Pigeon CATERING AND EVENTS

PICKUP & DELIVERY

Menu

48 HOUR NOTICE ON ALL ORDERS

PICKUP LOCATION
803 JEFFERSON HWY, STE. 200,
JEFFERSON, LA 70121
504-262-0412
WWW.PIGEONCATERERS.COM

Hours of Opertaion & Delivery Fees

MONDAY- FRIDAY **$50.00 DELIVERY FEE**
Pickup & Delivery Between 9-5 PM
Within A 10-Mile Radius

SATURDAY **$75.00 DELIVERY FEE**
Pickups & Online Delivery Between 10-4 PM
Deliveries Between 10-2 PM Within A 10-Mile Radius

SUNDAY CLOSED
Additional $100 Charge For Deliveries Outside Operational Hours
& $150 Further Than 10 Miles.

Disposable Wares & Payments

CHAFER DISH **$30.00 EACH**
Serving Utensils, Sternos, Wire Rack and Deep Pan
- Recommended if food must sit out for more than 45 minutes

STERNO **$5.00 EACH**

ACRYLIC SET **$3.00 PER PERSON**
All Necessary Plates, Napkins, and Utensils

ACRYLIC INDIVIDUAL PACKS

6 Inch Salad Plates	(20 Plates)	$ 5.50
6 Ounce Bowls	(20 Plates)	$ 5.00
9 Inch Dinner Plates	(20 Plates)	$ 8.00
9 Ounce Cups	(20 Cups)	$ 5.00
Forks	(100 Pieces)	$ 10.00
Spoons	(100 Pieces)	$ 10.00
Knives	(100 Pieces)	$ 10.00
Dinner Napkins	(150 Napkins)	$ 6.00
Beverage Napkins	(500 Napkins)	$ 8.99
Serving Utensils	(Spoons & Tongs)	$ 1.00 Each

PRE-PAYMENT IS REQUIRED FOR ALL PICKUP & DELIVERY ORDERS.
Cash, Check, ACH, Debit Cards and All Major Credit Cards are Accepted.
3.5% Processing Fee is Charged to all Cards

Appetizers

50 PIECES TO A PLATTER

ANDOUILLE EN CROUTE **$75**
Served with Creole Mustard

ARTICHOKE BALLS (V) **$60**
Bread Crumbs & Parmesan Cheese

BEEF SATAY (GF) **$125**
Thinly Slicked, Skewered, Hoisin Marinated with Chili Soy Dipping Sauce

BOUDIN BALLS **$75**
Served with Creole Mustard

CAJUN MEAT PIES **$65**
Cajun Spiced Ground Meat, Onion, and Peppers in a Flaky Pastry (Hand Pie Style)

CAJUN WINGS **$80**
Fried and Served with Celery & Carrot Sticks with Ranch & Bleu Cheese Sauces * **Additional Sauces (Pint) $6**

CAPRESE SKEWERS (GF) **$75**
Grape Tomates, Basil. Mozzarella, and Kalamata Olives

CHICKEN SATAY (GF) **$75**
Thinly Sliced, Skewered, Asian Spiced with Peanut Dipping Sauce

CRAWFISH PIES **$75**
Crawfish Étouffée Stuffed in a Flaky Pastry (hand pie style)

CREOLE CRAB CAKES **$85**
Pan Seared with Remoulade Sauce

DEVILED EGGS (GF) **$60**
Traditional

DIETARY GUIDE
(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE

PIGÉON SPECIALTY BLEND

ORDER ONLINE
Take Out or Delivery

LE PROVISIONS
by Pigéon Catering

VISIT OUR
GOURMET MARKET
FOR WINE & MORE!

