



<i>Monday</i>	<i>Closed</i>
<i>Tuesday</i>	<i>11:00am - 9:00pm</i>
<i>Wednesday</i>	<i>11:00am - 9:00pm</i>
<i>Thursday</i>	<i>11:00am - 9:00pm</i>
<i>Friday</i>	<i>11:00am - 10:00pm</i>
<i>Saturday</i>	<i>11:00am - 10:00pm</i>
<i>Sunday</i>	<i>10:00am - 8:00pm</i>



**BAYOU BBQ**

SERVED IN A REHEATABLE ALUMINUM PAN

**BBQ CHICKEN**

**\$36.00 / 12 Thighs**

Rotisserie slow smoked using a dry rub & mesquite wood

**RIBS - \$80.00 / APPROX 36 pieces**

Premium Baby Back Spare Ribs Slow smoked using mesquite wood (WET, DRY OR THAI)

**PULLED PORK**

**\$60.00 / for 5 lbs**

Rotisserie slow smoked using a dry rub & mesquite wood

**SMOKED GREEN ONION SAUSAGE**

**\$12.00 per pound**



**CATERING MENU**

Delivery or Pick-up

**985-643-0050**

1901 Bayou Lane Slidell La, 70458



prices subject to change



*@PalmettosOTB*

## STARTERS

### CRAWFISH PIES -\$40.00 / 25 PIECES

Crawfish stuffing in pastry served with a remoulade sauce

**ARTICHOKE BALLS(COLD) - \$45.00 / 40 PIECES**  
Artichoke hearts, fresh parmesan cheese, roasted garlic and olive oil

**MINI CRAB CAKES - \$65.00 / 50 PIECES**  
Served with a ravigote sauce

**COCONUT SHRIMP-\$60.00 / 40 PIECES**  
Served with a Thai Chili sauce

**MINI MUFFULETTAS -\$75.00 / 50 PIECES**  
Specialty baked muffuletta bread with oven-baked ham, Genoa salami, Provolone cheese and olive salad

**SPINACH DIP -\$24 / PER QUART**  
served with toast points

## SOUP & SALADS

Salads- \$30 Half Pan • \$50 Full Pan

**CAESAR-** Romaine lettuce, Parmesan cheese and herb croutons

**HOUSE SALAD -** Romaine lettuce, cherry tomatoes, cucumbers and red onions

Dressings: Balsamic Vinaigrette, Honey-Lemon Vinaigrette, Caesar, Blue Cheese, Ranch, Honey Mustard

**SPINACH SALAD -w/ Bacon Vinaigrette**

**CHICKEN & SAUSAGE GUMBO**  
\$20 PER QUART / \$70 PER GALLON

made with chicken and smoked andouille sausage. Served with white rice on the side.

**PICKLED OKRA POTATO SALAD - \$15 PER QUART**  
red potatoes, pickled okra, red onion and capers.  
Great with our Gumbo!

## PLATTERS

### DOMESTIC CHEESE TRAY

small \$50.00 • large \$70.00

A selection of domestic cheeses cut into bite size pieces for easy pick up garnished with seasonal fresh fruit and toast points

### GRILLED VEGETABLE PLATTER

small \$40.00 • large \$65.00

Assorted grilled seasonal vegetables

### FRESH FRUIT PLATTER

small \$40 • large \$65

Seasonal Fresh Fruit Display

### CAJUN EGGROLLS - \$65.00 / 50 pieces

Made with Pork & Vegetable served with a Thai sweet and spicy sauce

### CHICKEN TENDERS - \$55.00 / 50 pieces

Chicken Tenders served with honey mustard

### FRIED CATFISH STRIPS - \$65.00 / 50 pieces

Served with cocktail and tartar sauce

## SIDES

### FRENCH CUT GREEN BEANS

cooked, lightly seasoned with bacon

### GARLIC MASHED POTATOES

**SOUTHERN SWEET POTATOES**  
mashed and served with a marshmallow fluff

### ROSEMARY ROASTED POTATOES

Quartered roasted potatoes with rosemary & olive oil

### SPINACH MADELINE

Sautéed spinach with a blend of cheeses and melted parmesan on top

### SMOKED GOUDA MACARONI AND CHEESE

**SIDES ARE \$15 PER QUART**

Delivery fees may apply

## MAIN DISHES

### CHICKEN & SAUSAGE JAMBALAYA

half pan \$45.00 • full pan \$80.00

### CHICKEN ALFREDO

Alfredo sauce tossed with Fettuccine pasta  
half pan \$45.00 • full pan \$80.00

### SHRIMP DIANE

Rich cream Seafood Base Sauce with Peppers, Onions, Mushroom and Artichoke tossed with penne pasta.(available in Chicken)  
half pan \$55.00 • full pan \$90.00

### NEW ORLEANS SHRIMP & GRITS

half pan \$55.00 • full pan \$90.00  
Gulf shrimp with classic New Orleans flavors served with creamy gouda grits

### GRITS & GRILLADES

half pan \$50.00 • full pan \$85.00  
Tasso & Andouille Grillades with classic New Orleans flavors served with creamy gouda grits

### CRAWFISH ETOUFFEE

half pan \$50.00 • full pan \$85.00  
served with white rice

### RED BEANS AND RICE w/ smoked sausage

half pan \$45.00 • full pan \$80.00

## DESSERTS

### CREOLE BREAD PUDDING

Palmettos signature bread pudding served with rum sauce and candied nuts  
half pan \$35 • full pan \$60

### MINI LEMON BARS

\$25 (60 pieces)

SEASONAL CHEESECAKES AND CAKES AVAILABLE  
ASK ABOUT PRICING