



CATERING

ON-SITE CATERING • DELIVERIES • PICK UPS

Big or small, Ragin' Catering has the experience to bring your party to life. We have mobile boilers, grills & fryers, guaranteeing that our food is hot and delicious. Our catering menu offers a variety of options, which our dedicated catering team can customize in order to make each event special and unique. From intimate dinners of 30 to large groups of 7,000, no job is too big or too small for our experienced staff.

FROM THE BAYOU

1 Gallon feeds approximately 17-20 PPL

Shrimp & Crab Gumbo with Rice

• Gallon \$110 • ½ Gallon \$60

Chicken & Sausage Gumbo with Rice

• Gallon \$65 • ½ Gallon \$40

Red Beans & Rice with Sausage

Served with cheese and onions

• Gallon \$60 • ½ Gallon \$35

Chicken & Sausage Jambalaya

• Gallon \$65 • ½ Gallon \$40

Crawfish or Shrimp Etouffee with Rice

• Gallon \$90 • ½ Gallon \$55

Shrimp Creole with Rice*

• 2 Gallons \$140

Shrimp & Grits with Andouille Sausage*

• Full Pan \$275 (2 gallons)

Dirty Rice

• Gallon \$70 • ½ Gallon \$40

*Requires 24 Hour Notice

“FAMOUS” SEAFOOD BOILS

On-site boiling minimum = 60 lb. crawfish • 30 lb. shrimp • 50 lb. crabs

We will prepare and serve our Louisiana crawfish, Gulf Coast shrimp and Texas blue crabs at your location. 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 AYEEEE!

“Ragin’ Cajun” Boil • \$Market per person

3 lbs. of 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 \$Market

“Breaux Bridge” Boil • \$Market per person

2 lbs. of boiled Louisiana crawfish and 1/3 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 \$Market

Louisiana Crawfish Boil • \$Market per person

2 lbs. of boiled Louisiana crawfish served with boiled new potatoes, corn on the cob and Ragin’ Cajun red sauce.

• Add 4oz. sausage links \$1.50 per person

• Additional pound per person \$Market

Mardi Gras Shrimp Boil • \$Market 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 4oz. sausage links \$1.50 per person

Texas Blue Crab Boil • \$Market per person

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



TRAYS & PLATTERS

SEAFOOD PLATTERS

• 12' Tray feeds about 10 to 15 • 16" Tray feeds about 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, served with our signature remoulade

Gulf Coast Fried Shrimp

• Half Pan \$100 (feeds 15) • Full Pan \$195 (feeds 25)
Served with Ragin' Cajun red sauce and homemade tartar sauce

Spicy Boiled Gulf Coast Shrimp • 12" Tray \$95 • 16" Tray \$185

Served with Ragin' Cajun red sauce and our signature remoulade

Grilled Gulf Coast Shrimp

Seasoned in 7 spices served with our signature remoulade
• \$24 Dozen for 16/20 ct shrimp • \$15 Dozen for 21/25 ct shrimp

Shrimp Brochette • \$3.75 ea.

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

Shrimp Medley • 16" Tray \$165

Grilled, fried, and boiled Gulf Coast shrimp 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

PO-BOY TRAYS

Assorted Seafood Po-boy Tray (14 sandwiches per tray) • \$100

4" fried seafood po-boy served on French bread dressed with fresh 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 Deli Po-boy Tray (14 sandwiches per tray) • \$90

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

Big Ole' Po-Boys

4' foot or 6' foot deli po-boy loaded with roast beef, imported deli ham, genoa salami, smoked turkey, American cheese, shredded iceberg lettuce, sliced tomatoes and red onions. Topped with a layer of Creole mustard dressing and served with condiment packets on the side.

