

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
CRAWFISH DIP (3oz per person).....	\$3.25
Crawfish tails sauteed with yellow and green onions, green chilies and tomatoes, served in pepper cheese sauce. Served hot with tri-color tortilla chips.	
SHRIMP BOAT (26ct).....	\$17.99 lb
Large Gulf Shrimp boiled Louisiana style with lots of spices, onions, sweet corn and potatoes.	
BUFFALO WINGS (3 per person).....	\$4.00
Deep fried battered wings	
HOT WINGS (3 per person).....	\$4.00
Deep fried naked wings rolled around in our brown sugar and pepper wing sauce	
FRIED MISSISSIPPI CATFISH (4oz 2 strips of fish per person).....	\$3.99
Mississippi catfish battered in our homemade batter mix and deep fried until golden brown.	
CHIPS & SALSA.....	\$2.00
Our own recipe served with tortilla chips	
•Add queso.....	\$2.00
CHIPS & 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. Your choice of 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).....	\$2.50
Romaine lettuce, garlic Parmesan croutons, Parmesan cheese and black olives	
•Add blackened, grilled or fried chicken (6oz).....	\$2.99
•Add boiled, grilled or fried shrimp (4 per person).....	\$3.99

Entrees

CRAWFISH ETOUFFEE (6oz per person).....	\$6.00
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).....	\$7.00
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).....	\$5.00
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).....	\$7.00
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).....	\$5.50
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).....	\$9.50
Mississippi catfish battered in our homemade batter mix and deep fried until golden brown. Served with French fries and hushpuppies.	
FRIED AND BUTTERFLIED SHRIMP.....	\$11.00
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 or chicken tenders (add oysters for \$1).....	\$12.50
Combination of any three fried seafoods or chicken tenders (add oysters for \$1).....	\$13.50
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 and served with garlic butter French bread	



Poboys

6" 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.....	regular menu price
Thinly sliced turkey breast and cheese served on toasted poboy bread	
ROAST BEEF.....	regular menu price
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!