PRIVATE EVENTS

From intimate private dinners of 15, to large groups of 275, Ragin’ Cajun has the experience to bring your party to life in any of our private dining spaces. Our dedicated Catering Team will help plan and execute your event to the last detail, so that you can enjoy your time with your guests. Laissez les bons temps rouler!

Menu Options
Ragin’ Cajun offers several different private dining menu options to fit your event’s needs. Sit-down dining is available for up to 50 guests. Buffets are available for groups of any size. Our pre-set menus offer per guest pricing. If this isn’t for you, we offer trays and platters, each individually priced. We are happy to customize the menu to fit your needs.

Private Dining
Whether you’re looking to host a casual happy hour, or a formal Rehearsal dinner with a band, we have a variety of different spaces at both locations. Our experienced Event Coordinator can help you personalize your space with decorations, table set ups and more.

We accept cash payments, Visa, MasterCard, American Express and Discover. No separate checks, please. Food and beverage minimums are required. Tax and gratuity are not included in the price of menu. Prices and menus are subject to change without notice.

BAYOU LA TECHE MENU
$25 per guest

FIRST COURSE
• R.C. Garden Salad
Artisan lettuce, grape tomatoes, red onions, cucumbers and carrots served with white shallot balsamic vinaigrette or ranch dressing

SECOND COURSE
Select one of the following:
• Fried Gulf Coast Shrimp
Served with fries & hush puppies
• Creole Grilled Catfish topped with Crawfish Etouffee
Grilled Catfish Fillets, topped with Crawfish Etouffee, served with sautéed vegetables
• Blackened Chicken Veggie Penne Pasta
Blackened chicken breast, broccoli, spring peas, sun-dried tomatoes and Rosa sauce over penne pasta

THIRD COURSE
Select one of the following:
• Homemade Bread Pudding with Rum Sauce
• Southern Pecan Pie

Menu selection includes French bread, iced tea, soda & coffee
FLEUR de LIS MENU
$30 per guest

FIRST COURSE
Select one of the following:
- **R.C. Garden Salad**
  Artisan lettuce, grape tomatoes, red onions, cucumbers and carrots served with white shallot balsamic vinaigrette or ranch dressing
- **Shrimp & Crab Gumbo**
  Fresh Gulf Coast shrimp and crabmeat with fresh vegetables in a rich dark roux served over rice

SECOND COURSE
Select one of the following:
- **Grilled or Blackened Chicken Alfredo**
  Grilled or blackened chicken, spring peas, and homemade Alfredo sauce over penne pasta
- **Grilled Mahi Mahi**
  Served with dirty rice, sautéed vegetables and lemon garlic butter sauce
- **Mandola’s Fried Seafood Platter**
  Fried shrimp, catfish fillet, and oysters with fries & hush puppies

THIRD COURSE
Select one of the following:
- **Homemade Bread Pudding with Rum Sauce**
- **Key Lime Pie**
Menu selection includes: French bread, iced tea, soda & coffee

FRENCH QUARTER MENU
$42 per guest

FIRST COURSE
- **R.C. Garden Salad**
  Artisan lettuce, grape tomatoes, red onions, cucumbers and carrots served with white shallot balsamic vinaigrette or ranch dressing

SECOND COURSE
Louisiana gumbo made with fresh vegetables in a rich dark roux served over white rice
- **Seafood Gumbo: Shrimp & Crab**
- **Bayou Gumbo: Chicken & Sausage**

THIRD COURSE
Select one of the following:
- **Seafood Lafourche Pasta**
  Sautéed Gulf Coast shrimp, crawfish tails, sun-dried tomatoes, spring peas, and homemade Alfredo sauce over penne pasta, topped with lump crab meat
- **14 oz. Cajun Ribeye**
  Served with roasted rosemary potatoes and sesame green beans
- **Blackened Atlantic Salmon**
  Served with roasted rosemary potatoes and sesame green beans

FOURTH COURSE
Select one of the following:
- **Homemade Bread Pudding with Rum Sauce**
- **Southern Pecan Pie**
- **Key Lime Pie**
Menu selection includes: French bread, iced tea, soda & coffee
GARDEN DISTRICT LUNCH MENU

Monday – Sunday 11am-3pm

• Two Courses $20 per guest
• Three Courses $25 per guest

FIRST COURSE
Select one of the following:

• R.C. Garden Salad
  Artisan lettuce, grape tomatoes, red onions, cucumbers and carrots
  with white shallot balsamic vinaigrette or ranch dressing

• Red Beans & Rice with Sausage
  Red beans cooked Acadian style served over a bed of white rice with sausage

• Chicken & Sausage Jambalaya
  Pan-braised chicken and smoked sausage with vegetables and Creole spices, simmered in flavorful tomato sauce, tossed with white rice

SECOND COURSE
Select one of the following:

