

PASTA DISHES

Half pan feeds 10 to 15 • Full pan feeds 20 to 25

Penne Pasta

With your choice of homemade marinara or alfredo with shrimp or chicken.

½ pan with chicken \$95

½ pan with shrimp \$85

full pan with chicken \$185

full pan with shrimp \$165

Mandola's Spaghetti & Meatballs

½ pan \$58 • full pan \$115

Seafood Lafourche

Penne pasta with sautéed Gulf Coast shrimp, crawfish tails, sun-dried tomatoes and spring peas in our homemade alfredo sauce, garnished with lump crab meat.

½ pan \$135 • full pan \$260

Veggie Penne Pasta

Penne pasta with broccoli, spring peas, sun-dried tomatoes and Rosa sauce.

½ pan \$50

Add grilled or blackened chicken or shrimp \$50

full pan \$90

Add grilled or blackened chicken or shrimp \$85

SALADS

House Salad

Chopped romaine with artisan lettuce mixed with grape tomatoes, red onions, cucumbers and carrots.

Served with choice of 2 dressings.

(10-15 ppl) • 12" Tray \$35

Add grilled or blackened chicken \$50

Add grilled or blackened shrimp \$50

Mandola's Caesar Salad

Chopped romaine lettuce, Cajun croutons, tossed in a creamy Caesar dressing with fresh parmesan cheese.

(10-15 ppl) • 12" Tray \$35

Add grilled or blackened chicken \$50

Add grilled or blackened shrimp \$50

(25-30 ppl) • 16" Tray \$60

Add grilled or blackened chicken \$75

Add grilled or blackened shrimp \$75

BREADS

Homemade Cornbread

Tray (honey or jalapeño)

½ pan \$25 • full pan \$48

French Bread

12 count \$14 • 24 count \$30

Jalapeño Hush Puppies

½ pan \$35 • full pan \$80

Garlic Bread

12 count \$16 • 24 count \$32

SIDES

French Fries

½ pan \$28 • full pan \$56

Boiled New Potatoes

½ pan \$18 • full pan \$35

Roasted Rosemary Potatoes

full pan \$45

Sautéed Vegetables

½ pan \$30 • full pan \$60

Corn on the Cob

½ pan \$22 • full pan \$45

Creamy Coleslaw

½ gallon \$30 • gallon \$58

NON-ALCOHOLIC BEVERAGES

Assorted Canned Soft Drinks

\$1.99 each

RC Bottled Water

\$1.89 each

Iced Tea or Lemonade

\$12.00/gallon

Includes ice, cups and sweetener

DESSERTS

RC Cookies

Choice of Hershey's chocolate chip or Reese's peanut butter

dozen \$22

Peach Cobbler

½ pan \$38 • full pan \$72

Pralines**

dozen \$38 (2 dozen minimum)

RC Brownies

dozen \$22

Bread Pudding with Rum Sauce

½ pan \$40 • full pan \$80

Southern Pecan Pie

whole pie \$25

King Cake* (seasonal)

2 pounds (feeds 20 ppl) MKT

1 pound (feeds 10 ppl) MKT

* Requires 24 hours notice

** Requires 48 hours notice

Let us cater your Louisiana crawfish & Gulf Coast shrimp boil today! Catfish & Shrimp Frys also available.

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RAGIN-CAJUN.COM



August 2022



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BULK ORDERS PLATTERS & BOX LUNCHES

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"The Original" 4302 Richmond Ave.
Houston, TX 77027

PACKAGES

Favorite Package

\$335 10-15 ppl • \$650 20-25 ppl

House salad with 2 dressings
Fried catfish & fried shrimp tray
Chicken & sausage jambalaya
Red beans & rice with sausage
Jalapeño hush puppies
Homemade tartar sauce
Ragin' Cajun red sauce
RC cookies & RC brownies

Grill Package

\$250 10-15 ppl • \$435 20-25 ppl

House salad with 2 dressings
Grilled mahi mahi
Signature remoulade
Grilled chicken breast
Sautéed mixed veggies
Boiled new potatoes
RC cookies & RC brownies

