



# CATERING

## ON-SITE CATERING • DELIVERIES • PICK UPS

From small gatherings to large-scale events, Ragin' Catering has the expertise to bring your celebration to life. Our mobile boilers, grills, and fryers ensure every bite is served hot, fresh, and full of flavor. We offer a wide variety of menu options, all customizable by our dedicated catering team to make your event truly unique. Whether it's an intimate dinner for 30 or a crowd of 7,000, no event is too big or too small for our staff.

### FROM THE BAYOU

\*Requires 24 Hour Notice  
1 Gallon feeds approximately 17-20 PPL

#### Shrimp & Crab Gumbo

Served with Rice on the side  
Gallon **\$100** ½ Gallon **\$55**

#### Dirty Rice

Gallon **\$70** ½ Gallon **\$40**

#### Chicken & Sausage Gumbo

Served with Rice on the side  
Gallon **\$65** ½ Gallon **\$40**

#### Shrimp Creole

Served with Rice on the side  
2 Gallons **\$140**

#### Red Beans & Rice with Sausage

Served with Rice, shredded cheese, and white onions on the side  
Gallon **\$55** ½ Gallon **\$30**

#### Shrimp or Crawfish Etouffee

Served with Rice on the side  
Gallon **\$90** ½ Gallon **\$55**

#### Shrimp & Grits with Andouille Sausage

Full Pan (2 gallons) **\$275**

#### Chicken & Sausage Jambalaya

Served with Rice on the side  
Gallon **\$65** ½ Gallon **\$40**

### SEAFOOD BOILS

We bring the bayou to you—serving fresh Louisiana crawfish, Gulf Coast shrimp, and Texas blue crabs, boiled in our famous Ragin' Cajun blend of spices. Since 1974, we've delivered the highest quality, pond-raised crawfish that'll have your guests shouting **AYEEE!**

All boil packages are priced per person based on current market value.

#### Ragin' Cajun Boil

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.

#### Breaux Bridge Boil

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.

#### Louisiana Crawfish Boil

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

#### Mardi Gras Shrimp Boil

½ lb. boiled Gulf Coast shrimp served with boiled new potatoes, corn on the cob, Ragin' Cajun red sauce and our signature remoulade.

#### Texas Blue Crab Boil

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

**On-Site Boiling Minimums: 60 lbs. crawfish • 30 lbs. shrimp • 50 lbs. crabs**





# SEAFOOD PLATTERS

· 12" Tray/ Half Pan feeds about 10 to 15 people · 16" Tray/ Full Pan feeds about 20 to 25 people

## Assorted Fried Seafood

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

16" Tray **\$225**

## Blue Crab Fritters

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

Half Pan **\$65** Full Pan **\$125**

## Gulf Coast Fried Shrimp

Served with Ragin' Cajun red sauce and homemade tartar sauce

Half Pan **\$90** Full Pan **\$155**

## Spicy Boiled Gulf Coast Shrimp

Served with Ragin' Cajun red sauce and our signature remoulade

12" Tray **\$85** 16" Tray **\$175**

## Grilled Gulf Coast Shrimp

Seasoned in 7 spices served with our signature remoulade

**\$26** Dozen for 16/20 ct shrimp **\$16** Dozen for 21/25 ct shrimp

## Shrimp Brochette

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

Sold Individually. **\$3.75** ea.

## Grilled or Blackened 6 oz Catfish Fillets

Served with lemon garlic butter sauce

Half Pan **\$80** Full Pan **\$155**

## Shrimp Medley

Grilled, fried, and boiled Gulf Coast shrimp served with Ragin' Cajun red sauce

16" Tray **\$145**

## Fried Catfish Fillets

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

Half Pan **\$80** Full Pan **\$155**

## Louisiana Fried Crawfish Tails

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

Half Pan **\$135** Full Pan **\$255**

## Grilled or Blackened 7 oz Salmon Fillets

Served with lemon garlic butter sauce

Half Pan **\$115** Full Pan **\$230**

## Assorted Seafood Po-boy Tray

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

(14 sandwiches per tray) **\$100**





## PLATTERS & TRAYS

### **Sampler Platter**

Boudin balls, Jalapeno cheddar bites, L.A. meat pies and jalapeno hushpuppies. Serve with ranch and Ragin' Cajun red sauce.

