



CATERING MENU

Buffet Style Options for In-House Events, Carryout or Delivery

Our buffet style options are optimal for large parties, private events, and staff luncheons. Lucile's Creole Café can deliver all items on our menu, although some travel better than others (see our recommendations on good travel items below). Please contact the Event & Catering Manager at lucileseventsandcatering@yahoo.com if you have additional questions or requests.

BREAKFAST ENTRÉES

BISCUITS & GRAVY (Serves 10-12)

Chef Mickey's gravy and buttermilk biscuits.

EGGS EISENHOWER (Serves 10)

Two eggs any style, with grits or potatoes. Served with a buttermilk biscuit. Add ham, bacon, country sausage, andouille, or hot Louisiana sausage.

FARMERS EGGS (Serves 10-14)

Potatoes, onions, peppers, cheddar cheese, country sausage and three eggs all scrambled together. Served with a buttermilk biscuit.

HANKS EGGS (SERVES 10-14)

Potatoes, onions, peppers, cheddar cheese and three eggs scrambled together, topped with avocado and tomato. Served with a buttermilk biscuit.

SHRIMP & GRITS (Serves 10-14)

Shrimp, andouille sausage and red peppers, served over creamy saffron grits. Served with a buttermilk biscuit.

RICE PUDDING PORRIDGE (Serves 10-12)

Topped with raspberry sauce, currants and cream.

LUCY'S GRANOLA (Serves 10-12)

Oven-roasted with honey in our own kitchen, topped with fresh fruit.

Add yogurt (honey or plain)

LUCY'S OATMEAL (Serves 10-12)

Topped with currants, fresh fruit and streusel.

LUNCH ENTRÉES

HOMEMADE SOUP OF THE DAY (Serves 10-12)

Served with cornbread.

GUMBO (Serves 10-12)

Grand New Orleans stew. Homemade from ingredients selected daily and served with rice. Served with cornbread.

TOSSED SALAD (Serves 10-12)

With olive oil, lemon juice, fresh herbs and grit croutons. Served with cornbread.

ZYDECO SALAD (Serves 10-12)

A green salad topped with bulgur wheat, avocado, sautéed mushrooms, feta cheese, smoked pecans and raspberry vinaigrette. Served with cornbread.

RED BEANS AND RICE (Serves 10-14)

Famous Southern "Wash Day" lunch served with homemade andouille sausage. Served with cornbread.

SHRIMP CREOLE (Serves 10-14)

Gulf shrimp in a traditional tomato Creole sauce on rice. Served with cornbread.

CRAWFISH ETOUFFEE (Serves 10-12)

Crawfish tails smothered in a rich brown spicy sauce. Served with rice and cornbread.

CHICKEN ROBICHEAUX (Servers 10-12)

Sautéed chicken breast strips in a sauce of white wine, mustard, capers, green onions and cream. Served with cornbread.

CHICKEN AND CRAWFISH (Serves 10-12)

Chicken breast strips and crawfish tail meat sautéed in jalapeno beurre blanc. Served with cornbread.

JAMBALAYA (Serves 10-12)

Rice cooked with chicken, andouille sausage and seafood. Served with cornbread.

MUFFALATTA PO'BOY (Serves 10-14)

Salami, ham, provolone, mozzarella and olive salad on a French bread. Served with red beans or potato salad.

BEVERAGES

CHICORY OR LUCILE'S BLEND COFFEE (96 oz)

OUR HOUSE SPICED TEA: HOT OR COLD (96 oz)

APPLE CIDER: HOT OR COLD (96 oz)

FRESH SQUEEZED LEMONADE (96 OZ)

Fresh Squeezed Orange or Grapefruit Juice (96 oz)

TOMATO JUICE (96 OZ)

**ICED HOMEMADE CHAI (96 OZ)
(WHOLE MILK) OR (SOY)**

À LA CARTE

BISCUITS & HOMEMADE JAM (10)

Famous buttermilk biscuits & jam.

CORNBREAD (15)

Served with butter.

FRENCH TOAST (Serves 10-12)

New Orleans style French toast; served with homemade buttery syrup.

***RED BEANS (Serves 10-12)**

Chef Mickey's Red Beans (w/ ham).

ANDOUILLE OR HOT LOUISIANA SAUSAGE LINKS (Serves 10-12)

COUNTRY HAM OR COUNTRY SAUSAGE (Serves 10)

APPLE WOOD SMOKED BACON (Serves 10-12)

MASHED POTATOES (Serves 10-12)

***FRESH COLLARD GREENS (w/ MEAT)** (Serves 10-12)

STEAMED SPINACH (Serves 10-12)

GARLIC BUTTER GREEN BEANS (Serves 10-12)

FRESH FRUIT PLATTER (Serves 10-12)

Add yogurt (honey or plain)

**Made with home cooked ham, watch for bones*

DESSERTS

BEIGNETS (by the dozen)

New Orleans donuts.

BREAD PUDDING (Serves 10-14)

Served with lemon rum sauce.

CHOCOLATE PECAN TORTE (Whole Cake)

KING CAKE (seasonal)