

PASTA DISHES

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

Alfredo Pasta
With your choice of shrimp or chicken.

½ pan with chicken \$95
½ pan with shrimp \$85
full pan with chicken \$190
full pan with shrimp \$165

Mandola's Spaghetti & Meatballs
½ pan \$60 • full pan \$120

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 \$95
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 \$55
Add grilled or blackened shrimp \$60

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 \$55
Add grilled or blackened shrimp \$60

(25-30 ppl) • 16" Tray \$60
Add grilled or blackened chicken \$80
Add grilled or blackened shrimp \$85

BREADS

Homemade Cornbread
Tray (honey or jalapeño)
½ pan \$23 • full pan \$45

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 \$30 • full pan \$60

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 \$23 • full pan \$45

Creamy Coleslaw
½ gallon \$32 • gallon \$64

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 \$24

RC Brownies
dozen \$24

Bread Pudding with Rum Sauce
½ pan \$38 • full pan \$70

Southern Pecan Pie
whole pie \$25

Peach Cobbler
½ pan \$38 • full pan \$70

Pralines**
dozen \$38 (2 dozen minimum)

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.

PRIVATE ROOMS AVAILABLE FOR YOUR NEXT EVENT



Ragin' Catering prepares and delivers full-service meals for office luncheons, meetings or events. Whatever the need, we have you covered!

Scott Hightower
713.621.3474

"The Original"
4302 Richmond Ave
Houston, TX 77027
713.623.6321

"Spring Branch"
1725 Wirt Road
Houston, TX 77055
713.832.1399

RAGIN-CAJUN.COM



January 2024



Southern Hospitality for All Occasions

BULK ORDERS PLATTERS & BOX LUNCHES

Available for Pick up or Delivery

RAGINCATERING.COM

Scott Hightower
shightower@ragincatering.com
713.621.3474

PACKAGES

Favorite Package
\$330 10-15 ppl • \$645 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
\$275 10-15 ppl • \$450 20-25 ppl
House salad with 2 dressings
Grilled Salmon Fillets
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 • \$300 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
\$325 10-15 ppl • \$570 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
\$180 10-15 ppl • \$350 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
\$160 10-15 ppl • \$280 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 \$60 • gallon \$110

Chicken & Sausage Gumbo with Rice
½ gallon \$40 • gallon \$65

Red Beans & Rice with Sausage
½ gallon \$35 • gallon \$60
Served with cheese and onions

Chicken & Sausage Jambalaya
½ gallon \$40 • gallon \$65

Shrimp Creole with Rice*
2 gallons \$140

Dirty Rice
½ gallon \$40 • gallon \$70

* Requires 24 hours notice

Shrimp & Grits with Andouille Sausage*
full pan \$275 (2 gallons)

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, or crawfish tails

Special Muffalotta Box Lunch
quarter \$13 each • half \$18 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
\$18 each
Served with one bag of Zapp's potato chips and one RC cookie or RC brownie. Mayo & mustard packets included.
Classic Cheeseburger
8 oz premium burger, American cheese, iceberg lettuce, tomatoes, and pickles
Grilled Chicken Sandwich
6oz Grilled chicken breast, provolone cheese, iceberg lettuce, tomatoes and sauteed onions.

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, smoked turkey, or imported deli ham
Cheese options: American or cheddar

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 \$90
4" deli po-boy served on French bread dressed with fresh iceberg lettuce and sliced tomatoes and red onions. Mayo & mustard packets included.
Meat options: roast beef, smoked turkey, or imported deli ham
Cheese options: 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 \$35 • 16" tray \$65
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 \$65
Individually sliced boudin links and boudin balls served with pickles and onions.

Fresh Vegetable
12" tray \$40 • 16" tray \$70
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
\$45 / dozen (2 dozen minimum)
2" Round Italian sandwiches with Genoa salami, deli ham, Italian cheese and Mandola's olive spread.

Cheeseburger Sliders
\$45 / 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) \$80 • (60) \$115 • (80) \$150
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 \$65 • 16" tray \$125
Gulf Coast blue crab, Cajun spices and breading fried until golden brown, serve with our signature remoulade.

Gulf Coast Fried Shrimp
¼ pan \$100 • full pan \$195
Served with Ragin' Cajun red sauce and homemade tartar sauce.

Grilled Gulf Coast Shrimp
\$15 dozen for 21/25 ct shrimp
\$24 dozen for 16/20 ct shrimp
Seasoned in 7 spices served with our signature remoulade.

Spicy Boiled Shrimp
12" tray \$95 • 16" tray \$185
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 \$165
Grilled, fried, and boiled served with Ragin' Cajun red sauce.

Fried Catfish Fillets
12" tray \$75 • 16" tray \$145
Catfish fillets sliced into nuggets, delicately battered and succulently fried. Served with Ragin' Cajun red sauce and homemade tartar sauce.

Louisiana Fried Crawfish Tails
12" tray \$130 • 16" tray \$245
Seasoned Louisiana crawfish tails lightly fried and served with Ragin' Cajun red sauce.

Boiled Louisiana Crawfish
MKT