Assorted 4" Seafood Po-Boy Package

\$165 10-15 ppl • \$280 20-25 ppl

Assorted 4" Seafood po-boy tray
Red beans & rice with sausage
Zapp's potato chips or fries
RC cookies & RC brownies

Shrimp Medley Package

\$330 10-15 ppl • \$575 20-25 ppl

House salad with 2 dressings
Boiled, fried & grilled shrimp
Red beans & rice with sausage
Homemade tartar sauce
Signature remoulade
Ragin' Cajun red sauce
Boiled new potatoes
Corn on the cob
Jalapeño hush puppies
Bread pudding with rum sauce

Bayou Package

\$185 10-15 ppl • \$370 20-25 ppl

-Pick two bayou dishes-

Shrimp & crab gumbo
Chicken & sausage gumbo
Crawfish etouffee
Red beans & rice with sausage
Chicken & sausage jambalaya
Mandola's Caesar salad
Jalapeño or honey cornbread
Warm peach cobbler

Assorted 4" Deli Po-Boy Package

\$150 10-15 ppl • \$270 20-25 ppl

Assorted 4" Deli po-boy tray
Red beans & rice with sausage
Zapp's potato chips or fries
RC cookies & RC brownies

FROM THE BAYOU

1 Gallon feeds approximately 17-20 people

Shrimp & Crab Gumbo with Rice

½ gallon \$55 • gallon \$100

Red Beans & Rice with Sausage

½ gallon \$30 • gallon \$50
Served with cheese and onions

Crawfish or Shrimp Etouffee with Rice

½ gallon \$55 • gallon \$90

Shrimp & Grits with Andouille Sausage*

full pan \$265 (2 gallons)

Chicken & Sausage Gumbo with Rice

½ gallon \$35 • gallon \$60

Chicken & Sausage Jambalaya

½ gallon \$35 • gallon \$60

Shrimp Creole with Rice*

2 gallons \$150

Dirty Rice

½ gallon \$45 • gallon \$65

* Requires 24 hours notice

BOX LUNCHES

Vegetarian options available upon request.

Seafood Po-Boy Box Lunch

\$19 each

8" fried seafood po-boy served on French bread dressed with fresh iceberg lettuce and sliced tomatoes. Served with one bag of Zapp's potato chips and one RC cookie or RC brownie. Mayo & ketchup packets included. Fried seafood options: shrimp, catfish, oysters, or crawfish tails

Traditional Box Lunch

4" po-boy \$14 • 8" po-boy \$17

Traditional French bread sandwich dressed with fresh iceberg lettuce, sliced tomatoes and red onions. Served with one bag of Zapp's potato chips and one RC cookie or RC brownie. Mayo & mustard packets included. Meat options: roast beef, Cajun turkey, or imported deli ham
Cheese options: white American or cheddar

Special Muffalotta Box Lunch

quarter \$12 each • half \$16 each

Our famous New Orleans traditional muffalotta with Italian meats and cheeses, topped with Mandola's olive spread. One bag of Zapp's potato chips and one RC cookie or RC brownie.

Grilled Box Lunch

\$16 each
Served with one bag of Zapp's potato chips and one RC cookie or RC brownie. Mayo & mustard packets included.

Classic Cheeseburger

White American cheese, fresh iceberg lettuce, sliced tomatoes, onions, pickles
Grilled Chicken Sandwich
White American cheese, sautéed onions, fresh iceberg lettuce, sliced tomatoes

Box Lunch Add Ons

Add on a 6oz cup of these Cajun favorites to your box lunch order.

Shrimp & crab gumbo \$7

Chicken & sausage gumbo \$5

Red beans & rice with sausage \$4

Chicken & sausage jambalaya \$5

Zapp's potato chips \$1.99

PO-BOY TRAYS

Assorted 4" Seafood Po-Boy Tray

14 sandwiches per tray • 16" tray \$100

4" fried seafood po-boy served on French bread dressed with iceberg lettuce and sliced tomatoes. Ragin' Cajun red sauce and homemade tartar sauce served on the side.

