



2017 Catering and  
Event Package Menu



## Catering and Special Events Information

We are pleased that you have chosen The Blue Crab Restaurant & Oyster Bar for your next special event. The Blue Crab's iconic views of Lake Pontchartrain and the Basin Canal, make this one of the city's most unique venues. The open breezeway area can host events from 35 to 200 guests. Our newest addition, The Crab Trap Room, is designed to host events from 35 to 100 guests.

Attached you will find the catering packages that we offer. These menus have been created with the freshest seafood and cooked to perfection. We look forward to hosting your special event!

The Blue Crab Restaurant & Oyster Bar  
7900 Lakeshore Drive  
New Orleans, Louisiana 70124  
504-284-2898  
[www.thebluecrabnola.com](http://www.thebluecrabnola.com)

# **Package One**

## **“Landlubber”**

### **Appetizers**

Presented in Chafing Dishes or Passed by Wait Staff

(Choose Four)

Fresh Cut Hand Dipped Onion Rings  
Jalapeno Hush Puppies with Cilantro Aioli  
Fresh Cut Breaded Eggplant Spears with Marinara Sauce  
Mini Muffalettas  
Mini “Overstuffed” Hamburger/Cheeseburger Po-Boys  
House Made Meatballs with Marinara Sauce  
Cornmeal Encrusted Fried Catfish with Choice of Dipping Sauce  
Buffalo Chicken Tenders  
Buttermilk Fried Chicken Tenders with Choice of Dipping Sauce  
Blue Crab House Salad  
Blue Crab (Quattro Formaggio) Baked Macaroni & Cheese  
Fruit and Cheese Display  
Parmesan Fried Calamari  
Red Beans and Rice with Sausage

### **Beverages**

Water, Soft Drinks, Iced Tea, Coffee

### **Price**

\$26.00 per person

Prices do not include tax or service charges.  
Prices guaranteed through December 2017.  
Prices are subject to change without notice.

**Package Two  
“DockSider”  
Dinner Buffet**

**Appetizers**

Presented in Chafing Dishes or Passed by Wait Staff

**Group A (Choose Two)**

Fresh Cut Hand Dipped Onion Rings  
Jalapeno Hush Puppies with Scallion Aioli  
Fresh Cut Breaded Eggplant Spears with Marinara Sauce  
House Made Meatballs with Marinara Sauce  
Mini Muffalettas  
Mini “Overstuffed” Hamburger/Cheeseburger Po-Boys

**Group B (Choose One)**

Parmesan Fried Calamari with Marinara Sauce  
Cornmeal Encrusted Fried Catfish with Choice of Dipping Sauce  
Buttermilk Fried Chicken Tenders with Choice of Dipping Sauce

**Entrees**

**Group A (Choose One)**

Red Beans & Rice with Smoked Sausage  
Cajun Jambalaya with Chicken & Sausage  
Blue Crab (Quattro Formaggio) Baked Macaroni & Cheese  
Chicken & Andouille Gumbo

**Group B (Choose One)**

Pontchartrain Pasta with Grilled Chicken  
Chicken Parmesan with Penne Pasta  
Catfish Almondine  
Jumbo Hand Battered Shrimp with Choice of Dipping Sauce

**Dessert**

Bananas Foster Bread Pudding

**Beverages**

Water, Soft Drinks, Iced Tea, Coffee

**Price**

\$35.00 per person

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**Package Three**  
**“Mariner”**  
**Dinner Buffet**

**Appetizers**

Presented in Chafing Dishes or Passed by Wait Staff

**Group A (Choose Three)**

Fresh Cut Hand Dipped Onion Rings  
Jalapeno Hush Puppies with Cilantro Aioli  
Fresh Cut Breaded Eggplant Spears with Marinara Sauce  
Mini Muffalettas  
Mini “Overstuffed” Po-Boys (Ham/Turkey/Roast Beef or Hamburger/Cheeseburger)  
House Made Meatballs with Marinara Sauce  
Blue Crab House Salad  
Creamy Cole Slaw  
Traditional Potato Salad

**Group B (Choose Two)**

Parmesan Fried Calamari with Marinara Sauce  
Cornmeal Encrusted Fried Catfish with Choice of Dipping Sauce  
Buttermilk Fried Chicken Tenders with Choice of Dipping Sauce  
Mini Crab Cakes with House Made Remoulade Sauce  
Seafood Gumbo  
Chicken & Andouille Gumbo

**Entrees**

**(Choose One)**

N.O. Style Roast Beef Debris & Gravy over Garlic Roasted Potatoes or Cheesy Stone Ground Grits  
Creole Jambalaya with Chicken, Sausage & Shrimp  
BBQ Shrimp & Grits  
Pontchartrain Pasta with Grilled Chicken or Grilled Shrimp  
Catfish Almondine  
Jumbo Hand Battered Shrimp with Choice of Dipping Sauce

**Dessert**

Bananas Foster Bread Pudding

**Beverages**

Water, Soda, Iced Tea, Coffee

**Price**

\$42.00 per person

\* Minimum of 35 Guests

Prices do not include tax or service charges.  
Prices guaranteed through December 2017.  
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**Package Four**  
**“Admiral”**  
**Dinner Buffet**  
**Appetizers**

