



## COMPLETE MENU

---

# Geaux Catering

---

*The price per person is listed  
Entrees are served with your choice of (2) items (sides or salads) and rolls  
Minimum Group size of 25 or \$250*

### Tier One Entrees

Baked Chicken	\$10
Vegetarian Lasagna	\$10
Chicken Chardonnay	\$10
Penne Chicken	\$10
Sausage w/ Peppers and Onions	\$10
Red Beans w/Rice and Sausage	\$10
Baked Chicken w/Mushrooms	\$10
Smothered Pork Chops with Gravy	\$10

### Tier Two Entrees

Cajun Pasta (without Shrimp)	\$15
Meat Lasagna	\$15
Spaghetti with meatballs	\$15
Fish (Tilapia, Basa, Catfish, etc.)	\$15
Pork Tenderloin	\$15

### Tier Three Entrees

Brisket	\$17.50
Grilled Salmon	\$17.50
Crab Cakes	\$17.50
Rib-eye	\$17.50
Cornish hen	\$17.50
Cajun Pasta (with Shrimp)	\$17.50

## Tier Four Entrees

Chicken & Sausage Jambalaya	\$35 per gallon
Chicken, Sausage & Shrimp Jambalaya	\$42 per gallon
Chicken & Sausage Gumbo	\$56 per gallon
Chicken, Sausage & Shrimp Gumbo	\$64 per gallon
Seafood Gumbo	\$72 per gallon
Seafood Dressing	<i>based on current market price for seafood</i>

## Salads & Sides options for Entrees (select two)

### SALADS

House  
Spinach  
Garden  
Chopped Lettuce & Greens  
Caesar  
Summer  
Caprese served on salad plate

### SIDES

Roasted new Potatoes with Parmesan cheese  
Sautéed Mushrooms and Spinach  
Roasted Asparagus with Parmesan Cheese  
Potato Salad  
Baked Beans  
Macaroni and Cheese  
Cheesy Corn  
Caramelized Carrots  
Green Beans  
Garlic Mashed Potatoes WW  
Steamed Broccoli  
Grilled Squash & Zucchini

## SALADS & SIDES “BY THE PAN”

The price listed is “By the pan” only  
Pasta sides are made in a cream sauce or marinara sauce  
Salads come with two salad dressings.

---

## Salads

(For orders of salads only)	Half pan (serves 10-15)	Full pan (serves 30-35)
House	\$20	\$60
Spinach	\$20	\$60
Garden	\$20	\$60
Chopped Lettuce and Greens	\$25	\$75
Caesar	\$25	\$75
Summer	\$25	\$75
Caprese served on salad plate	\$4.25 <i>per person</i>	

## Vegetables

(For orders of side dish only)      Half pan \$30 (serves 10-15)    Full pan \$90 (serves 30-35)

Sautéed Mushrooms and Spinach  
Roasted new Potatoes with Parmesan cheese  
Roasted Asparagus with Parmesan Cheese  
Baked Beans  
Macaroni and Cheese  
Cheesy Corn  
Caramelized Carrots  
Potato Salad  
Green Beans  
Garlic Mashed Potatoes  
Steamed Broccoli  
Grilled Squash and Zucchini

## Pasta

(For orders of pasta side dish only)      Half pan \$35 (serves 10-15)    Full pan \$105 (serves 30-35)

Herb Orzo with Cream Sauce  
Penne Pasta with Cream Sauce  
Angel Hair Pasta with Cream Sauce  
Bowtie Pasta with Cream Sauce  
Greek Pasta Salad  
Spaghetti with Meatballs

*Pasta sides are made in a cream sauce or marinara sauce*

## Additional

(For orders of entrée sides only)      Half pan \$52 (serves 10-15)    Full pan \$156 (serves 30-35)

Meat Lasagna  
Cajun Pasta with Shrimp  
Fish (Tilapia, Basa, Catfish, etc.)

# PLATTERS & APPETIZERS

Platters, medium serves 40, large serves 80

Appetizers are priced as shown

---

## Platters

	<u>Medium</u>	<u>Large</u>
Fruit and Cheese	\$65	\$125
Deli Meat	\$65	\$125
Fresh Vegetables	\$55	\$90
Cheese and Crackers	\$50	\$85
Grilled Vegetables	\$50	\$85

## Appetizers

	<u>Count</u>	<u>Cost</u>	<u>Serves</u>
Canapés (Finger Sandwiches)	72	\$55	30
Meatballs	100	\$55	30
Sliced Italian Sausage or Smoked Sausage	100	\$55	30
Cajun Chicken Wings (Fried, Baked or Grilled)	100	\$75	30
Chicken strips	60	\$45	30
Bruschetta	60	\$45	30
Stuffed Mushrooms	60	\$50	30
Fruit Bowl	bowl	\$45	30

## Specialty Appetizers

Mini Crab Cakes	\$2.00 each
Cajun Muffin Cakes	\$3.00 each
Shrimp Skewers	\$2.00 each
Chicken skewers	\$1.00 each
Fried Oysters	\$15.00 per pound
Fried Shrimp	\$15.00 per pound
Shrimp Tempura	\$15.00 per pound

# DESSERTS & BEVERAGES

For special request of dessert items or beverages that are not listed,  
please contact Geaux Catering for details.

