

# 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. Prices are subject to change.

For more information, call 504-861-0886 press 4 or send an email to: [catering@jacquesimos.com](mailto:catering@jacquesimos.com)

## Appetizers (25pc minimum)

**GOAT CHEESE STUFFED MUSHROOMS (V) / \$2.00**

*button mushrooms stuffed with herbed goat cheese*

**BOURBON & SAUSAGE STUFFED MUSHROOMS / \$1.75**

*button mushrooms stuffed with beef, pork and cajun seasonings*

**MINI CRAB CAKES / \$2.50**

*made with Louisiana crabmeat, served with homemade remoulade sauce*

**CRABMEAT RAVIGOTE (GF) / \$2.50**

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

**DEVILED EGGS (V, GF) (50pcs/100pcs) / \$35/ \$65**

*traditional deviled eggs (ask about our topping options)*

**GRANDMA'S MEATBALLS (100pcs) / \$60**

*Italian meatballs cooked in a red sauce*

**CHICKEN DRUMETTES (100pcs) / \$75**

*crispy chicken drumettes*

**CHICKEN TENDERS / \$2.00**

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

**MINI MUFFALETTAS / \$2.00**

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

**CAPRESE SALAD BITES (V, GF) / \$1.50**

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

**FRIED GREEN TOMATOES (V, GF) / \$2.50**

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

**LAMB CHOP LOLLIPOPS (GF) / \$3.50**

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

**BAKED BRIE CANAPÉS (V) / \$2.50**

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

**BOUDIN BALLS / \$1.75**

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

**SHRIMP & ALLIGATOR CHEESECAKE / \$90 / \$160**

*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 (GF) / \$MP**

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

**OYSTER SHOOTERS (GF) / \$2.00**

*shot of homemade bloody mary mix with a raw oyster*

**SHRIMP COCKTAIL (GF-not sauce) / \$3.00**

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

**IMPORTED CHEESE PLATTER (V, GF) / \$90 / \$140**

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

**DOMESTIC CHEESE PLATTER (V, GF) / \$60 / \$90**

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

**FRUIT PLATTER (V, GF.VG) / \$70/ \$90**

*seasonal fruits*

**VEGETABLE PLATTER (V, GF.VG) / \$50/ \$70**

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

**VEGGIE KEBABS / \$1.75 (V, GF.VG)**

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

**CORNBREAD / \$0.65 (V)**

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

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## Entrées

### CHICKEN & ANDOUILLE GUMBO / \$65

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

### DUCK & ANDOUILLE GUMBO / \$95

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

### FRIED CHICKEN / \$2.50

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

### BAKED CHICKEN (GF) / \$2.50

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

### SMOKED CHICKEN (GF) / \$2.50

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

### CHICKEN PONTALBA / \$80 / \$125

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 / \$75 / \$120

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

### SHRIMP & TASSO PASTA / \$85 / \$145

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

### CRAWFISH & TASSO PASTA / \$110 / \$190

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

### SEAFOOD PASTA / \$100 / \$165

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

### SHRIMP CREOLE (GF) / \$80 / \$130

traditional Creole shrimp in tomato sauce, served with rice

### SHRIMP ÉTOUFFÉE / \$80 / \$130

shrimp in a traditional Étouffée sauce, served with rice

### CRAWFISH ÉTOUFFÉE / \$100 / \$165

crawfish in a traditional étouffée sauce, served with rice

### SEAFOOD JAMBALAYA (GF) / \$70 / \$90

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

### SHRIMP & GRITS (GF) / \$80 / \$130

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

### STUFFED CATFISH / \$100 / \$155

wild catfish stuffed with a crabmeat dressing

### BLACKENED GULF FISH (GF-Not sauce) \$MP

local gulf fish filet seasoned with house blackened seasoning

### COCHON / \$80 / \$145 (GF)

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

### PETIT CARPET BAGGERS FILET (GF) \$14PP

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

### BEEF TENDERLOIN (GF) / \$10 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 (V) / \$50 / \$70

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

### HOT STONE GRITS (GF, V) / \$50 / \$70

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

