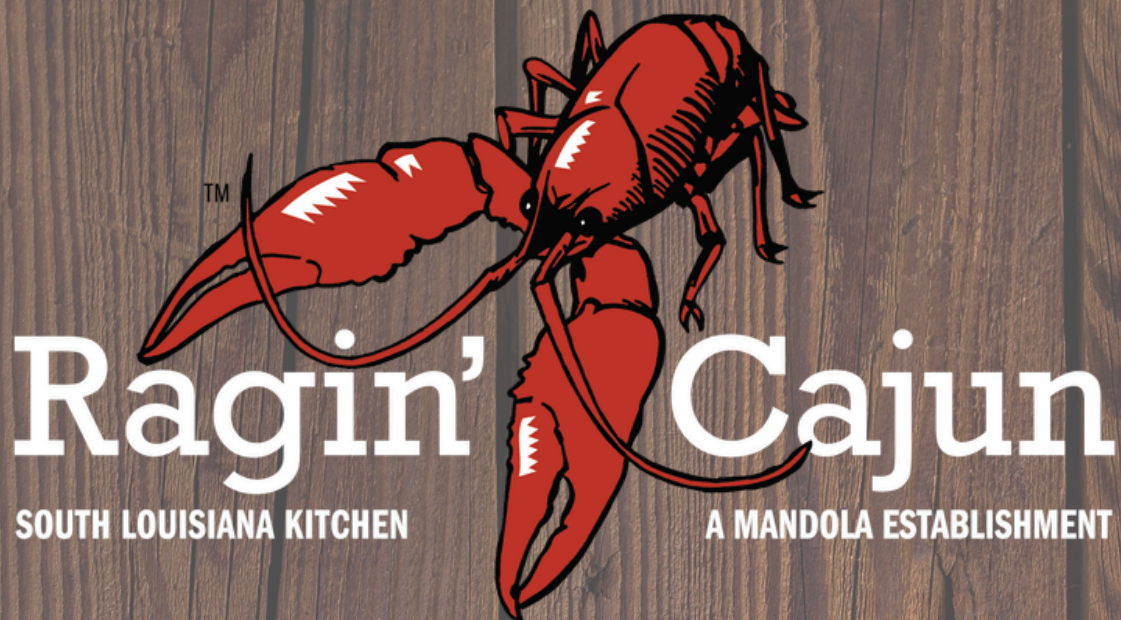




Southern Hospitality for All Occasions

RAGIN' CATERING FULL SERVICE CATERING MENU

SCOTT HIGHTOWER

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713.621.3474

FROM THE BAYOU

Shrimp & Crab Gumbo

Chicken & Sausage Gumbo

Crawfish or Shrimp Etouffee

Chicken & Sausage Jambalaya

Red Beans & Rice with Sausage

Dirty Rice

Shrimp Creole

SALADS

House Salad

Chopped Romaine with Artisan lettuce mixed with grape tomatoes, red onions, cucumbers and carrots.

Mandola's Caesar Salad

Chopped Romaine lettuce, Cajun croutons, tossed in a creamy Caesar dressing with fresh Parmesan cheese

12" Tray (10-15 ppl)

With Grilled/Blackened Chicken or Shrimp

16" Tray (25-30 ppl)

With Grilled/Blackened Chicken or Shrimp

SEAFOOD BOILS

All packages are priced according to current market value.

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 AYEEEE!

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.

ON-SITE BOILING MINIMUMS:

60 LBS. CRAWFISH • 30 LBS. SHRIMP • 50 LBS. CRABS



PLATTERS & TRAYS

Sampler Platter

Boudin Balls, jalapeno bites, meat pies & jalapeno hushpuppies, Served with ranch & Ragin' Cajun red sauce

Hot Boudin Link

Individually sliced, served with pickles & onions

Fried Boudin Balls

Hot boudin links hand-rolled into bite-sized balls, battered & deep-fried

Boudin Combo

Individually sliced links & boudin balls, served with pickles & onions

Mini Muffalottas

2" Italian meats & cheeses with Mandola's famous olive mix

Cheeseburger Sliders

Served with cheddar or American cheese

Grilled Skewers

Your Choice of Cajun Rib-Eye, Chicken, Shrimp & Veggie

Chicken Tenders

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

Chicken Wings

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

Chicken Breast

Grilled or Blackened 6oz chicken breast

Charcuterie Board

Delightful assortment of cured meats, cheeses & various accompaniments

Mini Meatballs with Mandola's Red Gravy

Homemade mini all beef meatballs topped with red gravy

Tomato Caprese Skewers

Mozarella, Cherry Tomatoes & Basil, topped with balsamic glaze

Louisiana Meat Pies

Served with ranch

Assorted Fried Seafood

Lightly fried shrimp, catfish, oysters & crawfish tails. Served with Ragin' Cajun red sauce & signature remoulade

