

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

\$175 10-15 ppl • \$310 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

\$170 10-15 ppl • \$305 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 \$55

Served with cheese and onions

Crawfish or Shrimp Etouffee with Rice

½ gallon \$55 • gallon \$90

Shrimp & Grits with Andouille Sausage*

full pan \$275 (2 gallons)

Chicken & Sausage Gumbo with Rice

½ gallon \$40 • gallon \$65

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

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

Traditional Box Lunch

4" po-boy \$14 • 8" po-boy \$18

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

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.

Classic Cheeseburger Box Lunch

\$16 each

8 oz premium burger, American cheese, iceberg lettuce, tomatoes, and pickles
Served with one bag of Zapp's potato chips and one RC cookie or RC brownie. Ketchup, mayo & mustard included.

Grilled Chicken Sandwich Box Lunch

\$18 each

6oz Grilled chicken breast, provolone cheese, iceberg lettuce and tomatoes.
Served with one bag of Zapp's potato chips and one RC cookie or RC brownie. Mayo & mustard packets included.

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 \$6

Red beans & rice with sausage \$4

Chicken & sausage jambalaya \$6

Zapp's potato chips \$2.25

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 \$100

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

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 bites, LA meat pies, and jalapeño hush puppies. Served with ranch and Ragin' Cajun red sauce.

Hot Boudin Link

12" tray \$45 • 16" tray \$80

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 \$75

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.

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 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) \$90 • (60) \$125 • (80) \$175

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

Grilled or Blackened 6oz Chicken Breasts

½ pan \$65 • full pan \$120

Grilled Skewers

Rib Eye \$14 each • Chicken \$8 each • Veggie \$6 each

Louisiana Meat Pies

\$1.99 each Served with ranch.

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

½ pan \$90 • full pan \$155

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 \$85 • 16" tray \$175

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

Boiled Louisiana Crawfish

MKT

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 \$145

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.

Grilled or Blackened 6oz Catfish

½ pan \$80 • full pan \$155

Served with homemade tartar sauce and our signature remoulade.

Grilled or Blackened 7oz Salmon

½ pan \$110 • full pan \$220

Served with our signature remoulade.

Louisiana Fried Crawfish Tails

12" tray \$135 • 16" tray \$255

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

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 \$100
 ½ pan with shrimp \$85
 full pan with chicken \$200
 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 \$60
 Add grilled or blackened shrimp \$55

(25-30 ppl) • 16" Tray \$65

Add grilled or blackened chicken \$85
 Add grilled or blackened shrimp \$80

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 \$60
 Add grilled or blackened shrimp \$55

(25-30 ppl) • 16" Tray \$65

Add grilled or blackened chicken \$85
 Add grilled or blackened shrimp \$80

BREADS

Homemade Cornbread

Tray (honey or jalapeño)

½ pan \$25 • full pan \$48

French Bread

12 count \$15 • 24 count \$30

Jalapeño Hush Puppies

½ pan \$35 • full pan \$80

Garlic Bread

12 count \$17 • 24 count \$32

SIDES

French Fries

½ pan \$35 • full pan \$65

Boiled New Potatoes

½ pan \$18 • full pan \$35

Roasted Rosemary Potatoes

full pan \$45

Sautéed Vegetables

½ pan \$30 • full pan \$60

Creamy Coleslaw

½ gallon \$33 • gallon \$65

Roasted Brussel Sprouts

½ pan \$40 • full pan \$75

Sautéed Broccoli

½ pan \$30 • full pan \$60

Corn on the Cob

½ pan \$23 • full pan \$45

NON-ALCOHOLIC BEVERAGES

Assorted Canned Soft Drinks

\$2 each

RC Bottled Water

\$2 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 \$25

Bread Pudding with Rum Sauce

½ pan \$40 • full pan \$75

Southern Pecan Pie

whole pie \$28

Peach Cobbler

½ pan \$40 • full pan \$75

Pralines**

dozen \$40 (2 dozen minimum)

** Requires 48 hours notice

King Cake*

(seasonal)
 2 pounds (feeds 20 ppl) MKT

1 pound (feeds 10 ppl) MKT

* Requires 24 hours notice

Pecan Royale Cheesecake

whole \$65

Key Lime Pie

whole pie \$75

Gourmet Dessert Shots

Crème Brûlée * Key Lime pie * Chocolate Trio

\$5ea

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



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