & ALLIGATOR CHEESECAKE / \$80 / \$150

savory cheesecake of cream cheese and smoked gouda cheese, with onions, tri-color peppers, shrimp and alligator sausage, set in a breadcrumb-parmesan crust & served with a cheesecake sauce (tomatoes, basil and creole mustard)

CHARBROILED OYSTERS / \$MP

oysters grilled with butter, garlic, parmesan cheese, and parsley

OYSTER SHOOTERS / \$1.50

shot of homemade bloody mary mix with a raw oyster

BOILED SHRIMP / \$1.00

unpeeled Louisiana gulf shrimp boiled in cajun seasonings served with cocktail sauce or remoulade sauce

SHRIMP COCKTAIL / \$2.50

peeled and chilled Louisiana gulf shrimp served with cocktail sauce or remoulade sauce

IMPORTED CHEESE PLATTER / \$90 / \$140

blue cheese, brie, Comte, or other imported varieties, served with crackers

DOMESTIC CHEESE PLATTER / \$60 / \$90

swiss, cheddar, pepper jack, and bleu cheese- served with crackers

FRUIT PLATTER / \$65 / \$85

seasonal fruits

VEGETABLE PLATTER / \$45 / \$65

Seasonal veggies such as, broccoli, cauliflower, cherry tomatoes, peppers, celery, carrots served with a ranch dipping sauce

VEGGIE KEBABS / \$1.50

Squash, zucchini, mushrooms, peppers, and onions seasoned and grilled on a skewer

CORNBREAD / \$0.65

Jacques-Imo's famous cornbread muffins topped with parsley, butter, and garlic

Jacques-Imo's / Crabby Jack's Catering Menu

Entrées

CHICKEN & ANDOUILLE GUMBO / \$60

medium roux, stewed chicken and andouille sausage, slow-cooked with seasonings and spice, served with rice

DUCK & ANDOUILLE GUMBO / \$90

medium roux, stewed duck meat and andouille sausage, slow-cooked with seasonings and spices, served with rice

FRIED CHICKEN / \$2.00

Famous Chef Austin Leslie fried chicken, accompanied by pickle slices, parsley and garlic

BAKED CHICKEN / \$2.00

whole chicken seasoned with lemon and Italian seasoning, cut into pieces

SMOKED CHICKEN / \$2.00

whole chicken smoked in house with pecan wood cut into pieces (with white or regular BBQ sauce)

CHICKEN PONTALBA / \$75 / \$120

chicken breast, seasoned and grilled, pan sauce of sautéed mushrooms, garlic, and tasso julienne, stock and brown sauce, slices of red bliss potatoes, and béarnaise sauce

CHICKEN TASSO PASTA / \$65 / \$120

tasso cream sauce tossed with grilled chicken breast and pasta shells, finished with parmesan romano cheese

SHRIMP & TASSO PASTA / \$85 / \$140

tasso cream sauce tossed with sautéed shrimp and pasta shells, finished with parmesan romano cheese

CRAWFISH & TASSO PASTA / \$105 / \$180

tasso cream sauce tossed with sautéed crawfish and pasta shells, finished with parmesan romano cheese

SEAFOOD PASTA / \$95 / \$160

mussels, shrimp, oysters served with either a cream or a red sauce

SHRIMP CREOLE / \$77.50 / \$125

traditional Creole shrimp in tomato sauce, served with rice

SHRIMP ÉTOUFFÉE / \$77.50 / \$125

shrimp in a traditional Étouffée sauce, served with rice

CRAWFISH ÉTOUFFÉE / \$95 / \$160

crawfish in a traditional étouffée sauce, served with rice

SEAFOOD JAMBALAYA / \$65 / \$85

jambalaya with mussels, shrimp, and oysters (served with or w/o meat)

SHRIMP & GRITS / \$75 / \$120

stoneground cheese grits with sautéed shrimp, tasso, mushrooms, and cheddar cheese toppings

STUFFED CATFISH / \$90 / \$150

wild catfish stuffed with a crabmeat dressing

BLACKENED GULF FISH / \$MP

local gulf fish filet seasoned with house blackened seasoning

COCHON / \$75 / \$140

ten-hour slow roasted in pecan smoker pulled pork, traditional or with BBQ sauce, served with coleslaw and pistolettes

