

# LUNCH & DINNER

## PLATTERS

### SPINACH & ARTICHOKE DIP \$65

Served with Homemade Fried Tortilla Chips

Half Gallon: 22 (3 oz) Servings

### CHICKEN TENDER PLATTER \$48

25 Hand Battered Chicken Tenders.

Choose Honey Mustard or BBQ sauce

### SOUTHERN PRALINE BAKED BRIE \$65

2lb Wheel of Brie Cheese wrapped in Puff Pastry & baked to a golden brown. Topped with our Southern Pecan Praline Sauce.

- Served with Gourmet Crackers

### FRESH FRUIT TRAY \$75

Delicious Selection of Seasonal Fresh Fruit served with our Maple Cream Cheese Dip.

- 10lbs of Fresh Cut Fruit

### SANTA FE EGGROLLS \$80

Packed delicious flavor into every bite. Filled with chicken, corn, black beans and chopped peppers.

Served with Avocado Ranch

- 48 halves

### BBQ MEATBALLS \$50

80 cocktail size Beef Meatballs tossed in BBQ Sauce

## SOUPS FOR A GROUP

Soups done the Louisiana way

Served by the Gallon

### ROASTED CREOLE TOMATO BASIL \$68

### CORN & CRAB BISQUE \$90

### CHICKEN & ANDOUILLE GUMBO \$75

- Served with half pan of Rice

### SHRIMP, CRAB & ANDOUILLE GUMBO \$90

- Served with half pan of Rice

## SUPER SIZED SALADS

Serves 16-20 as a Side or 8-12 as an Entrée

### HOUSE SALAD \$30

Fresh Baby Greens / Mixed Cheeses / Tomatoes / Bacon Bits / Croutons / Choice of Balsamic Vinaigrette or Buttermilk Ranch

### WILDBERRY PECAN \$50

Spring Mix / Candied Pecans / Dried Cranberries / Blueberries / Gorgonzola Crumbles / Raspberry Walnut Vinaigrette

### + ADD TO ANY SALAD:

Grilled Chicken (2 lbs) \$30

Blackened Shrimp (1 lbs) \$30

## CAJUN CREATIONS

Half Pan Serves 10-14 | Full Pan Serves 24-30

### RED BEANS & ANDOUILLE \$50 | \$90

- Served with Rice

### GRILLED CHICKEN & VEGGIES \$60 | \$95

- Over Steamed Broccoli & Rice Pilaf

### SHRIMP & CRAWFISH ÉTOUFFÉE \$70 | \$125

- Served with Rice

BELOW: ONLY OFFERED IN FULL PAN

### CHICKEN & ANDOUILLE JAMBALAYA \$90

### SHRIMP & ANDOUILLE JAMBALAYA \$125

## PASTAS

### BLACKENED CHICKEN ALFREDO \$60 | \$100

Spicy Blackened Chicken / Penne Pasta / Homemade Alfredo Sauce / Topped with shredded Parmesan

### SHRIMP ALFREDO \$80 | \$130

Sautéed Gulf Shrimp / Penne Pasta / Homemade Alfredo Sauce / Topped with shredded Parmesan

### CHICKEN FLORENTINE PASTA \$80 | \$130

Grilled Chicken / Creamed Spinach Alfredo / Braised Artichokes / Penne Pasta / Topped with shredded Parmesan and Fresh Tomatoes

## SANDWICHES & WRAPS

### ASSORTED FINGER SANDWICHES \$50

(50 Mini Sandwiches) Ham, Turkey, Roast Beef & Rosemary Chicken Salad. Served with our Homemade Creolaise. \*With Cheddar Cheese +\$10

### ASSORTED WRAP TRAY \$80

Club Wrap / Chicken Salad / Southwest Shrimp / Almond Chicken

- 16 Half Wraps

### ASSORTED PANINI TRAY \$80

Zesty Turkey, Chicken Cali, & Cuban

- 18 Pieces | Served at room temperature

*Complete Catering Package*

\$20 PER PERSON 25 ORDER MINIMUM

Spinach & Artichoke Dip

BBQ Meatballs

Wildberry Pecan Salad

Assorted Finger Sandwiches

Blackened Chicken Alfredo

Mini Assorted Cookies

Abita Brew Sweet Tea, Ice, Lemons, & Cups

Delivery Comes with Pans Ready for Buffet!