• 4 foot: (feeds 20-25 PPL) \$150 • 6 foot: (feeds 35-45 PPL) \$195



MEATS, CHEESES & VEGGIES

Sampler Platter • 16" Tray \$85

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

Hot Boudin Link or Sausage Tray • 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

Mini Meatballs with Mandola's Red Gravy

• Half Pan \$80 (feeds 15) • Full Pan \$150 (feeds 30)

Tomato Caprese Skewers* • \$3.75 ea. (seasonal) Caprese tomatoes, buffalo mozzarella and fresh basil

Fresh Vegetable • 12" Tray \$40 • 16" Tray \$70

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

Seasonal Fruit • 12" Tray \$65 • 16" Tray \$100 Cool, fresh seasonal fruit served with a tasty yogurt dip

Fancy Meat & Cheese • 16" Tray \$115

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

Louisiana Meat Pies • \$1.99 each Served with ranch

Mini Muffalotta • \$45 dozen (2 dozen minimum)

2" round Italian sandwiches with genoa salami, imported deli ham, Italian cheeses 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

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

• 40 Count - \$80 • 60 Count - \$115 • 80 Count - \$150

Beef Tenderloin • 20-25 PPL \$Market • 40-50 PPL \$Market

Cajun crusted beef tenderloin served medium rare. Sliced and served with silver dollar rolls and a spicy horseradish sauce

Pork Tenderloin • 20-25 PPL \$Market • 40-50 PPL \$Market

Pineapple and teriyaki glazed pork tenderloin. Sliced and served with a pineapple bourbon sauce and silver dollar rolls

Grilled Skewers

• Cajun Rib-Eye \$13 ea. • Chicken \$8 ea. • Veggie \$6 ea.
• Gulf Coast Shrimp (3 pcs) \$8 ea.



SOUTHERN SPECIALTIES

FRIED ENTREES

Fried entrees served with jalapeño hush puppies and a side of your choice. Ragin' Cajun red sauce, homemade tartar sauce and lemon wedges served with seafood selection.

- **Mississippi Fried Catfish** • \$23 per person
- **Fried Gulf Coast Shrimp** • \$20 per person
- **Combination Fried Catfish & Shrimp** • \$22 per person

Fried Entree Add-Ons:

- Louisiana Fried Crawfish Tails
- Fried Gulf Coast Oysters
- Soft Shell Crabs
- Chicken Tenders

GRILLED ENTREES

Grilled entrees served with your choice of two sides. Ragin' Cajun red sauce, homemade tartar sauce and lemon wedges served with seafood selection.

- **Mississippi Catfish Fillets (2)** • \$24 per person
- **14oz. Rib-Eye** • \$Market
- **Gulf Coast Shrimp (6)** • \$22 per person
- **10oz. Bone-In Pork Chop** • \$Market
- **7oz. Wild Caught Salmon Fillet** • \$Market
- **Chicken Breast (2/6oz)** • \$23 per person
- **7oz. Mahi Mahi Fillet** • \$Market
- **Combinations available** • \$Market

Choice of Sides: Roasted brussel sprouts, garlic mashed potatoes, boiled new potatoes, fries, sautéed broccoli, corn on the cob, green beans, stone-ground grits

Asparagus – add \$6 per person

SIGNATURE CHAR-GRILLED OYSTERS

- \$Market (8 dozen minimum)

Oysters topped with herbs, an Italian cheese blend and lemon-garlic butter cooked on-site.

Grilled Skewers

- Rib-Eye \$13 ea • Chicken \$8 ea • Veggie \$6 ea
- Gulf Coast Shrimp (3 pcs) \$8 ea

PASTA DISHES

- ½ pan feeds 10 to 12 • full pan feeds 20 to 25

Mandola's Spaghetti & Meatballs Dinner \$17 per person

Served with salad and garlic bread.

Choice of Salad: House or Caesar

Alfredo Pasta

with Gulf Coast shrimp or chicken.