### TRADITIONAL JAMBALAYA (GF) / \$50 / \$70

traditional Louisiana jambalaya with boneless chicken and andouille sausage

### DIRTY RICE / \$50 / \$70

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

### RED BEANS & RICE (GF, Veg opt) / \$50 / \$70

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

### BUTTER BEANS & RICE (GF) / \$50 / \$70

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

### CORN MAQUE CHOUX (V, GF) / \$50 / \$70

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

### COUNTRY GREENS (GF) / \$50 / \$70

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

### MASHED POTATOES (V, GF) / \$50 / \$70

creamy red bliss traditional mashed potatoes

### MASHED SWEET POT (V, GF, VG) \$50/\$70

sweet potatoes with sugar and spices

### POTATO SALAD (V, GF) / \$50 / \$70

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

### COLESLAW (V, GF) / \$50 / \$70

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

### SMOTHERED CABBAGE (V,GF,VG) / \$50 / \$70

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

### GRILLED ASPARAGUS (V, GF, VG) / \$55 / \$80

lightly seasoned grilled fresh asparagus

### GRILLED VEGETABLES (V,GF,VG) / \$55 / \$80

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 pickles\*\*Add American or Swiss Cheese for \$.50 Each.\*\***

### HAM PO'BOY / \$2.50

*fresh maple glazed baked ham*

### TURKEY PO'BOY / \$2.50

*pulled deep fried turkey (dark and white meat)*

### ROAST BEEF PO'BOY / \$2.50

*slow cooked in house garlic-infused roast beef*

### GRILLED SHRIMP PO'BOY / \$3.50

*cajun spiced sautéed gulf shrimp*

### FRIED SHRIMP PO'BOY / \$3.50

*lightly battered and fried to a golden brown*

### FRIED GREEN TOMATO PO'BOY (V) / \$3.00

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

### FRIED CATFISH PO'BOY / \$3.50

*wild caught Louisiana catfish lightly battered and fried*

### SHRIMP REMOULADE WRAP / \$3.50

*Louisiana boiled shrimp tossed in a remoulade sauce*

### SOUTHWEST CHICKEN WRAP / \$2.50

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

### VEGETABLE & FETA WRAP (V) / \$2.50

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

### CHICKEN CAESAR WRAP / \$2.50

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

## Salads

### ORZO, SPINACH, FETA, AND BLACK OLIVES / \$45 / \$65 (V)

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

### SPINACH SALAD (V, GF, VG) / \$30 / \$45

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

### CAESAR SALAD / \$30 / \$45

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

### GREEK SALAD (V, GF) / \$30 / \$45

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

### SPRING MIX SALAD (V, GF, VG) / \$30 / \$45

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

### COLD VEGETABLE PASTA SALAD (V, VG) / \$55 / \$75

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

### KALE & QUINOA SALAD (V, GF, VG) / \$80

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

### ROASTED BRUSSEL SPROUT SALAD (GF) / \$80

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

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## Lunch Catering

PRICE PER PERSON (15 person minimum on all orders)

### BAKED OR FRIED CHICKEN / \$18 PP

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

### CHICKEN TASSO PASTA / \$20 PP

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

### SHRIMP TASSO PASTA / \$23 PP

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

### ASSORTED PO' BOYS / \$16 PP

Ham, Roast Beef, and Turkey

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

### ASSORTED PO' BOYS / \$18 PP

Ham, Roast Beef, and Turkey

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

### ASSORTED PO' BOYS / \$20 PP

Ham, Roast Beef, and Turkey

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

### ASSORTED WRAPS / \$16.50 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 / \$9.45 / \$13.45

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

### OPTION 2 / \$10.45 / \$14.45

**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 (V) / \$30 / \$45

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

### MINI CHEESECAKES (V) / \$1.75

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

### CHOCOLATE CHIP COOKIES (V) / \$1.50

*fresh in-house baked chocolate chip cookies*

### BROWNIES (V) / \$1.50

*fresh in-house baked brownies*

V=Vegetarian, GF=Gluten Free, VG=Vegan

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