PETIT CARPET BAGGERS FILET / \$12 PP

4oz beef filet served with roasted onion, poached oyster, and blue cheese

BEEF TENDERLOIN / \$9 PP

3-4oz Sous vide herb crusted tenderloin served with marchand de vin, béarnaise, or garlic aioli sauce

CARVING STATION / \$MP

deep fried turkey, fresh baked honey ham, slow cooked roast beef, or pork loin

FROM THE SMOKER / \$MP

we offer the highest quality of meats, smoked right in our store-brisket, ribs, whole pig, or chicken

Sides

JALAPENO MAC & CHEESE / \$45 / \$65

creamy baked macaroni with pickled jalapenos, topped with sharp cheddar and panko crust

HOT STONE GRITS / \$45 / \$65

creamy stone ground yellow grits- toppings: corn maque choux, tasso, mushrooms, and cheddar cheese

TRADITIONAL JAMBALAYA / \$40 / \$60

traditional Louisiana jambalaya with boneless chicken and andouille sausage

DIRTY RICE / \$45 / \$65

rice mixed with ground beef, hot sausage, chicken livers, cajun spices, and caramelized onions

RED BEANS & RICE / \$45 / \$65

slow cooked with onions, bell peppers, celery, bacon, and smoked sausage (vegetarian option available)

BUTTER BEANS & RICE / \$45 / \$65

slow cooked lima beans with onions, bell peppers, celery, bacon, and smoked sausage

CORN MAQUE CHOUX / \$45 / \$65

corn kernels slow cooked with stewed tomatoes, cajun spices, enriched with a touch of heavy cream

COUNTRY GREENS / \$45 / \$65

slow cooked kale, mustard, and collard greens- flavored with house seasoning and bacon

MASHED POTATOES / \$45 / \$65

creamy red bliss traditional mashed potatoes

MASHED SWEET POTATOES / \$45 / \$65

sweet potatoes with sugar and spices

POTATO SALAD / \$45 / \$65

red bliss potatoes, bell peppers, green onion, celery, creole mustard, dill relish, hard boiled eggs, mayonnaise, and house seasoning

COLESLAW / \$45 / \$65

shredded red and green cabbages, green apple, red onion, and carrots, tossed in a creamy apple cider sesame dressing

SMOTHERED CABBAGE / \$45 / \$65

slow cooked red and green cabbage sautéed with alligator sausage and caramelized onions

GRILLED ASPARAGUS / \$50 / \$75

lightly seasoned grilled fresh asparagus

GRILLED VEGETABLES / \$50 / \$75

Seasonal veggies such as zucchini, squash, mushrooms, peppers, broccoli, cauliflower, cherry tomatoes- grilled to perfection

Jacques-Imo's / Crabby Jack's Catering Menu

Po'boys & Wraps

All Po'Boys are 2" and served on John Gendusa Po'Boy bread and dressed with mayo, lettuce, tomato, and picklesAdd American or Swiss Cheese for \$.50 Each.**

HAM PO'BOY / \$2.00

fresh maple glazed baked ham

TURKEY PO'BOY / \$2.00

pulled deep fried turkey (dark and white meat)

ROAST BEEF PO'BOY / \$2.00

slow cooked in house garlic-infused roast beef

GRILLED SHRIMP PO'BOY / \$3.00

cajun spiced sautéed gulf shrimp

FRIED SHRIMP PO'BOY / \$3.00

lightly battered and fried to a golden brown

FRIED GREEN TOMATO PO'BOY / \$2.75

tangy green tomatoes fried to a golden brown (add shrimp remoulade for \$1.00)

FRIED CATFISH PO'BOY / \$3.00

wild caught Louisiana catfish lightly battered and fried

FRIED OYSTER PO'BOY / \$3.50

P&J oysters lightly battered and fried

SHRIMP REMOULADE WRAP / \$3.00

Louisiana boiled shrimp tossed in a remoulade sauce

SOUTHWEST CHICKEN WRAP / \$2.00

grilled chicken breast, tri colored peppers, salsa, sour cream, and romaine lettuce

VEGETABLE & FETA WRAP / \$2.00

broccoli, cauliflower, tri colored peppers, red onion, mushroom, and feta cheese

CHICKEN CAESAR WRAP / \$2.00

grilled chicken breast, romaine lettuce, parmesan cheese, and house made caesar dressing