## SIDES

2 Quarts | 12-16 Servings

### TANGY COLESLAW \$30

### BAKED MAC & CHEESE \$35

### BACON-BRAISED GREEN BEANS \$35

### ROASTED GARLIC MASHED POTATOES \$35

### SEASONED STEAMED BROCCOLI \$35

### CARROT SOUFFLÉ \$40

## DESSERTS

### ASSORTED GOURMET COOKIE TRAY \$48

Chocolate Chunk / White Chocolate Macadamia Nut / Heath Bar / M&M

- (96) Bite Size or (24) Large

### OOEY GOOEY CAKE \$25

- (48) Bite Size or (12) Large

### WHITE CHOCOLATE BREAD PUDDING \$50 | \$95

w/Grand Marnier Sauce

- Half Pan | Full Pan

### ASSORTED SWEET TREAT TRAY \$65

Lemon Square / Meltaway / Ooey Gooley /

Chocolate Pecan Bites / Cookies / Raspberry

Tango Bars

- 64 Bite Size

## BEVERAGES

All Gallon Beverages are served with Cups. Ice provided upon request.

### GALLON OF COFFEE \$32

- 12 (12oz.) Lids / Sweeteners / Creamers / Stirrers

### GALLON OF COLD PRESS COFFEE \$35

- 8 (16oz.) Straws & Creamers

### GALLON OF ABITA BREW TEA \$12

- 8 (16oz.) Sweet or Unsweet / Straws / Lemons / Sweeteners

### GALLON OF JUICE \$14

- 8 (16oz.) Orange / Orange-Guava Passion / Cranberry / Lemonade

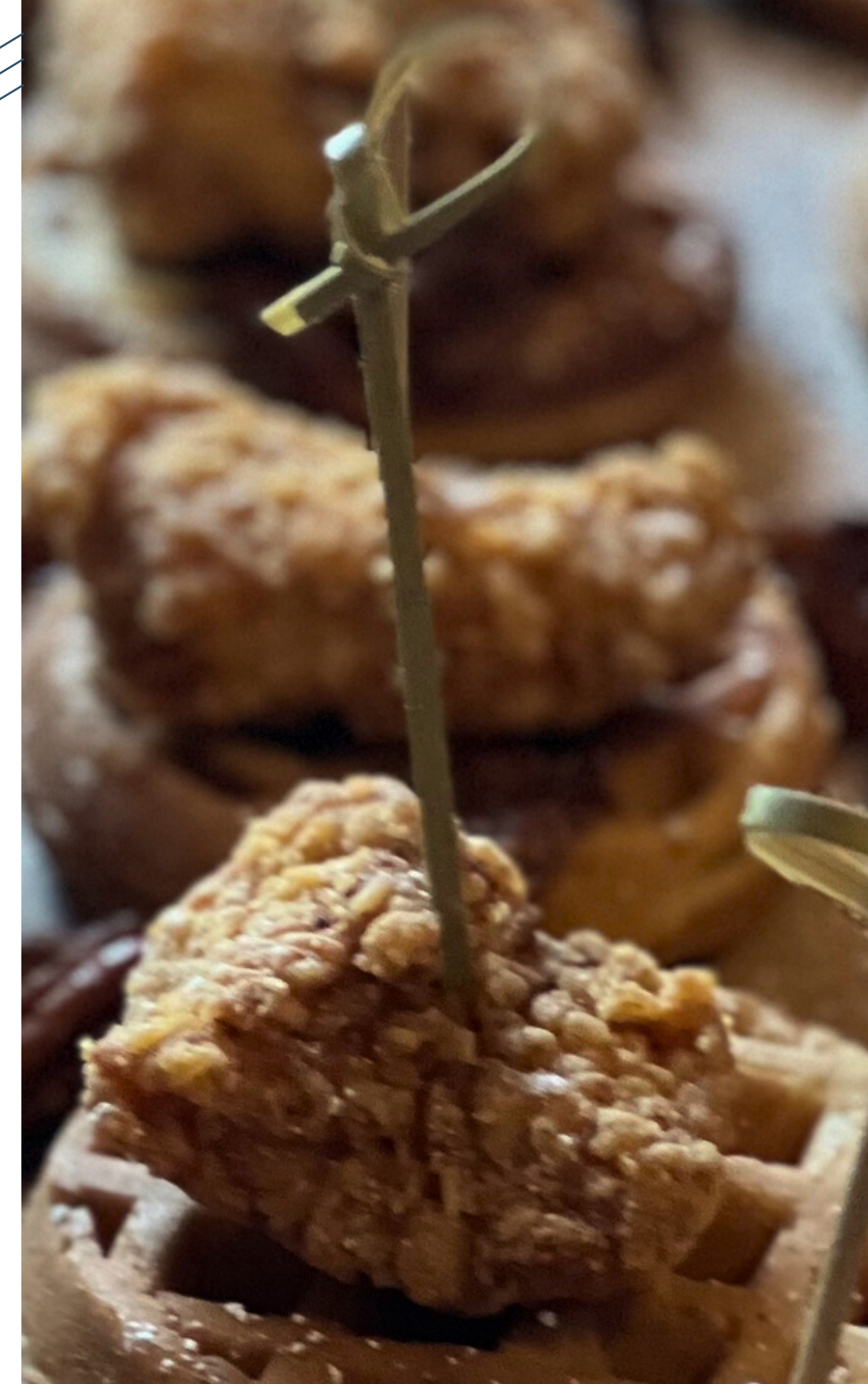
### 3 GALLON JOE-TO-GO BLACK & TAN \$75

- 35 (12oz.) Lids / Creamers / Sweeteners / Stirrers

### 5 GALLON CAMBRO BLACK & TAN \$100

- 60 (12oz.) Condiment Caddy of Cups / Lids / Creamers / Sweeteners / Stirrers

- 5 Gallon Cambro & Coffee Condiment Caddy must be returned immediately following event or late charges will be applied.**



ARTISAN COFFEE

# ABITA

★ ROASTING CO. ★

## CATERING MENU

Orders can be placed by filling out a catering form on our website

[www.abitaroasting.com](http://www.abitaroasting.com)

[www.abitacafe.com](http://www.abitacafe.com)

or by emailing

[catering@abitaroasting.com](mailto:catering@abitaroasting.com)

Locations in Mandeville, Madisonville,

Covington, and Abita Springs.