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

Mandola's Spaghetti & Meatballs

- ½ pan \$60 • full pan \$120

Seafood Lafourche

Penne pasta with sautéed Gulf Coast shrimp and 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/ blackened chicken or shrimp \$50
- full pan \$95 Add grilled/ blackened chicken or shrimp \$85

Three-Cheese Lasagna with Meat Sauce

- ½ pan \$70 • full pan \$135



TEXAS BBQ

(25 person minimum)

• **2 Meats** \$Market per person • **3 Meats** \$Market per person

BBQ Plate: Slow smoked brisket, chicken and sausage, sliced white bread or jalapeño cheese bread, pickles, onions and BBQ sauce with your choice of two sides.

Choice of Sides: Potato salad, creamy cole slaw, baked beans, mashed potatoes, boiled new potatoes or corn on the cob

BBQ Sauce

• quart \$10 • ½ gallon \$20

TEX MEX FAVORITES

Fajitas • \$23 per person (25 person minimum)

Tender marinated grilled beef and chicken fajitas (6oz. per person), Mexican rice and beans a la charra. Toppings include homemade pico de gallo, sour cream and cheddar cheese. Served on flour or corn tortillas, with homemade tortilla chips and roasted salsa.

Mexican Rice • ½ gallon \$22 • gallon \$40

Beans a La Charra • ½ gallon \$22 • gallon \$40

DIPS AND SALSAS

All dips and salsas served with homemade tortilla chips.

• ½ gallon feeds 10 to 15 PPL • gallon feeds 25 to 30 PPL

Shrimp & Crab Campechana

Fresh tomatoes, onions, fresh jalapeño, cilantro, avocado and chunks of Gulf Coast shrimp and fresh crab meat.

• ½ gallon \$85 • gallon \$145

Traditional Guacamole

• ½ gallon \$45 • gallon \$80

Chile con Queso

• quart \$23 • ½ gallon \$40 • gallon \$75

Roasted Salsa

• quart \$13 • ½ gallon \$22 • gallon \$40



PICNIC FAVORITES

Your choice of one main entrée and one side.
All the fixings are included.

Hot Dogs (All beef Vienna) or Sausage Link in a Bun • \$8 per person

Classic Cheeseburger • \$16 per person

8oz premium burger, American cheese, iceberg lettuce, tomatoes, onions, and pickles

Grilled Chicken Sandwich • \$16 per person

6oz Grilled Chicken breast, Provolone cheese, iceberg lettuce, tomatoes and sauteed onions

Choice of Sides: Zapp's potato chips, fries, traditional potato salad or creamy cole slaw

Big Ole' Po-Boys

4-ft or 6-ft deli po-boy loaded with roast beef, imported deli ham, genoa salami, smoked turkey, American cheese, shredded iceberg lettuce, sliced tomatoes and red onions. Topped with a layer of Creole mustard dressing and served with condiment packets on the side.

• 4 Foot: (feeds 20-25) \$150 • 6 Foot: (feeds 35-45) \$195

Cold Pasta Salad

Penne pasta and crisp vegetables tossed with mild Italian dressing.

• ½ gallon \$20 • gallon \$38

SPECIALTY STATIONS

- Beef Tenderloin
- Prime Rib
- Pork Tenderloin
- Slow Roasted Brisket
- Roasted Turkey

Beef Tenderloin • 20-25 per person \$Market • 40-50 per person \$Market
Cajun crusted beef tenderloin served medium rare. Sliced and served with silver dollar rolls and a spicy horseradish sauce.

Pork Tenderloin • 20-25 per person \$Market • 40-50 per person \$Market
Pineapple and teriyaki glazed pork tenderloin. Sliced and served with a pineapple bourbon sauce and silver dollar rolls.

RAW BAR • \$Market (20 person minimum)

Served on a bed of crushed ice with our signature remoulade and cocktail sauce, garnished with fresh lemons.

- Gulf Coast Oysters on the Half Shell
- Gulf Coast Boiled Shrimp
- Snow Crab Clusters
- Fresh Jumbo Crab Claws
- Crab Fingers • Ceviche • Shrimp & Crab Campechana

NOLA BEIGNET STATION • \$6 per person (25 person minimum)

Classic New Orleans-style beignets made to order on-site.



