

Finger Food Options

Chicken Salad Sandwiches (96 quarters)	70
Po'boy Tray (24, 2 in pcs)	
Variety	55
Ham and Cheese	50
Turkey	50
Roast Beef	55
Boudin Balls (5lbs)	75
Fried Wings (10lbs) w/Ranch	135
Fried Fish Bites (5lbs) w/Tartar	80
Sauteed Crab Claws (3lbs)	MP
Shrimp Cocktail (50 pcs) w/Cocktail Sauce	70
Fried Popcorn Shrimp (3lbs) w/Tartar	70
Hot Dips: (1/2 gallon)	
Shrimp w/Crackers	65
Crawfish w/Crackers	85
Crab w/Crackers	85
Spinach and Artichoke w/Chips or Crackers	60
Cold Dips: (1/2 gallon) w/chips	
7-Layer Mexican Bean (small tray)	40
7-Layer Mexican Bean (large tray)	60
Spinach and Artichoke	50
Vegetable Tray (feeds 16-20)	65
Fruit Tray (feeds 16-20)	65

Gumbos/ Soups

Gumbos served with rice & potato salad

Seafood Gumbo	(1 gal) 120
Shrimp and Okra Gumbo	(1 gal) 120
Chicken and Sausage Gumbo	(1 gal) 120
Corn and Crab Bisque	(1 gal) 110

Raw Oysters

Available when supply allows/ In container not on shell

1 gallon	MP
½ gallon	MP
1 quart	MP
1 pint	MP

Entrée Options

Shrimp or Chicken Florentine Lasagna	(6-8 pp)	70
Bolognaise Lasagna	(6-8 pp)	60
Spaghetti and Meatballs/Meat	(1 gal)	60
Seafood Alfredo with Penne	(1 gal)	145
Crawfish Alfredo with Penne	(1 gal)	MP
Shrimp or Chicken Alfredo with Penne	(1 gal)	120
Pasta Primavera with Penne	(1 gal)	70
Shrimp or Chicken Pasta Primavera with Penne		120
Shrimp Scampi with Penne	(1 gal)	110
Chicken Florentine served with Penne Pasta	(1 gal)	120
Baked Stuffed Basa Roulade	(12 rolls)	144
Fried Stuffed Basa Roulade w/Crawfish Etouffee' (per roll)		16
Fried Fish Strips	(5 lbs.)	75
Fried Chicken Strips	(3 lbs.)	75
Fried Shrimp	(48)	75
Shrimp or Chicken Stew with Rice	(1 gal)	85
Meatball Stew with Rice	(1 gal)	80
Hamburger Steak with Basin Gravy (12-8oz portions)		145
Shrimp Etouffee' with Rice	(1 gal)	90
Crawfish Etouffee' with Rice	(1 gal)	MP

Specialty Dishes

Special Instructions on Serving

Crab Cakes with Angel Hair Pasta served with a Louisiana Crawfish, White Wine and Caper Cream Sauce	MP
Eggplant Dupuy with Angel Hair Pasta served with a Lump Crabmeat, White Wine and Caper Cream Sauce	MP

***1-gallon portions serve approximately 8-10 entrée servings
or 16-18 cup servings**

***Orders must be called in and paid for in advance**

***Some options require a week in advance ordering time**

*** Options can be prepared and ready to be served hot or
picked up raw with instructions on cooking and or
warming the dish**

***If your favorite "Dupuy's" dish is not listed above please
feel free to inquire with us**

*** Price subject to change without notice. ***

*** Please confirm pricing when ordering. ***

Starches

Approximately "Side" Portions for 12

Loaded Mashed Potatoes	35
Garlic Mashed Potatoes	30
Stuffed Bake Potato	50
Baked Sweet Potato	48
Cheesy Corn Grits	50
French Fries	40
Rice Dressing	50
Potato Salad	36
Jalapeno Hush Puppies	35
House Salad w/1 dressing choice	45

Vegetables

Approximately "Side" Portions for 12

Buttered Corn	30
Corn Maque choux	35
Green Bean Casserole	35
Smothered Green Beans	30
Honey Glazed Carrots	35
Smothered Black Eye Peas	30
Smothered Cabbage	30
Fresh Cut Sautéed Vegetables	45
Broccoli Cheese Casserole	45

Sweets

White Chocolate Bread Pudding sauced with a Frangelico Cream Sauce	
½ pan	50
Full pan	100

PRICES SUJECT TO CHANGE
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We can help you with appetizers, entrees, desserts and more for your next birthday party, dinner party or any special event without the cooking or the mess.



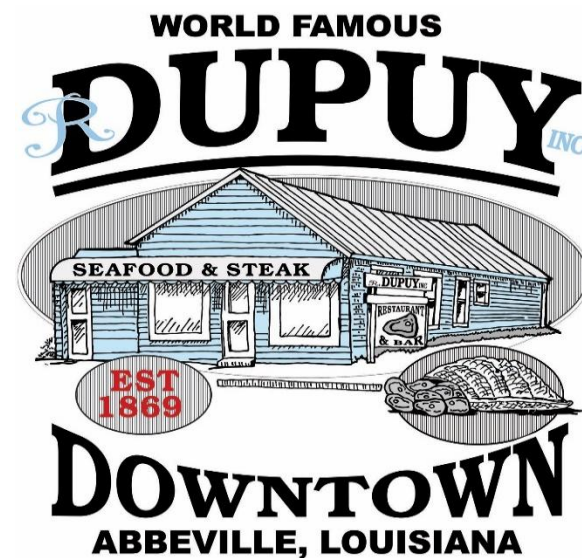
We prepare a selection of fresh, delicious cuisine items to-go. Starting from finger foods to full course dinner selection that you may pick up prepared ready to serve. Most of our items start at a serving size for 12 and can be increased to accommodate your individual party needs. Call in advance to place your order. All purchases are to be paid in full at the time of ordering. We look forward to serving you soon!



It all began in 1869. Dupuy's was established by Joseph Dupuy in 1869. Mr. Dupuy harvested his own oysters and sold them for 5 cents a dozen. Joseph started a tradition, which would continue through three generations. Dupuy's has enjoyed over 146 years of success in its original location. World-famous for the oysters on the 1/2 shell and outstanding seafood, Dupuy's is continuing the tradition through its local ownership.



Catering Menu



Hours

Tuesday – Thursday 11am-9pm

Friday 11am-10pm

Saturday 5pm-10pm

Closed on Sundays and Mondays

Business 337-893-2336

Fax 337-898-3188

**108 South Main Street
Abbeville, LA 70510**

www.dupuys.com