# Wayne Jacob's Catering Menu

Let us cater your lunch or party. All items are made from scratch, including all smoked meats, sauces, and desserts. All seafood is from Louisiana, Mississippi, or Gulf Waters. Please order all catering at least <u>5 days</u> before your event. All orders are for pick-up only. We do not provide serving utensils, or paper goods.

#### **Snacks**

Deviled Eggs with Wayne Jacob's Bacon per 50 halves	50
Fried Catfish with Tartar Sauce per 25pc	55
Fried Andouille Chips (half pan) with Creole Mustard	60
Homemade miniature meatballs or smoked sausage	60
-BBQ sauce 5 pounds	
Boudin Balls with Creole Mustard 50pc.	60

#### **Salads**

Mardi Gras Salad 25 half pan 50 full pan

-Iceberg Lettuce, Purple Cabbage, Carrot, and Cucumber

Kid Ory Salad 35 half pan 70 full pan

-Baby Spinach, Bacon, Mushroom, Red Onion, and Pecans add boiled eggs 5

**Dressings choices:** Sweet Garlic Vin. (House), Blue Cheese, Ranch, Bacon Vin.

### Gumbo

Chicken Andouille Gumbo	20 quart	80 gallon
Seafood Gumbo	26 quart	84 gallon

#### **Platters**

Smoked Meat and Cheese Platter 70

-Sliced Wayne Jacob's Andouille, Hog Head Cheese, Smoked Turkey, and Smoked Ham, Two cheeses, and Creole Mustard, with crackers

Wedding Sandwiches or Miniature Poboys 18" round Pick 2 per tray
-Smoked Chicken Salad, Smoked Ham, Smoked Turkey, Pimento Cheese, Egg Salad

**Smoked Turkey** (one week notice needed) 55

**Fried Turkey** (one week notice needed) 65

# **Entrees**

Smoked Beef Brisket 70 half 140 full -WJS Smoked brisket prepared with our homemade BBQ sauce

Baked Chicken Leg Quarters 35 half 70 whole

Shrimp and Crab Fettucine 50 half 100 whole

Pasta St. John 50 half 100 whole -Rotini Pasta tossed with a spicy Shrimp and Tasso herbed cream sauce.

Cajun Brown Jambalaya 110 whole -Prepared with WJS Andouille, Smoked Sausage, and Pork

## **Sides**

Andouille Corn Bread Dressing	40 half	80 full
Baked Macaroni and Cheese	40 half	80 full
Uptown Green Beans	35 half	70 full
Baked Beans -Prepared with WJS Smoked Bacon	35 half	70 full
Red Beans -Prepared with WJS Andouille, Smoked Sau	40 half usage, and Tasso	80 full
White Beans	35 half	70 full
Butterbeans with Shrimp	40 half	80 full
Potato Salad	30 half	60 full

# **Desserts**

Bread Pudding with Whiskey Sauce -Add Fruit, Pecans, or Raisins 5	30 half	60 full
Fruit Cobbler	35 half	70 full
Café au lait Brownies	30 half	60 full

<sup>\*\*</sup>Other cakes, pies and desserts available on request\*\*