16" Tray **\$85**

### **Hot Boudin Link Tray**

Individually sliced and served with pickles and onions

12" Tray **\$50** 16" Tray **\$90**

### **Fried Boudin Balls**

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

Sold by the Dozen **\$20**

### **Boudin Combo**

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

16" Tray **\$80**

### **Mini Meatballs with Mandola's Red Gravy**

Half Pan **\$90** (feeds 15) Full Pan **\$175** (feeds 30)

### **Tomato Caprese Skewers**

Caprese tomatoes, buffalo mozzarella and fresh basil

Sold individually **\$3.75 Ea.**

### **Fresh Vegetables**

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

12" Tray **\$40** 16" Tray **\$70**

### **Seasonal Fruit**

Cool, fresh seasonal fruit served with a tasty yogurt dip

12" Tray **\$65** 16" Tray **\$100**

### **Meat & Cheese**

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.

16" Tray **\$115**

### **Charcuterie Board**

Delightful assortment of cured meats, cheeses, and various accompaniments

12" Tray **\$225** 16" Tray **\$325**

### **Louisiana Meat Pies**

Served with ranch

Sold individually **\$2.25 Ea.**

### **Mini Muffalottas**

2" Italian sandwiches with genoa salami, imported deli ham, Italian cheeses and Mandola's olive spread

2 dozen minimum **\$50** per dozen

### **Cheeseburger Sliders**

Served with cheddar or American cheese

2 dozen minimum **\$45** per dozen

### **Chicken Tenders**

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

12" Tray **\$95** 16" Tray **\$155**

### **Grilled or Blackened 6oz Chicken Breast**

Half Pan **\$70** Full Pan **\$130**





## Golden Fried Chicken Wings

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

40 ct. **\$90** 60 ct. **\$125** 80 ct. **\$175**

## Grilled Skewers

Cajun Rib-Eye **\$15** ea. Chicken **\$8** ea. Veggie **\$6** ea.

## Assorted Deli Po-boy Tray

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 Provolone

(14 sandwiches per tray) **\$100**

# 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.

- Southern Fried Catfish \$24 per person
- Fried Gulf Coast Shrimp \$18 per person
- Combination Fried Catfish & Shrimp \$20 per person

Add-Ons for Fried Entrees:

- Louisiana Fried Crawfish Tails \$4
- Fried Gulf Coast Oysters \$8
- Soft Shell Crabs \$13
- Chicken Tenders \$3

## 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.

- Southern Catfish Fillets (2) \$26 per person
- 12oz Rib-Eye \$Market
- Gulf Coast Shrimp (8) \$21 per person
- 10oz Bone-In Pork Chop \$Market
- 7oz Salmon \$28 per person
- Chicken Breast (2/6oz) \$24 per person

Side Options: Roasted Brussel sprouts, garlic mashed potatoes, boiled new potatoes, fries, sautéed broccoli, corn on the cob, green beans, stone-ground grits

# PASTAS

• 1/2 pan feeds approximately 10 to 12 people • Full pan feeds approximately 20 to 25 people

## Mandola's Spaghetti & Meatballs Dinner

Served with salad and garlic bread.

Choice of Salad: House or Caesar  
per person **\$19**

## Alfredo Pasta

with Gulf Coast 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 **\$65** full pan **\$130**

## Seafood Lafourche

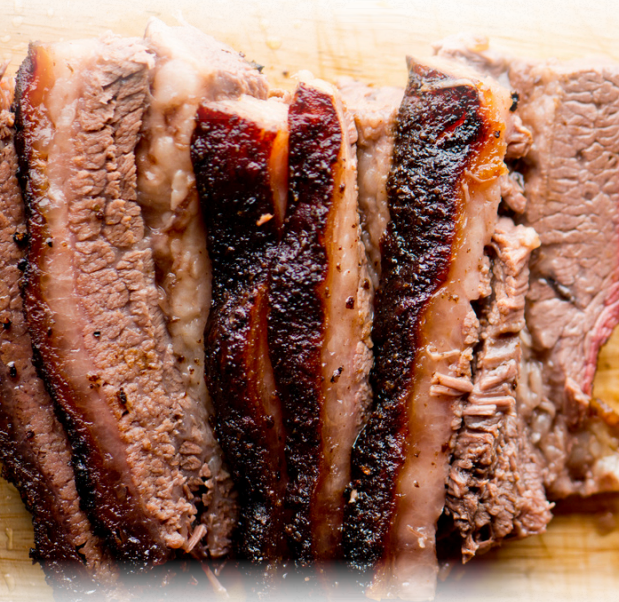
Penne pasta with sautéed Gulf Coast shrimp and crawfish tails, sun-dried tomatoes, and spring peas in our homemade alfredo sauce, garnished with lump crab meat.