• Fried Seafood Po-Boy with Fries
  Choice of seafood: shrimp, oyster, crawfish tails or catfish

• New Orleans Style Roast Beef & Grits
  Creamy stone-ground grits topped with hot roast beef, gravy and shredded cheddar cheese, garnished with green onion

• Fried Catfish & Shrimp Platter
  Served with fries and hush puppies

• Mandola's Spaghetti & Meatballs
  Two homemade traditional meatballs, flavorful and tender in Mandola red gravy

• Grilled or Blackened Chicken Breast
  Served with roasted rosemary potatoes and sautéed vegetables

THIRD COURSE
Select one of the following:

• Homemade Bread Pudding with Rum Sauce
• Southern Pecan Pie

Menu selection includes: French bread, iced tea, soda & coffee
## APPETIZERS & TRAYS

### “FAMILY STYLE” APPETIZERS
Add a delicious appetizer to complement your pre-set menu

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- **Blue Crab Fritters**
  Gulf Coast blue crab, Cajun spices and breading fried until golden brown, served with our signature remoulade

- **Fried Boudin Balls**
  Hot boudin links rolled into individual balls, battered & deep fried

- **Shrimp Brochette**
  Jumbo shrimp wrapped in smoked bacon, stuffed with white cheese and fresh jalapeño, served with our signature remoulade

- **Louisiana Fried Crawfish Tails**
  Seasoned Louisiana crawfish tails lightly fried and served with Ragin’ Cajun red sauce

- **Coconut Shrimp**
  Abita beer-battered Gulf Coast shrimp rolled in shaved coconut with a pineapple marmalade

### SPECIALITY TRAYS

- **Signature Char-Grilled Oysters**
  Lemon-garlic butter sauce, herbs and an Italian cheese blend
  $25 per dozen

- **Spicy Boiled Gulf Coast Shrimp Tray**
  Served with Ragin’ Cajun red sauce and our signature remoulade
  1 lb per 6 guest $18 per pound

- **Gulf Coast Oysters on the Half Shell**
  Served with Ragin’ Cajun red sauce, horseradish and lemon wedges
  $15 per dozen

- **Fresh Vegetable Tray**
  Served with celery sticks, carrot sticks, olives, broccoli, cucumbers, and grape tomatoes with a homemade vegetable dip
  12” Tray (feeds 15 – 20) $40 • 16” Tray (feeds 25 – 30) $65

- **Fancy Meat & Cheese Tray**
  Meats: Genoa salami, imported deli ham, roast beef and Cajun turkey
  Three cheeses: pepper jack, cheddar and white American
  Served with olives, marinated Cajun green beans and French bread points
  16” Tray (feeds 25-30) $90

- **“Texas Style” Shrimp & Crab Campechana**
  Fresh tomatoes, onions, fresh jalapeño, cilantro, and avocado with chunks of Gulf Coast shrimp and fresh crab meat, served with homemade tortilla chips
  ½ Gallon (feeds 12 – 15) $70 • Gallon (feeds 25 – 30) $120
“FAMOUS” SEAFOOD BOIL BUFFETS

All buffet selections include iced tea, soda & coffee.

We specialize in 100% Acadiana “Rice Field” pond raised, purged crawfish, giving you and your guests the highest quality crawfish around since 1974. We boil our seafood in our “famous” Ragin’ Cajun Cajun-Style boil, using a house recipe of cayenne pepper, black pepper, salt, garlic powder & chili powder, guaranteeing your guests will say AYEEE!

- **“Ragin’ Cajun” Boil** $32 per person
  3 lbs. boiled Louisiana crawfish and ½ lb. Gulf Coast shrimp per person served with boiled new potatoes, corn on the cob, sausage links, Ragin’ Cajun red sauce and our signature remoulade
  Additional pound per person $6

- **“Breaux Bridge” Boil** $23 per person
  2 lbs. boiled Louisiana crawfish and ½ lb. Gulf Coast shrimp served with boiled new potatoes, corn on the cob, sausage links, Ragin’ Cajun red sauce and our signature remoulade
  Additional pound per person $6

- **Louisiana Crawfish Boil** $16 per person
  2 lbs. boiled Louisiana crawfish served with boiled new potatoes, corn on the cob and Ragin’ Cajun red sauce
  Add 4 oz. Sausage links $1 per person
  Additional pound per person $6

- **Mardi Gras Shrimp Boil** $15 per person
  ½ lb. boiled Gulf Coast shrimp served with boiled new potatoes, corn on the cob, Ragin’ Cajun red sauce and our signature remoulade
  Add 4 oz. Sausage links $1 per person

- **Texas Blue Crab Boil** $Market
  1 lb. boiled Texas blue crab served with boiled new potatoes and corn on the cob. Your choice: Cajun Boil or Low Country Boil

- **Canadian Snow Crab available**