

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

Appetizers (25pc minimum)

GOAT CHEESE STUFFED MUSHROOMS (V) / \$2.25

button mushrooms stuffed with herbed goat cheese

BOURBON & SAUSAGE STUFFED MUSHROOMS / \$2.25

button mushrooms stuffed with beef, pork and Cajun seasonings

MINI CRAB CAKES / \$2.75

made with Louisiana crabmeat, served with homemade remoulade sauce

CRABMEAT RAVIGOTE (GF) / \$2.75

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

DEVILED EGGS (V, GF) (50pcs/100pcs) / \$38.50 / \$71.50

traditional deviled eggs (ask about our topping options)

GRANDMA'S MEATBALLS (100pcs) / \$65

Italian meatballs cooked in a red sauce

CHICKEN DRUMETTES (100pcs) / \$82.50

crispy chicken drumettes

CHICKEN TENDERS / \$2.25

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

MINI MUFFALETTAS / \$2.25

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

CAPRESE SALAD BITES (V, GF) / \$1.65

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

FRIED GREEN TOMATOES (V, GF) / \$2.75

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

LAMB CHOP LOLLIPOPS (GF) / MP

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

BAKED BRIE CANAPÉS (V) / \$2.75

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

BOUDIN BALLS / \$2.25

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

SHRIMP & ALLIGATOR

CHEESECAKE / \$100 / \$175

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) / \$2.50

shot of homemade bloody mary mix with a raw oyster

SHRIMP COCKTAIL (GF-not sauce) / \$3.25

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

IMPORTED CHEESE PLATTER (V, GF) / \$100 / \$155

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

DOMESTIC CHEESE PLATTER (V, GF) / \$65 / \$100

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

FRUIT PLATTER (V, GF.VG) / \$75 / \$95

seasonal fruits

VEGETABLE PLATTER (V, GF.VG) / \$55 / \$75

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

VEGGIE KEBABS / \$2.25 (V, GF.VG)

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

CORNBREAD / \$0.75 (V)

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

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Entrées

CHICKEN & ANDOUILLE GUMBO / \$71.50

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

DUCK & ANDOUILLE GUMBO / \$105

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

FRIED CHICKEN / \$2.75

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

BAKED CHICKEN (GF) / \$2.75

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

SMOKED CHICKEN (GF) / \$2.75

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

CHICKEN PONTALBA / \$90 / \$140

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 / \$82.50 / \$135

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

SHRIMP & TASSO PASTA / \$94 / \$160

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

CRAWFISH & TASSO PASTA / \$120 / \$210

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

SEAFOOD PASTA / \$110 / \$180

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

SHRIMP CREOLE (GF) / \$90 / \$140

traditional Creole shrimp in tomato sauce, served with rice

SHRIMP ÉTOUFFÉE / \$90 / \$140

shrimp in a traditional Étouffée sauce, served with rice

CRAWFISH ÉTOUFFÉE / \$110 / \$180

crawfish in a traditional étouffée sauce, served with rice

SEAFOOD JAMBALAYA (GF) / \$80 / \$100

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

SHRIMP & GRITS (GF) / \$90 / \$140

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

STUFFED CATFISH / \$110 / \$170

wild catfish stuffed with a crabmeat dressing

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

local gulf fish filet seasoned with house blackened seasoning

COCHON / \$90 / \$160 (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) \$MP

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

BEEF TENDERLOIN (GF) / \$MP

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) / \$55 / \$75

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

HOT STONE GRITS (GF, V) / \$55 / \$75

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

TRADITIONAL JAMBALAYA (GF) / \$55 / \$75

traditional Louisiana jambalaya with boneless chicken and andouille sausage

DIRTY RICE / \$55 / \$75

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

RED BEANS & RICE (GF, Veg opt) / \$55 / \$75

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

BUTTER BEANS & RICE (GF) / \$55 / \$75

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

CORN MAQUE CHOUX (V, GF) / \$55 / \$75

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

MASHED POTATOES (V, GF) / \$55 / \$75

creamy red bliss traditional mashed potatoes

MASHED SWEET POT (V, GF, VG) \$55/\$75

sweet potatoes with sugar and spices

POTATO SALAD (V, GF) / \$55 / \$75

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

COLESLAW (V, GF) / \$55 / \$75

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

SMOTHERED CABBAGE (V, GF, VG) / \$55 / \$75

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

GRILLED VEGETABLES (V, GF, VG) / \$60 / \$90

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

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Salads

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 / \$2.75

fresh maple glazed baked ham

CHICKEN CLUB PO'BOY / \$2.75

Grilled chicken breast, bacon & cheddar cheese

ROAST BEEF PO'BOY / \$2.75

slow cooked in-house garlic-infused roast beef

GRILLED SHRIMP PO'BOY / \$4.00

Cajun spiced sautéed gulf shrimp

FRIED SHRIMP PO'BOY / \$4.00

lightly battered and fried to a golden brown

FRIED GREEN TOMATO PO'BOY (V) / \$3.25

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

FRIED CATFISH PO'BOY / \$3.75

wild caught Louisiana catfish lightly battered and fried

SHRIMP REMOULADE WRAP / \$3.75

Louisiana boiled shrimp tossed in a remoulade sauce

SOUTHWEST CHICKEN WRAP / \$2.75

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

VEGETABLE & FETA WRAP (V) / \$2.75

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

CHICKEN CAESAR WRAP / \$2.75

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

ORZO, SPINACH, FETA, AND BLACK OLIVES / \$50 / \$71.50 (V)

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

SPINACH SALAD (V, GF, VG) / \$35 / \$50

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

CAESAR SALAD / \$35 / \$50

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

GREEK SALAD (V, GF) / \$35 / \$50

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) / \$35 / \$50

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

COLD VEGETABLE PASTA SALAD (V, VG) / \$60 / \$82.50

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

KALE & QUINOA SALAD (V, GF, VG) / \$45 / \$85

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

ROASTED BRUSSEL SPROUT SALAD (GF) / \$45 / \$85

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

Please don't worry about amounts. Easiest to just pick your items and let us know how many people and we will put together a menu that best suits your event.

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Lunch Catering

PRICE PER PERSON (15 person minimum on all orders)

BAKED OR FRIED CHICKEN / \$20 PP

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

CHICKEN TASSO PASTA / \$22 PP

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

SHRIMP TASSO PASTA / \$25 PP

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

ASSORTED PO' BOYS / \$18 PP

Ham, Roast Beef, and Turkey

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

ASSORTED PO' BOYS / \$20 PP

Ham, Roast Beef, and Turkey

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

ASSORTED PO' BOYS / \$22 PP

Ham, Roast Beef, and Turkey

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

ASSORTED WRAPS / \$18.50 PP

Southwest Chicken, Chicken Caesar, and Veggie Feta Wrap

(add \$2.00 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 / \$10.45 / \$14.45

Choice of ham, grilled chicken club, roast beef po'boy or southwest chicken, chicken Caesar, veggie feta wrap

OPTION 2 / \$11.45 / \$15.45

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) / \$35 / \$50

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

MINI CHEESECAKES (V) / \$2.00

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

CHOCOLATE CHIP COOKIES (V) / \$1.75

fresh in-house baked chocolate chip cookies

BROWNIES (V) / \$1.75

fresh in-house baked brownies

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

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