



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

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.
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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)
SANDWICHES AND APPETIZERS		
Mini Po-boys (ham, turkey, roast beef)	\$1.50 each	
Mini Muffalettas	\$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
HOMEMADE FAVORITES		
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
SOUPS AND GUMBOS		
Seafood Gumbo (with rice)	Half Pan \$125.00	Whole Pan \$250.00
Chicken & Andouille Gumbo (with rice)	\$70.00	\$140.00
Crab & Corn Bisque	\$130.00	\$260.00
FRIED SEAFOOD PANS		
	Served with cocktail, tartar and lemon wedges	
Catfish	\$100.00	\$185.00
Shrimp	\$135.00	\$270.00
SIDES		
Potato Salad	Half Pan \$45.00	Whole Pan \$90.00
Macaroni and Cheese	\$72.50	\$145.00
Cole Slaw	\$37.50	\$75.00
Cheese Grits	\$45.00	\$90.00
DESSERT		
Banana Foster Bread Pudding	Half Pan \$33.00	Whole Pan \$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)