Delivery powered by DoorDash





# BREAKFAST

## PASTRY & WAFFLE TRAYS

**MUFFIN TOP TRAY \$40**  
An assortment of Blueberry, Cranberry-Orange, & Chocolate Chip.  
Freshly Baked in-house  
• 12 Jumbo or 48 Mini

**MONSTER CINNAMON ROLLS \$40**  
Topped with Cream Cheese Icing  
• 12 Monsters or 48 Mini

**SCONES \$40**  
Fresh Assortment of Baked Scones:  
Blueberry, White Chocolate Raspberry, & Apple Cinnamon  
• 12 Large or 48 Mini

**ASSORTED MINI PASTRY TRAY \$50**  
Fresh Assortment of Mini Sized Muffin Tops, Cinnamon Rolls, Scones, & Bagels with Cream Cheese  
• 48 Count

**SWEET POTATO HALOS \$28**  
Fried Sweet Potato Beignets glazed with Housemade Butter Pecan Icing.  
• 24 Two-Bite Beignets

**MINI PEARL SUGAR WAFFLES \$50**  
Mini Pearl Sugar Waffles. Served with Maple Syrup.  
• 24 Mini Delicious Waffles

## CAT-HEAD BISCUITS

One Dozen of our Famous Cathead Biscuits.  
• Served Hot & Fluffy. •

**BUTTER & JELLY \$30**  
**SAUSAGE GRAVY \$40**  
**HONEY BUTTER BISCUITS \$30**

## BREAKFAST MEATS

**APPLEWOOD BACON \$38** - 48 Strips  
**SAUSAGE PATTIES \$38** - 24 (4oz) Pieces  
**SUGAR CURED HAM STEAK \$45** - 24 (2oz) Cuts  
**ASSORTED \$45** - 16 Strips of Bacon, 8 Sausage Patties, & 8 Ham Steaks



## GRITS

Slow Cooked with Cream, Butter, & Spices.  
Half Pan 24 servings | Full Pan 48 servings

**CREAMY GRITS \$30 | \$55**  
**CREAMY CHEESE GRITS \$40 | \$75**  
**LOADED GRITS \$65 | \$95**  
Hickory Ham / Sausage / Applewood Bacon / Cheddar & Monterey Jack Cheese

## HASHBROWNS

Half Pan 24 (4oz) servings | Full Pan 48 (4oz) servings

**SEA SALT & CRACKED PEPPER \$35 | \$55**  
**CHEESY HASH \$40 | \$75**  
**FIESTA POTATOES \$50 | \$95**

Sautéed Bell Peppers, Onions & Cheeses

## EGG SCRAMBLERS

Half Pan 40 Eggs | Full Pan 80 Eggs  
**SCRAMBLED EGGS \$45 | \$85**  
**CHEESY EGGS \$50 | \$95**  
with Cheddar & Monterey Jack Cheeses