Dips

SERVES UP TO 15- 20

ADDITIONAL BOX : GARLIC PITA CHIPS/ CIABATTA TOAST POINTS $5

BUFFALO CHICKEN DIP — $75
Frank's Hot Sauce Seasoned Chicken, Cream Cheese, Ranch Topped with Mozzarella & Cheddar Cheese Baked to Perfection, Garlic Pita Chips

CRAB & ARTICHOKE DIP — $95
Lump Carb Meat, Artichoke, Cream Cheese & Creole Spices, Ciabatta Toast Points

CRAB MORNAY DIP — $95
Crabmeat,Green Onion, Cream Cheese, Monterey Pepper Jack Cheese, Ciabatta Toast Points

CRAWFISH & BRIE — $95
Crawfish Tails, Brie Cheese, Green Onion, Red Peppers, Cream Cheese, Ciabatta Toast Points

SPINACH & ARTICHOKE (V) — $75
Spinach, Artichoke Hearts, Cream Cheese, Ciabatta Toast Points

TRADITIONAL HUMMUS (V) — $55
Topped with Tomato, Feta, and Kalamata Olives, Garlic Pita Chips *Ask to make Vegan

Party Platters

BOILED GULF SHRIMP (GF) 50 PIECES — $80
Spicy Boiled Louisiana Shrimp, Cocktail, Remoulade, Pickled Okra, Spicy Green Beans

BRIE EN CROUTE (V) SERVES UP TO 15-20 — $95
Baked Brie, Pecans, Praline Filling in Puff Pastry, adorned with Fresh Fruit, Ciabatta Toast Points

CARIBBEAN CHICKEN (GF) SERVES UP TO 15-20 — $75
Thin Marinated Chicken Breast in Caribbean Spices, Grilled Pineapple, Spicy Peanut Sauce

CHEESE & CHARCUTERIE (GF) SERVES UP TO 15-20 — $165
Chef's Selection of Cured Italian Meats, Artisan Cheeses, Nuts, Fresh Fruits, Cornichons, Olives, Creole Mustard, Fig Jam, Ciabatta Toast Points

CHEESE BOARD, ARTISAN (V, GF) SERVES UP TO 15-20 — $150
Chef's Selection of Artisan Cheeses, Fresh Fruits, Fig Jam, Creole Mustard. Ciabatta Toast Points

FRIED CHICKEN TENDERS 50 PIECES — $100
Served with our Fulton Dipping Sauce

FRESH VEGETABLE CRUDITE (VG, GF) SERVES UP TO 15-20 — $55
Assorted Fresh Raw Vegetables with Ranch Dip & Pimento Cheese Dip

SAVORY CHEESECAKE WEDGES SERVES UP TO 15-20
All served with Ciabatta Toast Points

Creole Artichoke (V) — $30
Artichoke, Parmesan, Cream Cheese

Crabmeat — $35
Crabmeat, Green Onion, Cayenne Pepper, Cream Cheese

Maytag Bleu Cheese (V) — $30
Bleu Cheese, Walnuts, Apricots, Cream Cheese

Tuscany (V) — $30
Roasted Red & Yellow Peppers, Roasted Pine Nuts, Cream Cheese

SEASONAL FRESH FRUIT PLATTER (VG, GF) — $85
SERVES UP TO 25-30
Diced Pineapple, Honey Dew, Cantaloupe, Strawberries & Grapes

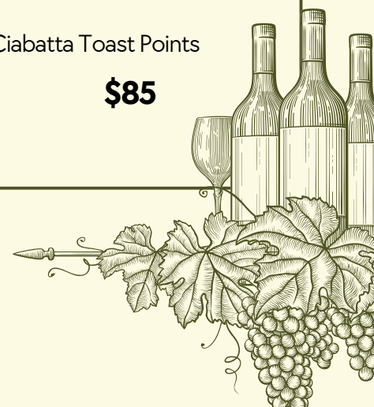
SEASONAL GRILLED & ROASTED VEGETABLES (VG, GF) — $85
SERVES UP TO 25-30
Asparagus, Carrots, Zucchini, Yellow Squash, Grape Tomatoes, Broccoli, Potatoes, Onions

SMOKED SALMON PRESENTATION — $165
SERVES UP TO 25-30
In House "Hot Smoked" Salmon, Dill Cream, Chopped Eggs, Capers, Red Onion Served with Ciabatta Toast Points