½ Pan **\$135** Full Pan **\$260**

## Three-Cheese Lasagna with Meat Sauce

½ Pan **\$70** Full Pan **\$135**





## Veggie Penne Pasta

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

- ½ pan **\$50**      ½ pan with Grilled/Blackened Chicken or Shrimp **\$100**
- full pan **\$95**      full pan with Grilled/Blackened Chicken or shrimp **\$180**

## TEXAS BBQ

(25 person minimum)

2 Meats/ \$20 per person    3 Meats/ \$23 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

(25 person minimum)

**Fajitas**    1/2 Gallon feeds 10 to 15 people    Gallon feeds 25 to 30 people

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.

**\$25 per person**

### Mexican Rice

½ gallon **\$22**    gallon **\$40**

### Beans a La Charra

½ gallon **\$22**    gallon **\$40**

### Shrimp & Crab Campechana

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

Quart **\$65**    ½ Gallon **\$125**

### Traditional Guacamole

Served with homemade tortilla chips

½ Gallon **\$45**    Gallon **\$80**

### Chile con Queso

Served with homemade tortilla chips

Quart **\$24**    ½ Gallon **\$40**    Gallon **\$78**

### Roasted Salsa

Served with homemade tortilla chips

Quart **\$10**    ½ Gallon **\$20**    Gallon **\$38**

## 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

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

**\$17 per person**





## 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) **\$175**      6 foot: (feeds 35-45 PPL) **\$225**

## Grilled Chicken Sandwich

6oz Grilled Chicken breast, Provolone cheese, iceberg lettuce, tomatoes

**\$18** per person

## Cold Pasta Salad

Penne pasta and crisp vegetables tossed with mild Italian dressing

½ Gallon **\$20**    Gallon **\$38**

# SPECIALTY STATIONS

Your choice of main entrée, options including Beef Tenderloin, Prime Rib, Pork Tenderloin, Slow Roasted Brisket, or Roasted Turkey.

## Beef Tenderloin

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

20-25 servings or 40-50 servings **\$Market**

## Pork Tenderloin

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

20-25 servings or 40-50 servings **\$Market**

## Signature Char-Grilled Oysters

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

8 dozen minimum **\$Market**

## Raw Bar

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

20 person minimum **\$Market**

## NOLA Beignet Station

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

25 person minimum **\$6** per person

# FRESH SALADS

Served with choice of 2 dressings. Add Grilled/Blackened Chicken or Shrimp.

## House Salad

Chopped romaine with artisan lettuce mixed with grape tomatoes, red onions, cucumbers and carrots. Served with choice of 2 dressings

