

# Catering Menu

## Appetizers

MINI-MEAT PIES (4oz per person).....	\$2.25
Two miniature pies filled with Cajun seasoned beef and pork and deep fried until golden brown	
SPINACH AND ARTICHOKE DIP (3oz per person).....	\$3.00
Always a crowd pleaser. Served hot with fresh tri-color tortilla chips	
BOUDIN BALLS (6oz per person).....	\$2.25
BLUE CRAB DIP (3 oz per person).....	\$3.50
Louisiana Blue Crabmeat in an onion-cream sauce. Served hot with tri-color tortilla chips	
CRAWFISH DIP (3 oz per person).....	\$3.25
Crawfish tails sauteed with yellow and green onions, green chilies, and tomatoes and served in pepper cheese sauce. Served hot with tri-color tortilla chips	
SHRIMP BOAT (26ct).....	\$13.99 lb
Large Gulf shrimp boiled Louisiana style with lots of spices, onions, sweet corn, and potatoes	
BUFFALO WINGS (3 per person).....	\$3.25
Deep fried naked wings rolled around in our brown sugar and pepper wing sauce	
HOT WINGS (3 per person).....	\$3.25
Deep fried battered wings	
FRIED MISSISSIPPI CATFISH (4oz 2 strips of fish per person).....	\$3.75
Mississippi catfish battered in our homemade batter mix and deep fried until golden brown.	
CHIPS & SALSA our own recipe served with tortilla chips.....	\$2.00
•Add queso.....	\$2.00
CHIPS AND QUESO.....	\$2.75
Our own blend of Mexican cheeses, tomato and cilantro served hot with tortilla chips	

## Salads

GREEN SALAD (4oz per person).....	\$1.75
Iceberg lettuce, tomatoes, shredded jack and cheddar cheeses, black olives, bacon bits and garlic croutons. House dressing and homemade ranch	
•Add ham and turkey.....	\$1.75
PASTA SALAD (4oz per person).....	\$1.75
Rotini Rainbow pasta spirals tossed in creamy homemade basil sauce.	
CAESAR SALAD (4oz per person).....	\$2.25
Romaine lettuce, garlic Parmesan croutons, Parmesan cheese and black olives	
•Add blackened, grilled, or friend chicken (6oz).....	\$3.00
•Add boiled, grilled, or fried shrip (4 per person).....	\$3.00

## Entrees

CRAWFISH ETOUFFEE (6oz per person).....	\$5.50
Louisiana's signature dish. Seasoned onions, peppers and crawfish tailmeat smothered in a blonde butter roux served over steamed rice with garlic butter French bread	
CRAWFISH SHIRLEY (6oz per person).....	\$6.00
Crawfish tails sauteed with butter and green onions, white wine cheese sauce served over fettuccini pasta with garlic butter French bread	
RED BEANS AND RICE (6oz per person).....	\$4.50
Creamy New Orleans style red beans with Savoie's smoked sausage served over steamed white rice with garlic butter French bread	
SEAFOOD GUMBO (12 oz per person).....	\$5.50
Real Louisiana Gumbo! Gulf shrimp and blue crab meat makes up this roux based soup served over steamed white rice with garlic butter French bread	
CHICKEN AND SAUSAGE FILE GUMBO (12 oz per person).....	\$5.00
Chicken and Savoie's smoked sausage served over steamed white rice make up this Louisiana favorite with garlic butter French bread	
FRIED MISSISSIPPI CATFISH (8oz fish per person).....	\$8.50
Mississippi catfish battered in our homemade batter mix deep fried until golden brown and served with French fries and hushpuppies	
FRIED AND BUTTERFLIED SHRIMP (8 shrimp per person).....	\$9.50
Gulf shrimp butterflied and deveined, battered in our homemade batter mix, and deep fried until golden brown served with French fries and hushpuppies	
Combination of any two fried seafoods (oysters additional \$1).....	\$10.00
Combination of any three fried seafoods (oysters additional \$1).....	\$11.50
CHICKEN AND SAUSAGE JAMBALAYA (12oz per person, minimum of 30).....	\$5.00
Chicken, Savoie's smoked sausage, onions, bell peppers, and Creole spices browned, blended and cooked with rice with garlic butter French bread	



## Poboys

4" PoBoy with chips (minimum of 10)	
QUARTER MUFFALETTA.....	\$5.50
Honey-cured ham, Genoa salami, provolone cheese and our own homemade recipe olive mix served on toasted muffaletta bread	
TURKEY.....	\$5.50
Turkey breast thinly sliced, and cheese served on toasted poboy bread	
ROAST BEEF.....	\$5.50
Prime roast beef, and cheese served on toasted poboy bread	

Call Log Cabin 318.255.8023 or Ponchatoulas 318.254.5200 to place your order!

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## Sides

Vegetables and sides (minimum of 20 4oz portions)

POTATOES AU GRATIN .....	\$2.50
Potatoes baked until golden brown in our homemade cheese sauce	
POTATO SALAD .....	\$1.75
Traditional accompaniment to fried seafood and gumbo	
CREOLE POTATO SALAD .....	\$1.75
Red potatoes mixed in our own spicy mustard mix	
MAQUE CHOUX CORN.....	\$1.75
Sweet corn smothered with onions, tomatoes and Cajun spices in a cream cheese sauce	
DIRTY RICE.....	\$2.50
White rice blended with ground beef that is browned with the Creole "Holy Trinity" of chopped onions, celery and green peppers, as well as garlic and Creole meat seasonings	
CAJUN GREEN BEANS.....	\$1.75

## Desserts

ORIGINAL WHITE CHOCOLATE .....	\$2.75
BREAD PUDDING AND RUM SAUCE	
The most popular classic New Orleans dessert (minimum of 15)	
NEW YORK STYLE CHEESE CAKE WITH PRALINE SAUCE.....	\$4.00
BANANA PUDDING (minimum of 15) .....	\$2.00
PEACH COBBLER (minimum of 15).....	\$2.25

MEXICAN FIESTA DINNER.....	\$12.99
Includes your choice of chicken or steak fajitas sauteéd with onions, bell peppers and special Mexican seasoning, Mexican rice, refried beans, shredded cheese, sour cream, pico de gallo, jalapenos, guacamole, chips and salsa.	
•Add queso .....	\$2.00

SMOKED MEATS .....	call for market price
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With our special onsite smoker, we can make a variety of smoked meats made to suit your occasion such as brisket, pork tenderloins, pork chops, steaks, hot dogs, hamburgers and grilled chicken.

CRAWFISH SEAFOOD BOILS.....	call for market price
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If you're looking for the essential, traditional Cajun meal, we can boil crawfish on location for you in our own special Cajun seasonings with potatoes and corn that soak up all of that delicious seasoning.

FRIED SEAFOOD DINNER.....	call for market price
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Let us fry some fresh gulf seafood for you. We marinate shrimp, catfish, oysters and crawfish tails and fry them in our homemade batter. You may choose to have any combination of seafood or just one of the choices listed above. This dinner also includes French fries and hushpuppies.

COSHON DE LAIT (Pig Roast) cost of pig.....	\$500
•Each additional pig.....	\$200

Let us cater your next  
wedding, business party,  
meeting, banquet or party.

Specialty items not seen on menu are possible upon request.  
Prices may vary dues to market value. All bids good for 30 days.



**PONCHATOULAS**  
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We are glad to place your order at either convenient location!