



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)	\$ 20.00
Spoons	(100 Pieces)	\$ 20.00
Knives	(100 Pieces)	\$ 20.00
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

\$65

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

DEVEILED EGGS (GF)

\$60

Traditional

DIETARY GUIDE

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



PIGÉON SPECIALTY BLEND



ORDER ONLINE
Take Out or Delivery



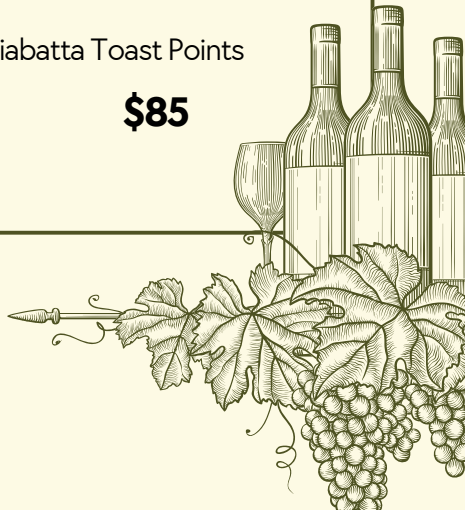
VISIT OUR
GOURMET MARKET
FOR WINE & MORE!



🔥 BUFFALO CHICKEN DIP Frank's Hot Sauce Seasoned Chicken, Cream Cheese, Ranch Topped with Mozzarella & Cheddar Cheese Baked to Perfection, Garlic Pita Chips	\$75	🔥 CRAWFISH & BRIE Crawfish Tails, Brie Cheese, Green Onion, Red Peppers, Cream Cheese, Ciabatta Toast Points	\$95
CRAB & ARTICHOKE DIP Lump Carb Meat, Artichoke, Cream Cheese & Creole Spices, Ciabatta Toast Points	\$95	SPINACH & ARTICHOKE (V) Spinach, Artichoke Hearts, Cream Cheese, Ciabatta Toast Points	\$75
CRAB MORNAY DIP Crabmeat,Green Onion, Cream Cheese, Monterey Pepper Jack Cheese, Ciabatta Toast Points	\$95	TRADITIONAL HUMMUS (V) Topped with Tomato, Feta, and Kalamata Olives, Garlic Pita Chips *Ask to make Vegan	\$55

Party Platters

🔥 BOILED GULF SHRIMP (GF) 50 PIECES Spicy Boiled Louisiana Shrimp, Cocktail, Remoulade, Pickled Okra, Spicy Green Beans	\$80	SAVORY CHEESECAKE WEDGES SERVES UP TO 15-20 All served with Ciabatta Toast Points	
BRIE EN CROUTE (V) SERVES UP TO 15-20 Baked Brie, Pecans, Praline Filling in Puff Pastry, adorned with Fresh Fruit, Ciabatta Toast Points	\$95	Creole Artichoke (V) Artichoke, Parmesan, Cream Cheese	\$30
🔥 CARIBBEAN CHICKEN (GF) SERVES UP TO 15-20 Thin Marinated Chicken Breast in Caribbean Spices, Grilled Pineapple, Spicy Peanut Sauce	\$75	🔥 Crabmeat Crabmeat, Green Onion, Cayenne Pepper, Cream Cheese	\$35
CHEESE & CHARCUTERIE (GF) SERVES UP TO 15-20 Chef's Selection of Cured Italian Meats, Artisan Cheeses, Nuts, Fresh Fruits, Cornichons, Olives, Creole Mustard, Fig Jam, Ciabatta Toast Points	\$165	Maytag Bleu Cheese (V) Bleu Cheese, Walnuts, Apricots, Cream Cheese	\$30
CHEESE BOARD, ARTISAN (V, GF) SERVES UP TO 15-20 Chef's Selection of Artisan Cheeses, Fresh Fruits, Fig Jam, Creole Mustard. Ciabatta Toast Points	\$150	Tuscany (V) Roasted Red & Yellow Peppers, Roasted Pine Nuts, Cream Cheese	\$30
FRIED CHICKEN TENDERS 50 PIECES Served with our Fulton Dipping Sauce	\$100	SEASONAL FRESH FRUIT PLATTER (VG, GF) SERVES UP TO 25-30 Diced Pineapple, Honey Dew, Cantaloupe, Strawberries & Grapes	\$85
FRESH VEGETABLE CRUDITE (VG, GF) SERVES UP TO 15-20 Assorted Fresh Raw Vegetables with Ranch Dip & Pimento Cheese Dip	\$55	SEASONAL GRILLED & ROASTED VEGETABLES (VG, GF) SERVES UP TO 25-30 Asparagus, Carrots, Zucchini, Yellow Squash, Grape Tomatoes, Broccoli, Potatoes, Onions	\$85
		SMOKED SALMON PRESENTATION SERVES UP TO 25-30 In House "Hot Smoked" Salmon, Dill Cream, Chopped Eggs, Capers, Red Onion Served with Ciabatta Toast Points	\$165
		🔥 THAI GRILLED SHRIMP (GF) 50 PIECES LA Gulf Shrimp Dusted with Thai Spices Served with a Plum Dipping Sauce	\$85



