

CATERING MENU

PO BOYS

6" Po Boy with Chips (No Minimum)

TURKEY OR HAM PO BOY REGULAR MENU PRICE

Thin-sliced meat and cheese served on toasted po boy bread.
Choice of meats: honey-cured ham or smoked turkey

QUARTER MUFFALETTA \$7.00

Honey-cured ham, genoa salami, provolone cheese and our own homemade recipe olive mix served on toasted muffaletta bread.

DINNERS

CALL FOR MARKET PRICE

FAJITA DINNER

Includes your choice of chicken or steak fajitas sautéed with onions, bell peppers and special mexican seasoning, mexican rice, refried beans, shredded cheese, sour cream, pico de gallo, jalapeños, guacamole and chips and salsa.

Add queso - Extra Charge

SMOKED MEATS

With our special on-site smoker, we can make a variety of smoked meats made to suit your occasion; such as brisket, pulled pork, ham, turkey and sausage.

CRAWFISH SEAFOOD BOILS

If you're looking for the essential, traditional cajun meal, we can boil crawfish on location for you in our own special cajun seasoning with potatoes and corn that soak up all of that delicious seasoning.

LET US CATER YOUR NEXT EVENT!

Oil & Gas • Sports Teams • Corporate Events

Disaster Relief • Tail Gates

Government (SAMS) • And More!

SIDES

Vegetables and Sides (Minimum of 15)

POTATOES AU GRATIN \$3.00

Potatoes baked until golden brown in our homemade cheese sauce.

CREOLE POTATO SALAD \$3.00

Potatoes mixed in our own spicy mustard mix.
Traditional accompaniment to fried seafood and gumbo.

MAQUE CHOUX CORN \$3.00

Sweet corn smothered with onions, tomatoes, and cajun spices in a cream cheese sauce.

DIRTY RICE \$3.00

White rice blended with ground beef that is browned with the creole "Holy Trinity" of chopped onions, celery and green peppers, as well as garlic and creole meat seasonings.

CAJUN GREEN BEANS \$3.00

MAC-N-CHEESE \$3.50

JAMBALAYA \$3.50

Chicken, smoked sausage, onions, bell peppers and browned creole spices.

DESSERTS

✦ ORIGINAL WHITE CHOCOLATE BREAD PUDDING AND RUM SAUCE \$4.50

Minimum of 15

The most popular classic New Orleans dessert.

NEW YORK STYLE CHEESECAKE WITH PRALINE SAUCE \$5.00

BANANA PUDDING \$3.00

Minimum of 15

PEACH COBBLER \$3.50

Minimum of 12



PONCHATOULAS

WWW.PONCHATOULAS.COM

109 EAST PARK AVE. | RUSTON, LA 71270

318-254-5200

LOGCABIN GRILL & MARKET

WWW.LOGCABINGRILL.COM

1906 FARMERVILLE HWY | RUSTON, LA 71270

318-255-8023

WE ARE GLAD TO PLACE YOUR ORDER AT EITHER CONVENIENT LOCATION!

CATERING MENU

APPETIZERS

(Minimum of 12)

MINI MEAT PIES **\$3.00**

Two miniature pies filled with cajun seasoned beef and deep fried until golden brown.

SPINACH & ARTICHOKE DIP **\$5.00**

3oz per person

Served hot with fresh tri-color tortilla chips.

BOUDIN BALLS **\$4.00**

6oz per person

CRAWFISH DIP **\$5.00**

3oz per person

Crawfish tails sautéed with yellow and green onions, green chilies and tomatoes, served in pepper cheese sauce. Served hot with tri-color tortilla chips.

SHRIMP BOAT **CALL FOR MARKET PRICE**

26 count

Large gulf shrimp boiled Louisiana style with lots of spices, onions, sweet corn and potatoes.

FRIED MISSISSIPPI CATFISH **\$5.00**

3 (2oz) strips per person

Mississippi catfish battered in our homemade batter mix and deep fried until golden brown.

CHIPS & SALSA **\$4.00**

Our own recipe served with tortilla chips.

CHIPS & QUESO **ASK FOR PRICING**

Our own blend of mexican cheeses, tomato and cilantro served hot with tortilla chips.

SALADS

(Minimum of 12)

GREEN SALAD **\$3.00**

4oz per person

Iceberg lettuce, tomatoes, shredded jack and cheddar cheese, black olives, bacon bits and garlic croutons.

Add ham and turkey - \$3.00

Add blackened, grilled or hand-battered chicken (6oz) - \$4.00

Add boiled, grilled or fried shrimp (5 per person) - \$5.00

PASTA SALAD **\$3.00**

4oz per person

Rotini rainbow pasta spirals tossed in our creamy homemade basil sauce.

CAESAR SALAD **\$3.00**

4oz per person

Romaine lettuce, garlic parmesan croutons, parmesan cheese and black olives.

Add blackened, grilled or hand-battered chicken (6oz) - \$4.00

Add boiled, grilled or fried shrimp (5 per person) - \$5.00

ENTRÉES

(Minimum of 12)

All below are served with french bread

CHICKEN & SAUSAGE JAMBALAYA **\$6.00**

8oz per person, minimum of 20

Chicken, smoked sausage, onions, bell peppers and Creole spices browned, blended and cooked with rice.

CRAWFISH ÉTOUFFÉE *Louisiana's Signature Dish!* **\$8.00**

6oz per person

Seasoned onions, peppers and crawfish tails smothered in a blonde butter roux served over steamed rice.

CRAWFISH SHIRLEY **\$11.00**

6oz per person

Crawfish tails sautéed with butter and green onions, white wine cheese sauce served over fettuccini pasta.

RED BEANS & RICE **\$7.00**

6oz per person

Creamy New Orleans style red beans with smoked sausage served over steamed white rice.

SEAFOOD GUMBO *Real Louisiana Gumbo!* **\$8.00**

6oz per person

Gulf shrimp and blue crab meat makes up this roux-based soup served over steamed white rice.

CHICKEN AND SAUSAGE FILE GUMBO **\$7.00**

6oz per person

Chicken and smoked sausage served over steamed white rice make up this Louisiana favorite.

All below are served with french fries and hushpuppies

FRIED MISSISSIPPI CATFISH **\$14.00**

8oz fish per person

Mississippi catfish battered in our homemade batter mix and deep fried until golden brown.

FRIED & BUTTERFLIED SHRIMP **\$15.00**

One dozen Gulf shrimp butterflied and deveined, battered in our homemade batter mix and deep fried until golden brown.

COMBINATION OF ANY 2 FRIED SEAFOODS OR CHICKEN TENDERS **\$17.00**

Add oysters - \$3.00

**LET US CATER YOUR NEXT
WEDDING, BUSINESS EVENT,
MEETING, BANQUET OR PARTY!**

Specialty items not seen on menu are possible upon request.
Prices may vary due to market value. All bids valid for 30 days.