FRESH 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/ Blackened Chicken \$55 Shrimp \$60

- 25-30 PPL 16" Tray \$60

Add Grilled/ Blackened Chicken \$80 Shrimp \$85

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/ Blackened Chicken \$55 Shrimp \$60

- 25-30 PPL 16" Tray \$60

Add Grilled/ Blackened Chicken \$80 Shrimp \$85

CHOICE OF SIDES

Garlic Mashed Potatoes • 1/3 Pan \$35 • 1/2 Pan \$55 • Full Pan \$100

French Fries • 1/2 Pan \$30 • Full Pan \$60

Boiled New Potatoes • 1/2 Pan \$18 • Full Pan \$35

Traditional Potato Salad • 1/2 Gallon \$30 • Gallon \$58

Sautéed Vegetables • 1/2 Pan \$30 • Full Pan \$60

Corn on the Cob • 1/2 Pan \$23 • Full Pan \$45

Creamy Cole Slaw • 1/2 Gallon \$32 • Gallon \$64

Cold Pasta Salad • 1/2 Gallon \$20 • Gallon \$38

Baked Beans • 1/2 Gallon \$20 • Gallon \$38

Roasted Rosemary Potatoes • Full Pan \$45

Fresh Asparagus • Full Pan \$Market

BREADS

Homemade Cornbread Tray (Honey or Jalapeño)

- 1/2 Pan \$23 • Full Pan \$45

Garlic Bread Tray • 12 ct \$16 • 24 ct \$32

French Bread Tray • 12 ct \$14 • 24 ct \$30

Buttery Dinner Rolls • 1/2 Dozen \$6 • Dozen \$10

Jalapeño Hushpuppies • 1/2 Pan \$35 • Full Pan \$80



DESSERTS

- RC Cookies** • \$24 dozen
Choice of Hershey's Chocolate Chip or Reese's Peanut Butter
- RC Brownies** • \$24 dozen
- Cheesecake Bites** • \$3.25 per person (3 bites per person)
- Homemade 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**** • \$38 dozen (2 dozen minimum)
- King Cakes*** Flavors available upon request.
• 1LB (feeds 10 PPL) MKT • 2LB (feeds 20 PPL) MKT
- * Requires 24 Hour Notice ** Requires 48 Hour Notice

NON-ALCOHOLIC BEVERAGES

- Assorted Canned Soft Drinks** \$1.99 each
- RC Bottled Water** \$1.89 each
- Iced Tea or Lemonade** \$12.00 per Gallon
(Includes: ice, cups and sweetener)

ALCOHOLIC BEVERAGES

Bartenders available upon request

SIGNATURE BLOODY MARY BAR

\$12 per person (20 person minimum)

Served with Ragin' Cajun's "famous" infused vodka.

TOPPINGS INCLUDE: olives, limes, lemons, celery and Cajun green beans.
Boiled Gulf Coast shrimp available. \$Market

SPICES INCLUDE: Ragin' Cajun pepper sauce, Cajun power garlic sauce, Tabasco sauce, Slap Ya Mama seasoning, worcestershire sauce, celery salt

BUILD YOUR OWN BAR

\$Market

5 Premium liquors, mixers, garnishes, cups, beverage napkins, straws
Example: Crown, Tito's, Bacardi, Dewar's, Tanqueray

FROZEN MARGARITAS, HURRICANES & SCREWDRIVERS

Machine rental \$185
Gallon = 16 drinks..... \$64
5 Gallons = 80 drinks..... \$280

BEER

Keg Beer: Domestic \$240 Import \$315 Pony \$145
By the Case: Domestic \$55 Import \$65

WINE

White, Red & Bubbly Available.



RAGIN' CATERING



SOUTHERN HOSPITALITY
FOR ALL OCCASIONS

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