Sandwich Platters		50 PIECES TO A PLATTER	
CLASSIC FINGER SANDWICHES (On Croissant) 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	\$55	KIDS SANDWICHES	\$45
	\$85	Assorted Ham & Cheese, Cheese, and PB&J, all on White Bread	
PETITE SALAD SANDWICHES (On Croissant) Egg, Tuna, and Chicken Salad on White & Wheat Bread	\$55	MINI MUFFULETTAS	\$80
	\$85	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) Boursin Cheese Spread, Ciabatta Bread	\$30	SMOKED SALMON	\$40
		Dill Crème Fraiche, Marble Rye	
RARE ROAST BEEF Bleu Cheese Butter, Pickled Red Onion, Sourdough Bread	\$40	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 Romaine, Tomato, Pickled Onion, Bleu Cheese Vinaigrette	\$60	MEDITERRANEAN VEGETABLE WRAP (V)	\$40
		Mixed Greens, Tomatoes, Black Olives, Artichokes, Mozzarella, Cucumber, White Blasamic, Olive Oil, Hummus	
CHICKEN CAESAR WRAP Grilled Chicken with Caesar Aioli and Romaine	\$40	🔥 THAI SHRIMP WRAP	\$50
		Chili Lime, Greens, Carrots, Cucumbers, Peanut Vinaigrette • Not Available in Gluten Free	
MANGO PORK WRAP Purple Cabbage, Cucumber, Greens, Mango Mayo	\$50		

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) Mixed Greens, Sundried Tomatoes, Golden raisins, Walnuts, Bleu Cheese, Pepper Jelly Vinaigrette	\$45	MEDITERRANEAN SALAD (V) Mixed Greens, Feta, Kalamata Olives, Cucumber, Red Onion, Red Wine Vinaigrette • Ask to make Vegan (NO FETA)		STRAWBERRY SALAD (V, GF) Baby Spinach, Fresh Strawberries, Feta, Walnuts, Strawberry Vinaigrette • Ask to make Vegan (NO FETA)		\$40		\$45	
	\$35								
CAESAR SALAD Romaine, Parmesan Cheese, Croutons, House Made Caesar Dressing	\$35	ADDITIONAL PINT OF DRESSING \$6 EACH							
	\$35								
HOUSE SALAD (VG, GF) Mixed Greens, Grape Tomatoes, Cucumber • Ask to add Croutons • Choice of Dressing: Balsamic (VG), Ranch, Pepper Jelly Vinaigrette (VG)									



Beans, Soups & Gumbos

½ GALLON, SERVES UP TO 6-8

CHICKEN, ANDOUILLE & OKRA GUMBO	With Rice	\$35	RED BEANS WITH SMOKED SAUSAGE	With Rice	\$30
CRAB & CORN BISQUE		\$40	RED BEANS (V)	With Rice	\$25
CRAWFISH ÉTOUFFÉE	With Rice	\$40	SHRIMP & OKRA GUMBO	With Rice	\$35
DUCK & ANDOUILLE GUMBO	With Rice	\$35	SHRIMP CREOLE	With Rice	\$45
MUSHROOM & BRIE SOUP (V)		\$40	SWEET POTATO & ANDOUILLE BISQUE		\$35
NEW ORLEANS GUMBO	With Rice	\$45	TOMATO BASIL SOUP (V)		\$25
Creole Style Gumbo with Chicken, Gulf Shrimp, Crab Claw Meat, Smoked Sausage, Chicken, Okra & Tomatoes					

Culinary Cuts

BEEF TENDERLOIN (GF) SERVES UP TO 10-12	\$ 295	ADDITIONS			
Medium Rare, Carved, Served with Horseradish Mayonnaise Served with 12 Rolls		SOFT ROLLS	Dozen	\$6	
BOUDIN STUFFED BACON WRAPPED PORK LOIN (GF) SERVES 12-15	\$105	SAUCES	Pint	\$6	
Carved, Served with Creole Mustard Served with 24 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 with 24 Rolls					
SMOKED BEEF BRISKET (GF) SERVES UP TO 15-20	\$140				
Carved, Served with Horseradish Mayonnaise Served with 24 Rolls					

