

CAJUN STEAMER BAR GRILL

CATERING MENU

Call: 844-TO-GEAUX

Email: catering@cajunsteamer.com



Do us a favor and give us a 24 hour heads up on orders over \$100 and we'll bring it your way for a little extra (10% up to \$40).

BACKYARD BOILS

Priced Per Pound · 10 Lb. Minimum | Comes With
Corn & Potatoes | Add Sausage For \$10 Per Pound

CAJUN CRAWFISH BOIL

Louisiana Crawfish boiled in our special
seasoning. Served hot and spicy! Mkt. Price

CAJUN SHRIMP BOIL

Jumbo shrimp boiled in The Cajun Steamer's
special seasoning. Mkt. Price

CAJUN & CREOLE MEALS

MELVIN'S CHICKEN

Blackened chicken breast served with
caramelized onions, bacon, and balsamic glaze
with Cajun mashed potatoes on the side. \$10.5

VOODOO CHICKEN

Blackened chicken breast served with
caramelized onions, bacon and crawfish cream
sauce over white rice. \$13.5

BOURBON STREET FETTUCCINE

Fettuccine pasta with chicken & smoked
sausage in a creamy, spicy Creole sauce
topped with parmesan cheese. Served with
grilled bread. \$13

SHRIMP DIABLO PASTA

Jumbo shrimp in our tiger cream mushroom
sauce over fettuccine. Served with grilled
bread. \$13.5

FRIED SHRIMP & CATFISH FEAST

Catfish strips and jumbo shrimp fried Cajun
style with hushpuppies and fresh cut fries. \$14

PLATTERS

Priced Per Person · 5 Person Minimum

PO'BOY (CATFISH OR SHRIMP)

Comes blackened or fried and dressed. Served
with Zapp's Voodoo chips. \$11

NEW ORLEANS MUFFULETTA

Genoa salami, Black Forest ham, provolone,
and Gambino's olive salad piled on a sesame
loaf. Served with Zapp's Voodoo chips \$8

CRISPY CHICKEN TENDERS

Choice of ranch, honey mustard or Cajun BBQ
dipping sauce. \$6.5

JUMBO CHICKEN WINGS

Choice of Buffalo, Cajun BBQ, or Tiger. Comes
with bleu cheese or ranch dipping sauce. \$7.5

HOMEMADE SIDES

GARDEN SALAD

\$3 per person

RED BEANS AND RICE

Quart \$13 | Half Gal. \$24 | Gal. \$45

CHICKEN & SAUSAGE JAMBALAYA

Quart \$11 | Half Gal. \$20 | Gal. \$40

STEAMED VEGGIES

Quart \$10 | Half Gal. \$18 | Gal. \$30

MASHED POTATOES & GRAVY

Quart \$10 | Half Gal. \$18 | Gal. \$30

REMOULADE SLAW

Quart \$12 | Half Gal. \$19 | Gal. \$30

FRIED OKRA

\$3 per person

CAJUN CORN & POTATOES

\$3 per person

BOUDIN (GRILLED OR FRIED)

\$6 per person

GUMBO

SEAFOOD

Quart \$23 | Half Gal. \$44 | Gal. \$70

CHICKEN & SAUSAGE

Quart \$15 | Half Gal. \$29 | Gal. \$52

LAGNIAPPE

A Little Something Extra

BREAD PUDDING

One Dozen \$23 | Two Dozen \$39

BEIGNETS

One Dozen \$10 | Two Dozen \$17

NEW YORK CHEESECAKE (16 Slices)

Bourbon Caramel Or Strawberry Topping. \$70

DRINKS

BOTTLED WATER \$1 EACH

CANNED SODA \$1 EACH

BY THE GALLON.

Sweet and unsweet tea \$5.50
Lemonade \$6