**WESTERN \$60 | \$115**  
Onions / Bell Pepper / Jalapenos / Sausage / Ham / Tomatoes / PepperJack / Salsa / Sour Cream  
**MEAT LOVERS \$60 | \$115**  
Hickory Ham / Sausage / Applewood Bacon / Cheddar & Monterey Jack Cheeses  
**VEGGIE \$60 | \$115**  
Spinach / Onions / Bell Peppers / Mushrooms / Tomatoes / Cheddar & Monterey Jack Cheeses

## BRUNCH PLATTERS

**BBQ SHRIMP & CHEESE GRITS \$55 | \$99**  
Gulf Shrimp sautéed in a New Orleans Style BBQ Sauce with Creole Spices & Fresh Herbs. Served over Cheese Grits with Applewood Bacon Crumbles & Fresh Chives.  
• Portions: Half Pan: 16 (4oz) | Full Pan: 32 (4oz)

**ASSORTED MINI QUICHE PLATTER \$50**  
Mini gourmet quiches. A mix of four flavors: Quiche Lorraine / Quiche Florentine / Garden Vegetable / Monterey Jack. These mini treats are sure to please every palette at your party.  
• 20 to an order  
**MINI CHICKEN & WAFFLES \$75**  
Hand Battered Boneless Fried Chicken skewered with Mini Pearl Sugar Waffles / Candied Pecans / Confectioners Sugar / Cajun Praline Syrup  
• 24 Skewers



## BREAKFAST SANDWICHES

20 Large Egg & American Cheese Sandwiches  
Choice of Cathead Biscuit or Wrap  
Sub Mini Croissant +\$10

**APPLEWOOD BACON \$80**  
**SAUSAGE PATTIES \$80**  
**SLICED SMOKED HAM \$80**  
**HONEY BUTTER CHICKEN \$80**  
(DOES NOT INCLUDE EGG & CHEESE)  
**ASSORTED \$90**

• 5 BACON | 5 SAUSAGE | 5 HONEY CHICKEN | 5 HAM

## ALL INCLUSIVE BREAKFAST BUFFETS

Minimum 25 People  
Served with Black & Tan Coffee

**ALL AMERICAN** - \$12 PER PERSON

- Scrambled Eggs
- Bacon and/or Sausage
- Grits
- Cathead Biscuit

**FARMHOUSE SUNRISE** - \$14 PER PERSON

- Meat Lovers Scramble
- Hashbrowns
- Cheese Grits
- Cathead Biscuits & Sausage Gravy
- Berry Belgium Waffles

**MORNING FEISTA** - \$16 PER PERSON

- Western Scrambler Breakfast Tacos
- Santa Fe' Avocado Toast
- Fiesta Potatoes
- Churros Style French Toast Dippers
- Served with Salsa & Sour Cream

**DOWNTOWN BRUNCH** - \$18 PER PERSON

- Cheesy Eggs
- Wildberry Pecan Salad
- Chicken & Waffle Skewers
- BBQ Shrimp & Cheese Grits
- Sweet Potato Halos



# BOXES

## BREAKFAST

*CHOOSE: BREAKFAST SANDWICH | SIDE | DRINK*

Minimum of 25 per order  
Comes with Napkins & Plasticware  
**BREAKFAST SANDWICH BOX** - \$12 EACH  
• Your Choice of Bacon, Sausage, or Ham. Comes with Egg & Cheese  
• On Biscuit or Wrap  
• Served with Grits or Fresh Fruit  
• Your Choice of Coffee, Bottled Water, or Juice

## LUNCH

*CHOOSE: LUNCH SANDWICH | SIDE | DRINK*

Minimum of 25 per order  
Comes with a Fresh Baked Cookie / Condiments / Napkins / Plasticware  
**LUNCH SANDWICH BOX** - \$15 EACH  
• Poboy: Smoked Turkey or Hickory Ham  
• Wraps: Club, Southwest Shrimp, Chicken Salad, or Almond Chicken  
• Served with Chips or Fresh Fruit  
• Your Choice of Water, Tea, Coke, Diet Coke, or Sprite

## ALL CATERINGS INCLUDE

PROPER SERVING UTENSILS

PLATES & PLASTIC WARE ARE AVAILABLE UPON REQUEST BASED ON PARTY SIZE.

Large orders must be placed a minimum of 48 hours in advance to make sure every item is prepared with the highest level of care and quality.

Thank you for your business!

For More Detailed Information

SCAN HERE



PRICES ARE SUBJECT TO CHANGE