

SIGNATURE SOUPS

SERVED BY THE
QUART OR GALLON

SEAFOOD GUMBO

Gulf shrimp & oysters, fresh okra, our traditional roux and our own blend of Cajun seasonings, simmered to perfection. Served with white rice on the side.

QT 20 / GAL 75



CHICKEN TORTILLA SOUP

CHICKEN & SAUSAGE GUMBO

A New Orleans favorite made with chicken and smoked sausage. Served with white rice on the side.

QT 16 / GAL 62

CHICKEN TORTILLA

A Southside classic served with fresh tortilla chips, cheddar cheese and fresh diced tomato.

QT 16 / GAL 62

VEGETABLE BEEF

Fresh vegetables in a rich beef broth with Certified Angus Beef tips.

QT 16 / GAL 62

FOUR BEAN & TURKEY

Hearty and healthy. A Southside favorite.

QT 16 / GAL 62

FRESH SALADS

DRESSINGS: Ranch, Bleu Cheese, 1000 Island, Honey Mustard, Light Italian, Caesar, Italian Vinaigrette & Strawberry Vinaigrette

CHEF SALAD

With Ham, Turkey, American and Swiss Cheese.

HALF 40 / FULL 80

POTATO SALAD QT 11

COLE SLAW QT 11

CHICKEN SALAD QT 18

TUNA SALAD QT 40

TOSSED SALAD

Red onion, egg, cherry tomato & croutons.

HALF 18 / FULL 35

SPINACH SALAD

Egg, chopped applewood bacon, red onion, mushrooms & croutons.

HALF 20 / FULL 39

STRAWBERRY SPINACH SALAD

Fresh strawberries layered over a bed of fresh spinach leaves with Bleu cheese crumbles, chopped smoked Applewood bacon, egg, red onion, pecans & croutons.

HALF 28 / FULL 55

STRAWBERRY SPINACH SALAD

DECADENT DESSERTS

FRESH BAKED BROWNIES

(12) 22

BROWNIE & COOKIE COMBO

(12) 23

FRESH BAKED COOKIES

(12) 19

OUR SIGNATURE BREAD PUDDING

with homemade Whiskey Sauce.

HALF 30 / FULL 55



FRESH BAKED BROWNIE

HOMEMADE COBBLER

Peach, Blueberry & Apple

HALF 30 / FULL 55

COBBLER



BREAD PUDDING

DRINKS

SWEET OR UNSWEET ICED TEA
AND LEMONADE GAL 10

AVAILABLE SERVICES

CARVING STATIONS

Call to learn more about our custom carving stations.

PICK-UP

All food and additional items will be ready for easy transportation to your home or event location. This includes a consultation with our catering specialist about final food preparation before serving.

FULL DELIVERY & SET UP

All food and additional items will be delivered to your event location and set up by our professional staff.

DELIVERY, SET UP, SERVERS & CLEANING

This includes our professional staff for the length of your event.

3154 PONTCHARTRAIN DRIVE • SLIDELL

CATERING MENU

SouthsideCafe.net



Since 1991, Southside Café has strived to provide the finest quality food and service to our guests. The same care and attention to detail is given to each catered event, regardless of the size. All menus are custom designed to fit each client's particular preferences. Let us plan your next party, business meeting, or special occasion. We can guarantee you a splendid and delicious success.



CHICKEN DELACROIX



BRAISED PORK SHANKS



SHRIMP & GRITS

CALL TO PLACE YOUR ORDER!

985-643-6133 OR 985-705-4854

COLD APPETIZERS

BRUSCHETTA

Fresh diced plum tomatoes, fresh basil & garlic in olive oil. Served with toasted & seasoned French bread rounds. **HALF PAN 30**



BRUSCHETTA

SLICED FRUIT TRAY

A seasonal selection of fresh cut fruit served with a strawberry yogurt dipping sauce.

