**Café Le Rue Catering Menu  
Party Platters for Appetizers**

Fried Okra Tossed in Cajun Spices $50

Fried Green Beans served with Jalapeno Ranch $50  
Sweet Corn Hush Puppies with Cayenne Ranch $50

Fried Green Tomatoes with Spicy Remoulade $80

Peel & Eat Boiled Cajun Shrimp $75

**Café Le Rue Specials Party Platters (feed 6/8 people)**

Red Beans and Rice served with Sautéed Sausage $70

**HALF SIZE HOTEL PAN   
WILL HOLD ABOUT**

**7 DINNER**

**SIZE ORDERS**.

Seafood Gumbo Dinner with Shrimp & Sausage $85

Shredded Chicken and Sausage Jambalaya $80

Sautéed Shrimp & Sausage on Creamy Grits $90

Shrimp & Crawfish Étouffée over Buttery Rice $85

**Pasta Platters (feeds 6/8 people)**

Cajun Pasta Parmesan Alfredo w/ Grilled Chicken $80

Shrimp & Crawfish Pasta Monica $80

Mardi Gras Pasta W/ Crawfish, Chicken, Shrimp & Sausage $100

**Salads Party Platter (contains 6 full size individual orders)**

(Romaine Lettuce, Cheese, Pickles, Tomatoes, Bacon, & Croutons)

Fried Green Beans Salad $60

Fried Okra Salad $60

Grilled Chicken Salad $70

Grilled Chicken Caesar $70

Fried or Grilled Shrimp $80

Dressings: Ranch, Caesar, Italian, Bleu Cheese, Honey Mustard, Jalapeno Ranch, Cajun Creole, & 1000 Island.

**Sweet Treats (each order will have 6 to 9 individual orders)**

Beignets $60 (Add Strawberry or Chocolate Topping $10)

Peach Bread Pudding $80

Warm Pineapple Upside Down Cake $80