

St. Charles Parish Hospital

Oysters Pearl Cafe

1057 Paul Maillard Road, Luling LA 70070

985-785- 2045 or jeffrey.smith@ochsner.org

Catering Menu

Finger Foods

Item	Description	50 pieces	100 pieces
Finger Sandwiches	Assorted Meats served on white or wheat bread	\$30	\$50
Mini Po-Boys	Assorted Meats with Cheese, Lettuce and Tomatoes served on Po-Boy Bread	\$40	\$65
Buffalo Chicken Wings	Served with Ranch or Blue Cheese Dipping Sauce	\$45	\$75
Breaded Chicken Tenders	Served with Honey Mustard or BBQ Sauce	\$40	\$65
Mini House-made Meatballs	Served either in our House-made Marinara or Swedish Style	\$30	\$45
Artichoke Balls	Garlic, Artichokes and Seasonings	\$25	\$45
Deviled Eggs	Topped with Paprika and Parsley	\$25	\$45
Crab Stuffed Mushrooms	Sauteed Mushrooms filled with House-made Crab Stuffing and Baked	\$50	\$100
Mini Crab Cakes	Served with Remoulade	\$60	\$110
Fried Catfish Bites	Served with Cocktail or Tartar Sauce	\$50	\$100
Spinach and Artichoke Dip	Served with Corn Chips Add Blue Crab Meat \$25 additional cost	\$35 Medium	\$55 Large

Party Trays

Fresh Seasonal Fruit Tray	Served with Poppy Seed Yogurt Dipping Sauce	Small \$35	Large \$65
Assorted Cheese and Fruit Tray	Served with Crackers	Medium \$60	
Assorted Vegetable Tray	Served with Ranch Dipping Sauce	Small \$35	Large \$55
Shrimp and Artichoke Blend	Served with Crustinis	Medium \$40	
Shrimp Salad	Served with Crustinis	Medium \$35	
Cheese Tray	Assorted Cheeses	Medium \$35	Large \$55
Shrimp Cocktail Platter	Seasoned Boiled Peeled Shrimp with Tail On Served with Cocktail or Remoulade Sauce	50 Pieces \$65	100 pieces \$110
Cheese, Olives and Salami Platter	Assorted Cheeses, Salami Rolls, Black, Green and Kalamata Olives	Small \$35	Medium \$55

Salads

Caesar Salad	Romaine Lettuce, Parmesan Cheese and Croutons Served with Caesar Dressing	½ Pan \$25	Full Pan \$40
House Salad	Mixed Greens, Diced Tomatoes, Chopped Eggs and Bacon Served with Two Dressings of your choice	½ Pan \$25	Full Pan \$40
Anti-Pasta Salad	Romaine Lettuce tossed with Italian Dressing with Meats, Cheeses and Olives	½ Pan \$30	Full Pan \$55
Grilled Chicken Caesar	Grilled Chicken served a top Romaine Lettuce, Parmesan Cheese and Caesar Dressing	½ Pan \$45	Full Pan \$80
Pasta Salad		½ Pan \$35	Full Pan \$50

Entrées

Chicken and Sausage Jambalaya	½ Pan \$35	Full Pan \$60
Creole Shrimp and Penne Pasta	½ Pan \$50	Full Pan \$75
Meatballs with Angel Hair Pasta and House-made Marinara	½ Pan \$35	Full Pan \$60
Red Beans and Rice with Grilled Sausage	½ Pan \$25	Full Pan \$45
Sheppard's Pie	½ Pan \$30	Full Pan \$50
Slow Roasted Sliced Pork Loin Served with Brown Gravy		Full Pan \$65
Fried Turkey (12lbs)		\$50
Shrimp Creole with Rice	½ Pan \$60	Full Pan \$105
Crawfish Monica	½ Pan \$60	Full Pan \$105
Meat and Cheese Lasagna	½ Pan \$50	Full Pan \$95
Crawfish Etouffee with Rice	½ Pan \$60	Full Pan \$105
Chicken Parmesan served with Spaghetti Pasta	½ Pan \$50	Full Pan \$95
Chicken Marsala served with Spaghetti Pasta	½ Pan \$50	Full Pan \$95

Soups and Sides

Crab and Corn Bisque	1 Gallon \$65	
Seafood Gumbo with Rice	1 Gallon \$60	
Chicken and Andouille Gumbo with Rice	1 Gallon \$55	
Baja Chicken Tortilla	1 Gallon \$55	
Cream of Artichoke	1 Gallon \$45	
Baked Macaroni	½ Pan \$25	Full Pan \$45
Potato Salad	½ Pan \$25	Full Pan \$45
Broccoli and Cheese Casserole	½ Pan \$25	Full Pan \$45
Green Bean and Artichoke Casserole	½ Pan \$25	Full Pan \$45
Homemade Corn Bread Dressing	½ Pan \$25	Full Pan \$45
Candied Yams	½ Pan \$25	Full Pan \$45
Rice and Brown Gravy	½ Pan \$15	Full Pan \$25

½ pan feed approximately 15-20 people Full Pan feed approximately 30-40 people

Desserts

Raisin Bread Pudding with our House-made Vanilla Sugar Cream	½ pan \$30	Full Pan \$55
Chocolate Chip Cookies	2 dz \$20	
Double Fudge Brownies	2 dz \$25	
Cheesecake Topped with Strawberry Sauce	\$30 (per pie)	

Serving Utensils are available upon request and are \$1.25 per utensil!!!

We at Ochsner's Oysters Pearl Cafe look forward to helping you make your upcoming events and holidays enjoyable!! Please let us know if there is something not on here but you would wish to have so we can accommodate! Thank you in advance for your business! Chef Jeff Smith