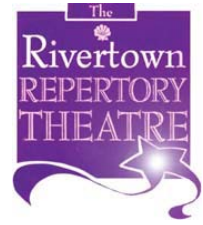




"YOUR FULL SERVICE CATERER"
262-0412
WEB:WWW.PIGEONCATERERS.COM
NEW ORLEANS, LA



Menu for Camelot

Silver Dollar Crab Cakes

Lump Crabmeat tossed with a creamy blend of Vegetables and local spices to make this phenomenal creation, topped with our Zipp Sauce

Cajun Caesar Salad

Crisp Romaine Lettuce blended with a Homemade Dressing topped with Fresh Grated Parmesan Cheese & Cracked Black Pepper

Oyster Rockefeller Soup

Fresh Louisiana Oysters blended with local seasonings a touch of Pernot & fresh spinach leaves Topped with fresh fried oysters

Shrimp Creole

Plump shrimp sautéed with the Trinity in a Creole Roux, finished off with local herbs and spices served over Louisiana long grain rice

Garlic Mash Potatoes

Fresh baked, peeled and mashed blended with Roasted Garlic, White Pepper and Creamy Butter whipped into the fluffiest Potatoes in the world. Topped with Fresh Parsley

Chicken Breast with a Roasted Garlic Sauce

Cajun Brisket

1st, we boil it for three hours, and then we barbecue it for two hours and baste it the entire time with Dean's Homemade Jack Daniels Sauce

French Bread & Butter Cups

Medley of Julienne Vegetables

Yellow & green zucchini and baby carrots tossed with virgin olive oil and just the right amount of seasoning

Chicken Pasta Al Fresco

Penne pasta and boneless breast of chicken sautéed with smoked ham, artichoke hearts, Roma tomatoes, feta cheese and mushrooms

New Orleans Style Bread Pudding

Topped with a White Chocolate Sauce

Gourmet Assorted Cookies

Death By Chocolate Brownies

Fresh Brewed Iced Tea served with Lemon, Sweet 'N Low, and Sugar

New Orleans Coffee Service (R&D)