

EXAMPLE MENUS



BAYOU LA TECHE MENU

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

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

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

Available as 2 or 3 courses

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

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