



BLEU CANOE

Catering Pick Up

Plasticware, plates and napkins (optional) \$2.50 per person

ENTREES

**1/2 Pan
(Feeds ~6)**

Garden Salad - Iceberg and romaine lettuces, with tomato, cucumber and red onion, topped with homemade herb Parmesan croutons. Choice of Balsamic Vinaigrette, Ranch, Blue Cheese or Creamy Garlic Dressing

\$36

Meatloaf- homemade beef and pork meatloaf (6 Slices)

\$80

Penne Alfredo-Penne pasta tossed in homemade Parmesan Alfredo sauce, Chicken and Andouille

\$100

Crawfish Étouffée- A rich buttery creole stew with crawfish tails. Served over white rice.

\$110

Jambalaya-Traditional rice dish of chicken, andouille sausage and ham tossed in tomato creole sauce

\$100

Shrimp Creole- Fresh Shrimp simmered in savory Creole tomato sauce and served over white rice

\$110

BBQ Shrimp- Our spiciest dish on the menu! Shrimp simmered in three pepper butter sauces and served over white rice.

\$110

**1/2 Pan
(Feeds ~10)**

SIDES

Mashed Potatoes

\$55

Mac and Cheese

\$55

Creamed Spinach

\$65

Maque Choux (spicy stewed corn and tomatoes)

\$50

APPETIZERS AND DESSERTS

French Bread and Butter - (1 loaf/ feeds 6)

\$8

Grilled Andouille Sausage and Creole Mustard (per pound)

\$18

Shrimp Remoulade (per pound) -Cooked cold shrimp tossed in remoulade sauce

\$24

Crabcakes with Corn Relish (per 3oz crabcake)

\$14

Seafood Gumbo (32oz / feeds 4)

\$32

Crab Bisque (32oz / feed 4)

\$38

Dessert (whole pie, feeds 16)

\$95

Praline Cheesecake or Chocolate Truffle Cake

*Orders must be placed 10 days in advance and paid in full at time of order (not pick up).
We cannot guarantee your food will be hot, if you are late to the agreed upon pick up time.*