THAI GRILLED SHRIMP (GF) 50 PIECES — $85
LA Gulf Shrimp Dusted with Thai Spices Served with a Plum Dipping Sauce

DIETARY GUIDE
(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE

PIGÉON SPECIALTY BLEND



Sandwich Platters

50 PIECES TO A PLATTER

CLASSIC FINGER SANDWICHES **$55**
(On Croissant) **$85**

Roasted Turkey with Lemon Caper Aioli
Baked Ham with Honey Mustard Spread
Garlic Stuffed Rare Roast Beef with Horseradish Cream
All on White or Wheat Bread

PETITE SALAD SANDWICHES **$55**
(On Croissant) **$85**

Egg, Tuna, and Chicken Salad on White & Wheat Bread

KIDS SANDWICHES **$45**

Assorted Ham & Cheese, Cheese, and PB& J, all on White Bread

MINI MUFFULETTAS **$80**

Baked Ham, Genoa Salami, and Provolone Cheese topped with Homemade Olive Salad on a Seeded Italian Roll

MINI PO-BOYS **$90**

Assorted Roasted Turkey, Baked Ham, and Rare Roast Beef on French Bread Dressed with Mayo, Lettuce and Tomato

Petite Gourmet Sandwiches

12 PIECES TO A PLATTER

GRILLED VEGETABLES (V) **$30**

Boursin Cheese Spread, Ciabatta Bread

RARE ROAST BEEF **$40**

Bleu Cheese Butter, Pickled Red Onion, Sourdough Bread

SMOKED SALMON **$40**

Dill Crème Fraiche, Marble Rye

WALDORF CHICKEN SALAD **$30**

Diced Chicken, Grapes, Almonds, Croissant

Petite Gourmet Wraps

12 PIECES TO A PLATTER

GLUTEN FREE TORTILLA AVAILABLE: ADD $10

BLACKENED STEAK WRAP **$60**

Romaine, Tomato, Pickled Onion, Bleu Cheese Vinaigrette

CHICKEN CAESAR WRAP **$40**

Grilled Chicken with Caesar Aioli and Romaine

MANGO PORK WRAP **$50**

Purple Cabbage, Cucumber, Greens, Mango Mayo

MEDITERRANEAN VEGETABLE WRAP (V) **$40**

Mixed Greens, Tomatoes, Black Olives, Artichokes, Mozzarella, Cucumber, White Blasamic, Olive Oil, Hummus

THAI SHRIMP WRAP **$50**

Chili Lime, Greens, Carrots, Cucumbers, Peanut Vinaigrette

- **Not Available in Gluten Free**

Salads

SERVES UP TO 10-15 ADDITIONS PER BOWL CHICKEN $10 SHRIMP $15 • SPECIFY TO HAVE IT MIXED IN OR ON THE SIDE

CELEBRATION SALAD (V, GF) **$45**

Mixed Greens, Sundried Tomatoes, Golden raisins, Walnuts, Bleu Cheese, Pepper Jelly Vinaigrette

CAESAR SALAD **$35**

Romaine, Parmesan Cheese, Croutons, House Made Caesar Dressing

HOUSE SALAD (VG, GF) **$35**

Mixed Greens, Grape Tomatoes, Cucumber

- Ask to add Croutons
- Choice of Dressing: Balsamic (VG), Ranch, Pepper Jelly Vinaigrette (VG)

MEDITERRANEAN SALAD (V) **$40**

Mixed Greens, Feta, Kalamata Olives, Cucumber, Red Onion, Red Wine Vinaigrette

- Ask to make Vegan (NO FETA)

STRAWBERRY SALAD (V, GF) **$45**

Baby Spinach, Fresh Strawberries, Feta, Walnuts, Strawberry Vinaigrette

- Ask to make Vegan (NO FETA)

