

Eat Catering Menu

Let us cater your party. All items are made from scratch, including all smoked meats, sauces, and desserts. All seafood is from Louisiana, Mississippi, or Gulf Waters. Please order all catering at least 5 days before your event. All orders are for pick-up only. We do not provide serving utensils, or paper goods.

Snacks

- Deviled Eggs with Wayne Jacob's Bacon per 50 halves 70
- Miniature Baked Crab Cakes with Tartar or Remoulade per 25pc 60
- Fried Crawfish Boulettes with Remoulade per 25pc 65
- Fried Catfish with Tartar Sauce per 25pc 55
- Fried Andouille Chips (half pan) with Creole Mustard 60
- Small Smoked Meat and Cheese Tray with Pimento Cheese and Pickled Vegetables 40
- Homemade miniature meatballs or smoked sausage in sauce 5 pounds 40
- Boudin Pepper Jack Eggrolls with Steens Apple Cider Vin Sauce 25pc. 60
- Marinated Crab Claws 20 per pound

Platters

- Shrimp Cocktail or Remoulade by the pound 30
- Fresh Vegetable Platter 18" round 60
 - Served with shallot herbed cream cheese.
- Fruit and Cheese Platter 18" round 80
 - Wedges of Gorgonzola, Brie, and Cheddar, Grapes, Berries, Melon, with crackers
- Blue Cheese and Fig Torte with Crouton half 35 whole 70
- Smoked Meat and Cheese Platter 70
 - Sliced Wayne Jacob's Andouille, Hog Head Cheese, Smoked Turkey, and Smoked Ham, Two cheeses, and Creole Mustard, with crackers
- Wedding Sandwiches or Miniature Poboyos 18" round Pick 2 per tray 60
 - Smoked Chicken Salad, Smoked Ham, Smoked Turkey, Pimento Cheese, Egg Salad

Desserts

- 4" Pecan Pies or Coconut Buttermilk Pies 30 pc. 60
- Chocolate or Carrot Cake Cupcakes 24 pc. 60
- Bread Pudding or Peach Cobbler ½ pan 40