Presented in Chafing Dishes or Passed by Wait Staff

**Group A (Choose Two)**

- Fresh Cut Hand Dipped Onion Rings
- Jalapeno Hush Puppies with Scallion Aioli
- Creole Fried Okra with Fresh Herb Ranch Sauce
- Fresh Cut Breaded Eggplant Spears with Marinara Sauce
- Mini Muffalettas
- Mini “Overstuffed” Po-Boys (Ham/Turkey/Roast Beef or Hamburger/Cheeseburger)
- House Made Meatballs with Marinara Sauce
- Mini “Overstuffed” Po-Boys (Shrimp/Catfish/Oyster)

**Group B (Choose Three)**

- Parmesan Fried Calamari with Marinara Sauce
- Jumbo Hand Battered Shrimp with Choice of Dipping Sauce
- Cornmeal Encrusted Fried Catfish with Choice of Dipping Sauce
- Buttermilk Fried Chicken Tenders with Choice of Dipping Sauce
- Mini Crab Cakes with House Made Remoulade Sauce
- Blue Crab Dip with Blue Corn Tortilla Chips
- Fried Crab Claws with Classic Cocktail Sauce
- Chicken & Andouille Gumbo
- Seafood Gumbo

**Entrees**

**(Choose Two)**

- BBQ Shrimp & Grits
- Pontchartrain Pasta with Grilled Chicken or Grilled Shrimp
- Grilled or Blackened Fresh Gulf Fish with Lemon Butter, Meuniere or Almondine Sauce (with Grilled Vegetables or Garlic Roasted Potatoes)
- Crawfish or Shrimp Etouffee with Fluffy Rice
- Creole Jambalaya with Chicken, Sausage & Shrimp
- N.O. Style Roast Beef Debris & Gravy over Garlic Roasted Potatoes or Cheesy Stone Ground Grits
- Shrimp Scampi with Linguini

**Dessert**

- Bananas Foster Bread Pudding

**Beverages**

- Water, Soda, Iced Tea, Coffee

**Price**

\$49.00 per person

Inclusive of taxes and service charges

Prices do not include tax or service charges.

Prices guaranteed through December 2017.

Prices are subject to change without notice.

\*Minimum 35 Guests



## To-Go Catering Menu

Or Add On to any Catering or Boil Package

	Half Pan (feeds 27)	Full Pan (feeds 55)
<b>SANDWICHES AND APPETIZERS</b>		
Mini Po-boys (ham, turkey, roast beef)	\$1.50 each	
Mini Muffalattas	\$1.50 each	
Mini Crab Cakes with Remoulade	\$3.25 each	
Chicken Tender with Dipping Sauce	\$1.25 each	
Onion Rings	\$30.00	\$60.00
Eggplant Spears	\$35.00	\$70.00
<b>HOMEMADE FAVORITES</b>		
	Half Pan (feeds 27)	Whole Pan (feeds 55)
Red Beans & Rice with sausage	\$75.00	\$150.00
Blue Crab Dip	\$225.00 (feeds 55)	
Jambalaya		\$175.00
Chicken Pasta		\$200.00
Shrimp Pasta		\$250.00
<b>SOUPS AND GUMBOS</b>		
	Half Pan	Whole Pan
Seafood Gumbo (with rice)	\$125.00	\$250.00
Chicken & Andouille Gumbo (with rice)	\$70.00	\$140.00
Crab & Corn Bisque	\$130.00	\$260.00
<b>FRIED SEAFOOD PANS</b>		
	Served with cocktail, tartar and lemon wedges	
Catfish	\$100.00	\$185.00
Shrimp	\$135.00	\$270.00
<b>SIDES</b>		
	Half Pan	Whole Pan
Potato Salad	\$45.00	\$90.00
Macaroni and Cheese	\$72.50	\$145.00
Cole Slaw	\$37.50	\$75.00
Cheese Grits	\$45.00	\$90.00
<b>DESSERT</b>		
	Half Pan	Whole Pan
Banana Foster Bread Pudding	\$33.00	\$65.00

If you choose to not get a package and order directly off this menu, there will be a \$750 Rental Fee.

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### Crawfish Boils

Minimum of 2 sacks (approximately 70-80lbs)  
Boiler Fee

**Price**  
Market Price  
\$50

### Crawfish Boil Add Ons

Boiled Shrimp  
Crabs  
Corn and Potatoes  
Sausage  
Mushrooms

Market Price  
Market Price  
\$1 per person  
\$6 per pound  
\$4 per pound

### Raw Oysters

*(Can be added to any package in this packet)*  
Sack of Oysters (Approximately 100 oysters)  
Shucker Fee

\$120  
\$50

# Beverage Packages

## **Package One**

Draft Beer

House Wine

\* Per Person \*

2 hour open bar \$ 16.50

3 hour open bar \$ 19.50

## **Package Two**

Draft Beer

House Wine

Liquor including call brands

\* Per Person \*

2 hour open bar \$ 20.00

3 hour open bar \$ 25.00

## **Package Three**

Draft beer

House Wine

Liquor including premium brands

\* Per Person \*

2 hour open bar \$ 25.00

3 hour open bar \$ 30.00

Cash bars available with the price of bartender fees

Specialty items may also be available upon request

Prices exclude tax and gratuities\*

\*(20% suggested)