---

## Desserts

Banana Pudding	\$4.25 each
Ganache Cups	\$3.00 each
Lemon Bars	\$2.00 each
Brownies	\$2.00 each
Cookies	\$18.00 / 1 dozen
Cupcakes	\$30.00 / 1 dozen
Mini cupcakes	\$20.00 / 2 dozen
Cake 8 inch, 3 layer	\$36.00
Cake 10 inch, 3 layer	\$42.00

## Beverages

Iced Tea w/Lemon	\$12 /gal
Lemonade	\$12 /gal
Punch	\$15 /gal
Canned Soda	\$1.25 each
Bottled Water (8 oz)	\$1.00 each
Bottled Water (16 oz)	\$1.50 each
Orange Juice	\$1.25 each
Coffee or Tea	See Breakfast menu

## SANDWICHES & WRAPS

Item is available in sandwich form on a flour wrap  
each item comes with a bag of chips and a cookie

---

### **Classic BLT \$6**

Bacon, Lettuce, Tomato, Honey Dijon Aioli on Sliced bread

### **Geaux Club \$8**

Turkey, Ham, Bacon, Gouda cheese, Lettuce, Tomato, Pesto Aioli on Ciabatta Bread

### **Veggie Delight \$8**

Grilled Portobello Mushroom, Grilled Onions, Peppers, Mozzarella Cheese,  
Tomato, Lettuce with Pesto Aioli on Ciabatta Bread

### **Mari Chic \$8**

Marinated Chicken Breast, Pepper Jack Cheese, Grilled Onions and Peppers,  
Roasted Garlic Aioli on Hoagie Bread

### **Chicken Salad Sandwich \$8**

Premium shredded chicken breast with Mayo, Honey Dijon, Craisins, Celery,  
and Red Onions on a Croissant

### **Four Meat Club \$10**

Roast Beef, Turkey, Ham, Bacon, Lettuce, Tomato, Mayo, Dijon Mustard on a Baguette

### **Grilled Shrimp PoBoy \$10**

Cajun Shrimp, Lettuce, Tomato, Spicy Mayo Aioli on French Bread

### **The Italiano \$10**

Salami, Pepperoni, Ham, Provolone Cheese, Roasted Red Peppers, Lettuce,  
Oil and Vinegar on a Baguette

Additional Bag of Chips \$1

Additional Cookie \$1

### **MINIMUM 8 ORDERS**

PLEASE CALL 24 HOURS IN ADVANCE WITH ORDER  
3.86% PROCESSING FEE ON CREDIT AND DEBIT CARDS

---

# BREAKFAST MENU

Groups listed can be modified at your request

---

**Group One**      \$6 per person

Danish & Pastries  
Fresh Fruit

**Group Two**      \$8 per person

Danish & Pastries  
Fresh Fruit & Yogurt cups  
Bagels and Cream Cheese

**Group Three**      \$10 per person

Fresh Fruit  
Sausage Quiche  
Bacon (apple smoked or turkey)

**Group Four**      \$12 per person

Fresh Fruit  
Sausage Quiche  
Bacon (apple smoked or turkey)  
Seasoned Fried Potatoes

**Drink options**

Coffee (reg and decaf)	\$1.00
Juice assortment	\$1.50
Coffee and Juice	\$2.50

**Coffee & Juice Station**

We will set up a complete breakfast drink station that includes Coffee, Juices and Teas with sweeteners, creamers, servingware, etc. for your enjoyment.

\$125

(Serves 50-65 people)

## **Make a Special Order Breakfast**

For Breakfast items that are not listed above, contact Geaux Catering for a Special Order and Pricing.

*Items available: Omelets, French Toast, Pancakes, Waffles, Eggs Benedict, Eggs, Oatmeal, Hash browns, Grits, cereal and milk, etc.*

---

### **MINIMUM 8 ORDERS**

PLEASE CALL 24 HOURS IN ADVANCE WITH ORDER  
3.86% PROCESSING FEE ON CREDIT AND DEBIT CARDS

---

520 W 103rd St., Suite 143, Kansas City, MO 64114  
Phone: (816) 878-9798 | E-mail: [hello@geauxcatering.com](mailto:hello@geauxcatering.com)  
[www.geauxcatering.com](http://www.geauxcatering.com)