ADDITIONIONAL PINT OF DRESSING $6 EACH

Beans, Soups & Gumbos

½ GALLON, SERVES UP TO 6-8

CHICKEN, ANDOUILLE & OKRA GUMBO	With Rice	**$35**
CRAB & CORN BISQUE		**$40**
CRAWFISH ÉTOUFFÉE	With Rice	**$50**
DUCK & ANDOUILLE GUMBO	With Rice	**$35**
MUSHROOM & BRIE SOUP (V)		**$40**
NEW ORLEANS GUMBO	With Rice	**$45**

Creole Style Gumbo with Chicken, Gulf Shrimp, Crab Claw Meat, Smoked Sausage, Chicken, Okra & Tomatoes

RED BEANS WITH SMOKED SAUSAGE	With Rice	**$30**
RED BEANS (V)	With Rice	**$25**
SHRIMP & OKRA GUMBO	With Rice	**$35**
SHRIMP CREOLE	With Rice	**$45**
SWEET POTATO & ANDOUILLE BISQUE		**$35**
TOMATO BASIL SOUP (V)		**$25**

Culinary Cuts

BEEF TENDERLOIN (GF) SERVES UP TO 10-12 — **$ 295**
Medium Rare, Carved, Served with Horseradish Mayonnaise
Served with 12 Rolls

BOUDIN STUFFED BACON WRAPPED PORK LOIN (GF) SERVES 12-15 — **$105**
Carved, Served with Creole Mustard
Served with24 Rolls

MANGO PORK TENDERLOIN (GF) SERVES UP TO 10-12 — **$85**
Ginger Soy Marinade, Chargilled, Carved and Mango Glazed
Served with a Mango Mayo 12 Rolls

ROASTED BONELESS TURKEY BREAST (GF) SERVES UP TO 15-20 — **$95**
Carved, Served with Cranberry Mayonnaise
Served wtih 24 Rolls

SMOKED BEEF BRISKET (GF) SERVES UP TO 15-20 — **$140**
Carved, Served with Horseradish Mayonnaise
Served wtih24 Rolls

ADDITIONS

SOFT ROLLS	Dozen	**$6**
SAUCES	Pint	**$6**

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PIGÉON SPECIALTY BLEND

Pastas

	HALF PAN SERVES 12-15	FULL PAN SERVES 25-30
BAKED MAC AND CHEESE (V) Topped with Bread Crumbs, Penne Pasta	**$45**	**$90**
CAJUN PASTA Cream Sauce, Spices, Andouille Sausage, Gulf Shrimp, Peppers, Mushrooms, Penne Pasta	**$60**	**$120**
CHICKEN ALFREDO Diced Seasoned Chicken, Traditional Alfredo Sacue & Parmesan Cheese, Penne Pasta	**$50**	**$100**
CRAWFISH GERARD Crawfish, Cream & Basil, Grated Parmesan & Cracked Black Pepper	**$60**	**$120**
GRILLED VEGETABLE LASAGNA (V) Eggplant, Zucchini, Portobello, Marinara, Ricotta, Mozzarella * NO SUBSTITUTIONS	**$60**	**$120**
LASAGNA Ground Beef, Red Gravy, Ricotta, Mozzarella, Parmesan * NO SUBSTITUTIONS	**$60**	**$120**
MARDI GRAS PASTA Shrimp, Crab, Peppers, Red Onion, Cream Sauce Penne Pasta	**$60**	**$120**
MEDITERRANEAN ORZO PASTA (V) (COLD) Ripe, Tomatoes, Cuucmber, Black Olives, Red Onion, Feta Cheese, Balsamic Vinaigrette	**$45**	**$90**
PASTA MARGHERITA (V) Marinara, Fresh Basil, Mozzarella, Parmesan, Penne Pasta	**$55**	**$110**
PASTA RILEY Crawfish Tails, Creole Tomato Cream Sauce, Rotini Pasta * NO SUBSTITUTIONS	**$60**	**$120**
PASTALAYA Chicken, Sausage & Pork, Cajun Brown Jambalaya Sauce, Rotini Pasta * NO SUBSTITUTIONS	**$50**	**$100**
RICOTTA RAVIOLI (V) Smoked Mushroom Ravioli, Cream Sauce, Chives, Chili Flakes	**$45**	**$90**