DIETARY GUIDE

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🔥

PIGÉON SPECIALTY BLEND



BAKED MAC AND CHEESE (V) Topped with Bread Crumbs, Penne Pasta	\$45	\$90	ADDITIONS & SUBSTITUTIONS	
CAJUN PASTA Cream Sauce, Spices, Andouille Sausage, Gulf Shrimp, Peppers, Mushrooms, Penne Pasta	\$60	\$120	ADD CHICKEN	
			\$10 HALF PAN	\$15 FULL PAN
CHICKEN ALFREDO Diced Seasoned Chicken, Traditional Alfredo Sacue & Parmesan Cheese, Penne Pasta	\$50	\$100	ADD SHRIMP	
			\$15 HALF PAN	\$25 FULL PAN
CRAWFISH GERARD Crawfish, Cream & Basil, Grated Parmesan & Cracked Black Pepper	\$60	\$120	GLUTEN FREE PASTA	
			\$5 HALF PAN	\$10 FULL PAN
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 (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		



Sides

SERVES UP TO 12-15

CORN MAQUE CHOUX (V,GF) Smothered Yellow Corn, Onions, Peppers, Tomatoes & Creole Spices	\$28	GREEN ONION RICE PILAF (VG, GF)	\$28
CREAMY STONE GROUND CHEESE GRITS (V, GF)	\$28	ROASTED BRUSSEL SPROUTS (GF) Bacon & Balsamic Glaze Ask to make it VEGAN	\$28
GARLIC MASHED POTATOES (V)	\$28	SPINACH MADELINE (V) Creamed Spinach with Pepper Jack Cheese	\$28
GREEN BEAN ALMONDINE (VG, GF) Ask to Remove Almonds	\$28		

Entrées

8 ENTRÉE PORTIONS

CHICKEN ENCHILADA Seasoned Chicken, Flour Tortilla, Enchilada Sauce, Pepper Jack & Cheddar Cheese	\$55	GRIALLADES & GRITS Braised Beef, Mushrooms, and Stone Ground Cheese Grits	\$85
CHICKEN & SHRIMP FLORENTINE (GF) Grilled Marinated Chicken Breast, Topped with Jumbo Grilled Gulf Shrimp, Sauteed Spinach & Tomatoes with Garlic Lemon Butter Sauce	\$120	PANÉED CHICKEN ALFREDO Panéed Chicken (Fried) over Linguini Alfredo, Parmesan & Pepper	\$90
🔥 CRAWFISH ENCHILADA Flour Tortillas, Enchilada Sauce, Jack & Cheddar Cheeses	\$65	ROAST BEEF DEBRIS & GARLIC MASHED POTATOES	\$105
GRILLED CHICKEN BREAST WITH SHRIMP & TASSO CREAM ROTINI PASTA	\$65	ROASTED CAULIFLOWER STEAKS & QUINOA (VG, GF) Served with Garlic, Spinach & Vegetable Quinoa Pilaf	\$105
GRILLED SALMON (GF) Served with Wilted Spinach & Lemon Caper Sauce	\$105	SPINACH & FETA STUFFED CHICKEN BREASTS Served with Green Onion Rice topped with Beurre Blanc Sauce	\$85
GRILLED CHICKEN (GF) Served with Wilted Spinach & Lemon Caper Sauce	\$80	🔥 CAJUN JAMBALAYA Chicken, Smoked Sausage & Diced Pork	\$50 HALF PAN Serves 12-15
NEW ORLEANS BBQ SHRIMP & GRITS (GF) Peeled Gulf Shrimp and Stone Ground Cheese Grits	\$105	*Add Shrimp Half Pan \$10 Full Pan \$20	\$100 FULL PAN Serves 25-30

Desserts

12 PIECES TO A PLATTER

BREAD PUDDING (V) Praline or Whiskey Sauce Additional Quart of Sauce for \$12	\$35 HALF PAN Serves up to 12-15	\$70 FULL PAN Serves up to 25-30	GLUTEN FREE CHOCOLATE BROWNIES (V)	\$36
CHEESECAKE BITES (V) New York Style, Oreo & Bananas Foster		\$30	HOMEMADE GOURMET COOKIES (V) Chef's Selection * May Contain Nuts	\$30
DEATH BY CHOCOLATE BROWNIES (V)		\$50	LEMON SQUARES (V)	\$30
			OOEY GOOEY BARS (V)	\$30