Gulf Coast Fried Shrimp

Served with Ragin' Cajun red sauce & homemade tartar sauce

Spicy Cold Boiled Gulf Coast Shrimp

Served with Ragin' Cajun red sauce & signature remoulade

Shrimp Brochette

Gulf Coast shrimp wrapped in bacon, stuffed with cheese & jalapenos. Served with our signature remoulade

Grilled or Blackened Catfish Fillets

6oz Fillets served with lemon garlic butter sauce

Louisiana Fried Crawfish Tails

Lightly fried, served with Ragin' Cajun red sauce

Grilled or Blackened Salmon Fillets

7oz Fillets served with lemon garlic butter sauce

Fried Catfish Fillets

Sliced into nuggets, fried. Served with Ragin' Cajun red sauce & homemade tartar sauce

Blue Crab Fritters

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

Assorted Seafood Po-Boy Tray

4" Fried seafood po-boy served on French bread dressed with iceberg lettuce & tomatoes. Ragin' Cajun red sauce & homemade tartar sauce served on the side.

Fried Seafood Options: Shrimp, Catfish, Crawfish Tails or Oysters

Assorted Deli Po-Boy Tray

4" Deli po-boy served on French bread with iceberg lettuce, sliced tomatoes, red onions. Mayo & mustard packets included.

Meat Options: Roast Beef, Turkey, or Ham

Cheese Options: American or Provolone

PACKAGES

Favorite Package

House Salad
Fried Catfish & Shrimp tray
Chicken & Sausage Jambalaya
Red Beans & Rice with Sausage
Jalapeno Hushpuppies
Homemade Tartar Sauce
Ragin' Cajun Red Sauce
RC Cookies & Brownies

Bayou Package

Your choice of 2 bayou dishes.

Shrimp & Crab Gumbo
Chicken & Sausage Gumbo
Chicken & Sausage Jambalaya
Red Beans & Rice with Sausage
Crawfish Etoufee
Jalapeno or Honey Cornbread
Mandola's Caesar Salad
Peach Cobbler

Grill Package

House Salad
Grilled Salmon Fillets
Grilled Chicken Breast
Sauteed Vegetables
Boiled New Potatoes
Signature Remoulade Sauce
RC Cookies & Brownies

Seafood Po-boy Package

Assorted 4" Seafood Po-boy Tray
Red Beans & Rice with Sausage
Zapp's Potato Chips
RC Cookies & Brownies

BOX LUNCHES

Seafood Po-Boy

8" Fried seafood po-boy served on French bread, dressed with iceberg lettuce & tomato. Served with a bag of Zapp's potato chips & a RC cookie or Brownie. Mayo & ketchup packets included.

Fried Seafood Options: Shrimp, Catfish or Crawfish Tails

Deli Po-Boy

Traditional French bread sandwich dressed with iceberg lettuce, tomatoes & red onions. Served with a bag of Zapp's potato chips & a RC cookie or brownie.

Mayo & ketchup packet provided.

Meat Options: Roast Beef, Turkey, or Ham

Cheese Options: American or Provolone

Classic Cheeseburger

8oz Premium burger, American cheese, iceberg lettuce, tomatoes & pickles. Served with a bag of Zapp's potato chips & a RC cookie or brownie. Mayo, mustard & ketchup packet included.

Special Muffalotta

Our famous New Orleans traditional muffalotta with Italian meats & cheeses, topped with Mandola's olive mix. Served with a bag of Zapp's potato chips & a RC cookie or brownie.

Chicken Sandwich

6oz grilled chicken breast, provolone cheese, iceberg lettuce & tomatoes. Served with a bag of Zapp's potato chips & a RC cookie or brownie.



PASTAS

Veggie Penne Pasta

Broccoli, spring peas, sun-dried tomatoes, and rosa sauce.

Served with grilled or blackened chicken or shrimp

Alfredo Pasta

Choice of grilled or blackened chicken or shrimp. Penne pasta with spring peas, tossed in our Homemade alfredo sauce

Mandola's Spaghetti & Meatballs

Spaghetti smothered in slow-cooked Mandola's red gravy, topped with hand-rolled meatballs

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

SIDES

Garlic Mashed Potatoes

French Fries

Boiled New Potatoes

Traditional Potato Salad

Sautéed Vegetables

Corn on the Cob

Roasted Rosemary Potatoes

Creamy Cole Slaw

Cole Pasta Salad

Baked Beans

Roasted Brussel Sprouts

Sautéed Broccoli

BREADS

Homemade Honey or Jalapeno Cornbread

Garlic Bread

French Bread

Challah Dinner Rolls

Jalapeno Hushpuppies

DESSERTS

RC Cookies

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

RC Brownies

Cake Balls

Assorted Flavors

Homemade Bread Pudding with Rum Sauce

Southern Pecan Pie

Peach Cobbler



SPECIALTY STATIONS

ALL PACKAGES ARE PRICED ACCORDING TO CURRENT MARKET VALUE.

25 PERSON MINIMUM

ELEVATE YOUR EVENT WITH LIVE-ACTION STATIONS, WHERE ENTRÉES ARE CARVED, GRILLED, OR PREPARED ON-SITE FOR A ONE-OF-A-KIND DINING EXPERIENCE.