Fried seafood options: shrimp, catfish, oysters, or crawfish tails

Assorted 4" Deli Po-Boy Tray

14 sandwiches per tray • 16" tray \$85

4" deli po-boy served on French bread dressed with fresh iceberg lettuce, sliced tomatoes and red onions. Mayo & mustard packets included.

Meat options: roast beef, Cajun turkey, or imported deli ham
Cheese options: white American or cheddar

DON'T FORGET

Set-ups

10-15 ppl \$15 • 20-25 ppl \$25

Includes plates, bowls, napkins, cutlery kits, serving ware



TRAYS & PLATTERS

12" tray feeds 10 to 15 • 16" tray feeds 20 to 25

Sampler Platter

16" tray \$85

Boudin balls, jalapeño cheddar corn nuggets, LA meat pies, and jalapeño hush puppies. Served with ranch.

Hot Boudin Link or Sausage

12" tray \$38 • 16" tray \$75

Individually sliced and served with pickles and onions.

Fried Boudin Balls

\$20 dozen

Hot boudin links rolled into individual balls, battered & deep fried.

Boudin Combo

16" tray \$70

Individually sliced boudin links and boudin balls served with pickles and onions.

Fresh Vegetable

12" tray \$35 • 16" tray \$60

Served with celery sticks, carrot sticks, olives, broccoli, cucumbers, and grape tomatoes served with a homemade vegetable dip.

Louisiana Meat Pies

\$1.99 each Served with ranch.

Mini Muffalottas

\$40 / dozen (2 dozen minimum)

2" Round Italian sandwiches with Genoa salami, deli ham, Italian cheese and Mandola's olive spread.

Cheeseburger Sliders

\$40 / dozen (2 dozen minimum)

Served with cheddar or white American cheese.

Chicken Tenders

12" tray \$95 • 16" tray \$155

Seasoned chicken tenders succulently fried with your choice of ranch, honey mustard or BBQ sauce.

Golden Fried Chicken Wings

(40) \$70 • (60) \$100 • (80) \$135

Tossed in our homemade buffalo sauce, served with your choice of ranch or bleu cheese dressing with celery sticks.

Grilled Skewers

Reb eye \$13 each

Chicken skewers \$8 each

Veggie skewers \$6 each

Gulf Coast shrimp (3 pcs) \$8 each

SEAFOOD PLATTERS

12" tray feeds 10 to 15 • 16" tray feeds 20 to 25

Assorted Fried Seafood

16" tray \$225

Delicately battered and lightly fried shrimp, catfish, oysters, and crawfish tails. Served with Ragin' Cajun red sauce and our signature remoulade.

Blue Crab Fritters

12" tray \$75 • 16" tray \$135

Gulf Coast blue crab, Cajun spices and breading fried until golden brown, serve with our signature remoulade.

Gulf Coast Fried Shrimp

½ pan \$120 • full pan \$225

Served with Ragin' Cajun red sauce and homemade tartar sauce.

Grilled Gulf Coast Shrimp

\$27 dozen for 16/20 ct shrimp

\$17 dozen for 21/25 ct shrimp

Seasoned in 7 spices served with our signature remoulade.

Spicy Boiled Shrimp

12" tray \$85 • 16" tray \$170

Served with Ragin' Cajun red sauce and our signature remoulade.

Shrimp Brochette

\$3.75 each

Jumbo shrimp wrapped in smoked bacon, stuffed with white cheese and fresh jalapeño. Served with our signature remoulade.

Shrimp Medley

16" tray \$180

Grilled, fried, and boiled served with Ragin' Cajun red sauce.

Fried Catfish Nuggets

12" tray \$85 • 16" tray \$160

Catfish filets sliced into nuggets, delicately battered and succulently fried. Served with Ragin' Cajun red sauce and homemade tartar sauce.

Louisiana Fried Crawfish Tails

12" tray \$125 • 16" tray \$235

Seasoned Louisiana crawfish tails lightly fried and served with Ragin' Cajun red sauce.

Boiled Louisiana Crawfish

MKT