Salads

ORZO, SPINACH, FETA, AND BLACK OLIVES / \$40 / \$60

orzo pasta, spinach, feta, and black olives with an Italian dressing

SPINACH SALAD / \$25 / \$40

fresh spinach, shredded carrots, and red onion, with Jacques-Imo's Asian plum sesame dressing

CAESAR SALAD / \$25 / \$40

romaine lettuce, croutons, and parmesan cheese with a traditional caesar dressing

GREEK SALAD / \$25 / \$40

romaine lettuce, roma tomato wedges, red onion, calamata olives, fresh cucumber, and feta cheese with a house made greek dressing

SPRING MIX SALAD / \$25 / \$40

mesclun greens, shredded carrots, roma tomatoes, red onion, and Jacques-Imo's asian plum sesame dressing

COLD VEGETABLE PASTA SALAD / \$50 / \$70

broccoli, carrots, tri colored peppers, olive salad, and shell pasta, with oil & vinegar dressing

KALE & QUINOA SALAD / \$75

quinoa, black beans, corn, kale, red onion, and avocado tossed in a cilantro-lime dressing

ROASTED BRUSSELS SPROUT SALAD / \$75

roasted brussel sprouts tossed with kale, crispy bacon, red onion, green apple, and cranberries with a vinaigrette dressing

Jacques-Imo's / Crabby Jack's Catering Menu

Lunch Catering

PRICE PER PERSON (15 person minimum on all orders)

BAKED OR FRIED CHICKEN / \$17 PP

jalapeno mac & cheese, jambalaya, mixed green salad, corn muffins, and coconut bread pudding

CHICKEN TASSO PASTA / \$19 PP

jambalaya, mixed green salad, corn muffins, and coconut bread pudding

SHRIMP TASSO PASTA / \$22 PP

jambalaya, mixed green salad, corn muffins, and coconut bread pudding

ASSORTED PO' BOYS / \$15 PP

Ham, Roast Beef, and Turkey

Red beans & rice, mixed green salad, corn muffins, coconut bread pudding

ASSORTED PO' BOYS / \$17 PP

Ham, Roast Beef, and Turkey

Jambalaya, mixed green salad, corn muffins, and coconut bread pudding

ASSORTED PO' BOYS / \$19 PP

Ham, Roast Beef, and Turkey

Duck & Andouille sausage gumbo, mixed green salad, corn muffins, and coconut bread pudding

ASSORTED WRAPS / \$15.50 PP

Southwest Chicken, Chicken Caesar, and Veggie Feta Wrap

(add \$1.50 for Shrimp Remoulade)

potato salad, pasta salad, coleslaw, or mixed green salad (choose one), chips, and brownie or cookie



Boxed Lunches

All include a 6" or 12" po'boy or wrap and fresh baked chocolate chip cookie and a bag of Zapp's potato chips

OPTION 1 / \$8.95 / \$12.95

Choice of ham, turkey, roast beef po'boy or southwest chicken, chicken caesar, veggie feta wrap

OPTION 2 / \$9.95 / \$13.95

Choice of grilled shrimp, fried shrimp, fried green tomato, fried catfish, fried oyster (add \$0.50) po'boy or shrimp remoulade wrap

Drinks

ICED TEA SWEET / \$8.00

brewed in house

ICED TEA UNSWEETENED / \$8.00

brewed in house

OLD FASHIONED LEMONADE / \$10.00

fresh squeezed

BOTTLED WATER / \$1.00

SODA (COKE, SPRITE, DIET COKE) / \$1.50

Desserts

COCONUT BREAD PUDDING / \$25 / \$40

John Gendusa french bread soaked in coconut milk, heavy cream, vanilla bean, and shredded coconut- baked to perfection

MINI CHEESECAKES / \$1.50

traditional mini cheesecake served on Oreo crust, topped with whipped cream and strawberry silver

CHOCOLATE CHIP COOKIES / \$1.25

fresh in house baked chocolate chip cookies

BROWNIES / \$1.25

fresh in house baked brownies

Ordering Information

We request 1 week to 48-hours notice for all Catering requests.

For more information, call 504-861-0886 press 4 or send an email to: catering@jacquesimos.com or catering@crabbyjacksnola.com