12" Tray **\$35**    With Chicken **\$95**    With Shrimp **\$90**

16" Tray **\$65**    With Chicken **\$150**    With Shrimp **\$145**

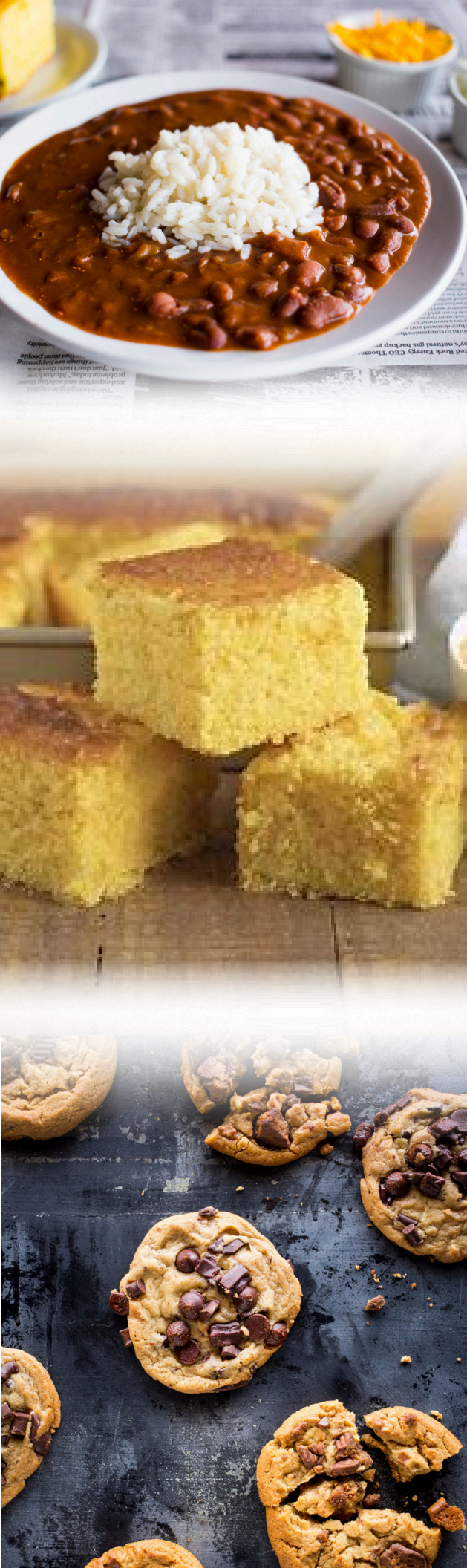
## Mandola's Caesar Salad

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

12" Tray **\$35**    With Chicken **\$95**    With Shrimp **\$90**

16" Tray **\$65**    With Chicken **\$150**    With Shrimp **\$145**





## CHOICE OF SIDES

### **Garlic Mashed Potatoes**

1/3 Pan **\$35** ½ Pan **\$60**

### **French Fries**

½ Pan **\$35** Full Pan **\$65**

### **Boiled New Potatoes**

½ Pan **\$18** Full Pan **\$35**

### **Traditional Potato Salad**

½ Gallon **\$34** Gallon **\$68**

### **Sautéed Vegetables**

½ Pan **\$35** Full Pan **\$65**

### **Corn on the Cob**

½ Pan **\$23** Full Pan **\$45**

### **Roasted Rosemary Potatoes**

Full Pan **\$45**

### **Creamy Cole Slaw**

½ Gallon **\$34** Gallon **\$68**

### **Cold Pasta Salad**

½ Gallon **\$20** Gallon **\$38**

### **Baked Beans**

½ Gallon **\$22** Gallon **\$40**

### **Fresh Asparagus**

Full Pan **\$Market**

### **Roasted Brussel Sprouts**

½ Pan **\$45** Full Pan **\$80**

### **Sauteed Broccoli**

½ Pan **\$30** Full Pan **\$60**

## BREADS

### **Homemade Cornbread Tray (Honey or Jalapeno)**

½ Pan **\$25** Full Pan **\$48**

### **Garlic Bread**

12 ct. **\$17** 24 ct. **\$32**

### **French Bread**

12 ct. **\$15** 24 ct. **\$30**

### **Challah Dinner Rolls**

Dozen **\$10**

### **Jalapeño Hushpuppies**

½ Pan **\$40** Full Pan **\$80**

## DESSERTS

### **RC Cookies**

Choice of Hershey's Chocolate Chip or Reese's Peanut Butter

**\$25** Dozen

### **RC Brownies**

**\$27** Dozen

### **Cheesecake Bites**

3 bites per person

**\$3.25** per person

### **Homemade Bread Pudding with Rum Sauce**

½ Pan **\$40** Full Pan **\$80**

### **Southern Pecan Pie**

feeds 6 to 8 people

Whole Pie **\$28**

### **Peach Cobbler**

½ Pan **\$40** Full Pan **\$75**





## Pralines

Requires 48 Hour Notice. 2 Dozen Minimum.

**\$40** Dozen

## King Cakes

Flavors available upon request. Requires 24 Hour Notice

1LB (Feeds 10 people) **\$Market** 2LB (Feeds 20 people) **\$Market**

## Pecan Royale Cheesecake

Whole Cake **\$80** (12 slices)

## Old Fashion Key Lime Pie

Whole Pie **\$75** (12 slices)

## New Orleans Beignet Station

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

25 Person Minimum. **\$6** per person

# NON-ALCOHOLIC BEVERAGES

## Assorted Canned Soft Drinks

**\$2** Each

## RC Bottled Water

**\$2** Each

## Iced Tea or Lemonade

Includes: ice, cups and sweetener

**\$10** per Gallon

# ALCOHOLIC BEVERAGES

Bartenders available upon request

## Signature Bloody Mary Bar

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

20 person minimum. **\$12** per person

## Build Your Own Bar

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

**\$Market**

## Frozens

Margaritas, Hurricanes, Swirls, and Screwdrivers. Machine rental available upon request. **\$200**

**\$65** per Gallon (16 Drinks) **\$285** for 5 Dozen (80 Drinks)

## Beer

Kegs or bottles available

Domestic Keg **\$240** Import Keg **\$315** Pony **\$145**

Domestic **\$55** Import **\$65**

## Wine

White, Red, & Bubbles Available.





# RAGIN' CATERING



**SOUTHERN HOSPITALITY**  
**FOR ALL OCCASIONS**

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