Carved Entrées

Served with Dinner Rolls and Accompaniments

Beef Tenderloin – Cajun-crusted, served medium rare with horseradish sauce

Pork Tenderloin – Pineapple & teriyaki-glazed, finished with pineapple bourbon sauce

Slow-Roasted Brisket - Texas-style brisket, seasoned and smoked low and slow

Signature Char-Grilled Oysters

Oysters topped with herbs, Italian cheese blend and lemon-garlic butter, grilled on-site **8 Dozen Minimum**

Raw Bar

Chilled seafood served with signature remoulade, RC red sauce and lemons

Options Include:

Gulf Coast Oysters on the Half Shell

Crab Fingers

Gulf Coast Boiled Shrimp

Ceviche

Snow Crab Clusters

Shrimp & Crab Campechana

NOLA Beignet Station

Classic New Orleans-style beignets fried to order, tossed in powdered sugar

A sweet finish for any event!



OFF-SITE FRY

ALL PACKAGES ARE PRICED ACCORDING TO CURRENT MARKET VALUE.

Fried Entrées

Served with jalapeño hush puppies and a side of your choice. Ragin' Cajun red sauce, homemade tartar sauce

Southern Fried Catfish
Fried Gulf Coast Shrimp
Louisiana Fried Crawfish Tails
Soft Shell Crabs
Fried Gulf Coast Oysters
Chicken Tenders

OFF-SITE GRILL

ALL PACKAGES ARE PRICED ACCORDING TO CURRENT MARKET VALUE.

Grilled Entrées

Served with your choice of two sides

Southern Catfish Fillets
12oz Rib-Eye
Gulf Coast Shrimp
10oz Bone-In Pork Chop
7oz Salmon
Chicken Breast

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

TEXAS BBQ

ALL PACKAGES ARE PRICED ACCORDING TO CURRENT MARKET VALUE.

25 PERSON MINIMUM

Big Texas BBQ Plate

Go big with Texas favorites! Slow-smoked brisket, chicken, & sausage. Comes with your choice of white or jalapeño cheese bread, pickles & onion, and two sides of your choice.

Side Options: Potato salad, creamy cole slaw, chicken & sausage jambalaya, baked beans, mashed potatoes, boiled new potatoes or corn on the cob

PICNIC FAVORITES

25 PERSON MINIMUM

All American Picnic

Perfect for any gathering. Your choice of one main entrée and one side, complete with all the classic fixings.

Options Include:

Hot Dogs or Sausage Link – All beef hot dog or sausage link served in a bun.

Classic Cheeseburger – 8 oz. premium burger with American cheese, iceberg lettuce, tomato, onion, and pickles.

Grilled Chicken Sandwich – chicken breast with provolone cheese, lettuce, and tomato.

Big Ole' Po-Boys – A party favorite! Deli po-boy piled high with roast beef, ham, genoa salami, turkey, American cheese, iceberg lettuce, tomato, and red onion. Finished with Creole mustard dressing

Side Options: Zapp's potato chips, fries, potato salad, coleslaw, or cold pasta salad.



TEX MEX FAVORITES

ALL PACKAGES ARE PRICED ACCORDING TO CURRENT MARKET VALUE.
25 PERSON MINIMUM

Fajita Bar

Bring the bold flavors of Texas and Mexico to your event with our Fiesta Fajita Bar. Beef and chicken fajitas served with Mexican rice and savory beans a la charra. Build your own fajitas with fresh flour or corn tortillas, and top them off with homemade pico de gallo, sour cream, & cheddar cheese. Each spread is paired with crisp tortilla chips and our fire-roasted salsa.

Shrimp & Crab Campechana

A refreshing seafood cocktail made with Gulf shrimp, crab, avocado, and vegetables in a tomato-lime marinade. Served with homemade tortilla chips.

Mexican Rice

Beans a la Charra

Traditional Guacamole

Served with homemade tortilla chips

Chile con Queso

Served with homemade tortilla chips

Roasted Salsa

Served with homemade tortilla chips

BAR & BEVERAGES

Elevate your event with our customizable beverage options, from interactive build-your-own bars to frosty frozen cocktails and premium wines and beers.

Bartenders available upon request.

Build-Your-Own Bar

Choose from five premium liquors (examples: Crown, Tito's, Bacardi, Dewar's, Tanqueray), mixers, garnishes, cups, straws, and beverage napkins. Perfect for creating margaritas, hurricanes, swirls, screwdrivers, and more. Machine rental available upon request.

Beer & Wine

Kegs – Domestics and Imports
Bottled Beer – Domestics and Imports
Wines – White, Red, and Bubbles

Frozens

Margaritas, Hurricanes or Swirls
Machine rental available upon request.

Non-Alcoholic Beverages

Assorted Canned Soft Drinks
RC Bottled Waters
Ice Tea: Sweet or Unsweet
Lemonade