ADDITIONS & SUBSTITUTIONS

ADD CHICKEN

$10 HALF PAN **$15 FULL PAN**

ADD SHRIMP

$15 HALF PAN **$25 FULL PAN**

GLUTEN FREE PASTA

$5 HALF PAN **$10 FULL PAN**

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Sides

SERVES UP TO 12-15

CORN MAQUE CHOUX (V,GF) — $28
Smothered Yellow Corn, Onions, Peppers, Tomatoes & Creole Spices

CREAMY STONE GROUND CHEESE GRITS (V, GF) — $28

GARLIC MASHED POTATOES (V, GF) — $28

GREEN BEAN ALMONDINE (VG, GF) — $28
- Ask to Remove Almonds

GREEN ONION RICE PILAF (VG, GF) — $28

ROASTED BRUSSEL SPROUTS (GF) — $28
Bacon & Balsamic Glaze
- Ask to make it VEGAN

SPINACH MADELINE (V) — $28
Creamed Spinach with Pepper Jack Cheese

Entrées

8 ENTRÉE PORTIONS

CAJUN JAMBALAYA
Chicken, Smoked Sausage & Diced Pork
***Add Shrimp Half Pan $10 Full Pan $20**
$50 HALF PAN Serves 12-15
$100 FULL PAN Serves 25-30

CHICKEN ENCHILADA — $55
Seasoned Chicken, Flour Tortilla, Enchilada Sauce, Pepper Jack & Cheddar Cheese

CHICKEN & SHRIMP FLORENTINE (GF) — $90
Grilled Marinated Chicken Breast, Topped with Jumbo Grilled Gulf Shrimp, Sauteed Spinach & Tomatoes with Garlic Lemon Butter Sauce

CRAWFISH ENCHILADA — $65
Flour Tortillas, Enchilada Sauce, Jack & Cheddar Cheeses

GRILLED CHICKEN BREAST WITH SHRIMP & TASSO CREAM ROTINI PASTA — $105

GRILLED SALMON (GF) — $105
Served with Wilted Spinach & Lemon Caper Sauce

GRILLED CHICKEN (GF) — $80
Served with Wilted Spinach & Lemon Caper Sauce

NEW ORLEANS BBQ SHRIMP & GRITS (GF) — $105
Peeled Gulf Shrimp and Stone Ground Cheese Grits

GRIALLADES & GRITS — $85
Braised Beef, Mushrooms, and Stone Ground Cheese Grits

PANÉED CHICKEN ALFREDO — $90
Panéed Chicken (Fried) over Linguini Alfredo, Parmesan & Pepper

ROAST BEEF DEBRIS & GARLIC MASHED POTATOES — $105

ROASTED CAULIFLOWER STEAKS & QUINOA (VG, GF) — $65
Served with Garlic, Spinach & (COLD) Vegetable Quinoa Salad
- Add Beurre Blanc Sauce (V) PINT $6.00

SPINACH & FETA STUFFED CHICKEN BREASTS — $85
Served with Green Onion Rice topped with Beurre Blanc Sauce

Desserts

12 PIECES TO A PLATTER

BREAD PUDDING (V) — $35 HALF PAN Serves up to 12-15 / $70 FULL PAN Serves up to 25-30
Praline or Whiskey Sauce
Additional Quart of Sauce for $12

CHEESECAKE BITES (V) — $30
New York Style, Oreo & Bananas Foster

DEATH BY CHOCOLATE BROWNIES (V) — $30

GLUTEN FREE CHOCOLATE BROWNIES (V) — $36

HOMEMADE GOURMET COOKIES (V) — $30
Chef's Selection * May Contain Nuts

LEMON SQUARES (V) — $30

OOEY GOOEY BARS (V) — $30