



CAJUN BOY

✦ C A T E R I N G ✦

Catered Weddings

Guidelines & Policies

Guest Count

- **Minimum 100 guests**
- Final guest count due 30 days prior to catered wedding
- Additional payment is required before wedding should guest count increase
- Refunds will **not** be issued should guest count decrease after scheduling

Menu Pricing

- Pricing is subject to change due to market conditions
- Menu must be finalized one month before the scheduled wedding
- 9.95% sales tax not included in pricing

Minimum Food & Beverage Purchase

- **Deposit included**
- Catered wedding minimum-\$4,000

Holiday Scheduling

- all catered events scheduled on observed holidays are subject to change with additional charges

Balances

- 50% of final balance due one month prior to catered wedding / 100% of final balance due one week prior to catered wedding



Menu Options

Hors d'oeuvres

Hot

Bruschetta- Chicken or Shrimp

Puff Pastry with Cajun Crawfish or Crab Corn Cream Sauce

Meatballs with Roasted Garlic Red Sauce

Mini Crab Cakes with Roasted Garlic Aioli

Bacon Wrapped Shrimp with Bourbon Glaze

Smoked Salmon Bites

Pork Belly Burnt Ends With Japanese Plum BBQ Sauce

Prosciutto Wrapped Asparagus

Bacon Jam and Toast

Smoked Pork Belly

Smash Burger Sliders

Mini Hot Honey Chicken Biscuits

Crawfish Etouffee Dumplings

Lamb Lollipops with Cherry Glaze

Boudin and Peperjack Stuffed Mushrooms

Fried

Coconut Shrimp

Eggrolls - Boudin, Pulled Pork, Crawfish Mac, and Cheeseburger

Mini Jalapeno n Cheese Andouille Corn Dogs

Fried Oyster Tostada

Bang Bang Shrimp

Fried Chicken and Waffles with Cane Syrup Glaze

Fried Mac n Cheese Balls

Alligator Cheesecake Balls

Fried Fish with Thai Chili Glaze and Slaw

Cold

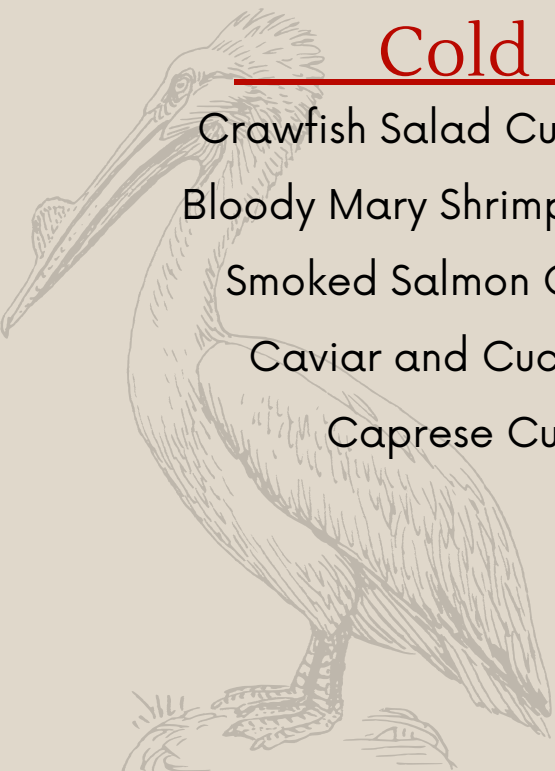
Crawfish Salad Cucumbers

Bloody Mary Shrimp Cocktail

Smoked Salmon Crostini

Caviar and Cucumber

Caprese Cups





Displays

- | | |
|--|---------------------------|
| Pinwheels | Buffalo Dip |
| Finger Sandwiches | Fresh Focaccia Bread |
| Smoked Fish Dip | Mixed Fresh Fruit |
| Charcuterie or "JAR" cuterie-
Charcuterie in Mason Jars | Spinach and Artichoke Dip |

Carving Stations

- | | |
|----------------------|--------------------------|
| Beef Tenderloin | Pork Loin |
| Prime Rib Roast | Glazed Ham |
| Beef Top Round Roast | Fried or Roasted Turkey |
| | Whole Suckling Pig Roast |

Specialty Stations

- | | |
|----------------|------------|
| Oyster Bar | Nacho Bar |
| French Fry Bar | Taco Bar |
| Corn Dog Bar | Waffle Bar |
| Lox Bagle Bar | |





CAJUN BOY
✦ CATERING ✦

Vegetables

Roasted Mixed Vegetables

Roasted Herb Potatoes

Green Beans

Brussel Sprouts

Roasted Zucchini

Broccoli

Thai Chili Carrots

Cauliflower

Soups

Corn and Crab Bisque

Oyster Rockefeller

Gumbo

Loaded Baked Potato

Tomato Basil

Lobster Bisque

Salads

Cesar Salad

Chef Salad

House Salad

Pasta Salad

Entrees

Brisket

Pulled Pork

Pastalaya or Jambalaya

Roasted Garlic and Cheese
Steak Roulade

Chicken or Shrimp Pasta

Shrimp and Grits

Fried Fish

Boudin stuffed Chicken breast

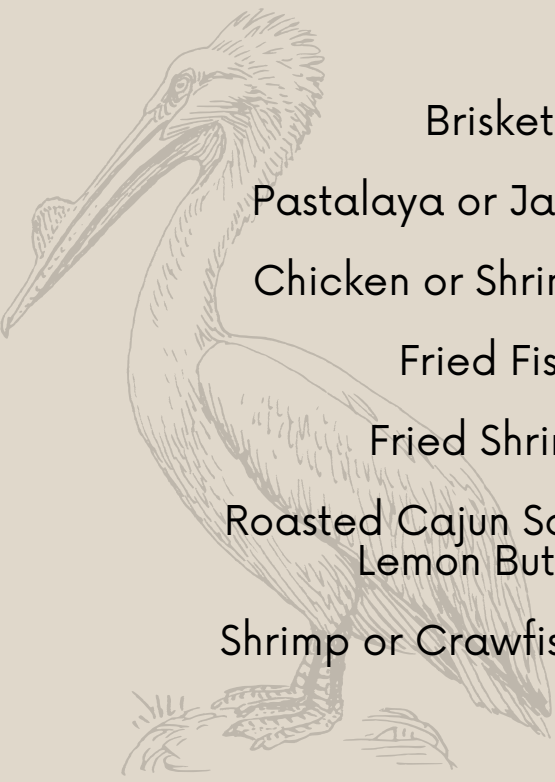
Fried Shrimp

Smoked and Fried Chicken wings

Roasted Cajun Salmon with
Lemon Butter

Courtbouillion

Shrimp or Crawfish Etouffee





Dessert Displays

Brownie Station

Cupcake Station

Cheesecake Station

Cookie Station

Chocolate Fountain

Beignet Station

Experience an unforgettable catered
wedding celebration with

Cajun Boy Catering,
where southern hospitality and flavor
mix to create cherished memories.

Don't see anything you like? Custom
menus and allergy accommodations
are available by contacting

Cajun Boy Catering @

985-513-4048

Contact us to book your wedding now!