SEASONAL PRICING



HUMMUS & PITA BREAD

FRESH VEGETABLE CRUDITE

An assortment of fresh cut vegetables displayed with our homemade Bleu cheese or Ranch dressing. **SEASONAL PRICING**

HUMMUS & PITA BREAD

A traditional Greek hummus topped with our own olive salad, served with toasted pita wedges. **QT 30**

HOT APPETIZERS

SPINACH & ARTICHOKE DIP

A creamy blend of spinach, artichoke hearts and Monterey Jack cheese, served with herb crusted tortilla chips, sour cream and salsa. **QT 22**

HOT WINGS

Choose one of our homemade sauces: (1) Regular (2) Hot (3) Atomic (4) Nuclear (5) Cajun Fire. Served with celery sticks, Ranch or Bleu cheese dressing on the side. **(36 CT) 45 / (72 CT) 90**



CHICKEN FINGERS

White meat chicken breast breaded and fried to a golden brown with your choice of our homemade dipping sauces. **(30 CT) 34 / (60 CT) 68**

CRAWFISH BALLS

Crawfish tails and stuffing rolled into balls and fried to a golden brown. Served with our homemade Remoulade sauce. **(24 CT) 49 / (48 CT) 98**

CRABMEAT STUFFED MUSHROOMS

Large, fresh mushroom caps filled with sour cream and crabmeat stuffing, topped with Parmesan cheese and baked to a golden brown. **(24 CT) 49 / (48 CT) 98**

CHICKEN FINGERS

SANDWICH & WRAP TRAYS

THE FRENCHALETTA TRAY

Sliced ham, salami, mortadella, Provolone cheese & olive salad on French bread. **(30 CT) 45**

THE CLUB WRAP TRAY

Roasted turkey, baked ham, hickory smoked bacon, & Swiss cheese, dressed. **(SERVES 10-12) 80**



THE FRENCHALETTA

ASSORTED WRAP TRAY

Includes grilled chicken, club, turkey, roast beef, ham & assorted cheeses, dressed. Vegetarian on request. **(SERVES 10-12) 80**



ASSORTED WRAPS

FAMOUS POBOY FINGER SANDWICH TRAY

Ham, roast beef, turkey, chicken salad, & assorted cheeses. Prepared on our New Orleans Leidenheimer French bread. **(60 CT) 80**

GOURMET SANDWICH TRAY

Fresh sliced cold cuts including ham, turkey, roast beef, chicken salad, tuna salad, American, Swiss, Pepper Jack & Provolone cheese. An assortment of breads that will include sour dough bun, whole wheat bun, jalapeno cheddar bun & pretzel rolls. Dressed. **(SERVES 10-12) 80**



GOURMET SANDWICH: (ROAST BEEF ON PRETZEL BUN PICTURED)

HOT ENTREES

CHICKEN FETTUCCINE

A rich and creamy alfredo sauce, fettuccine pasta and chicken. Topped with Parmesan cheese. **HALF 49 / FULL 95**



CHICKEN FETTUCCINE

JAMBALAYA

A New Orleans classic traditionally made with chicken, sausage and our special blend of seasonings. **HALF 45 / FULL 85**

CRAWFISH ETTOUFFE

Southside's signature Cajun dish made with crawfish tails and white rice on the side. **QT 30 / GAL 115**

SHRIMP CREOLE

A traditional New Orleans style Creole dish made with fresh shrimp and white rice on the side. **QT 30 / GAL 115**

SHRIMP & GRITS

Our stone ground grits topped with sauteed shrimp, green onions and our signature seafood gravy. **HALF 49 / FULL 95**

DEBRIS & GRITS

Our stone ground grits topped with savory roast beef debris and brown gravy. **HALF 49 / FULL 95**



CRAWFISH ETTOUFFE

EGGPLANT PARMESAN

Fresh eggplant layered with red sauce, Mozzarella, and Parmesan cheese and baked to perfection. **HALF 40 / FULL 80**

CHICKEN FLORENTINE

A boneless chicken breast stuffed with fresh spinach, imported ham & Provolone cheese topped with a light cream sauce. **(12 CT) 80**



CHICKEN FLORENTINE

SEAFOOD FETTUCCINE

This delicious seafood pasta features a homemade alfredo sauce, fresh shrimp and crabmeat, topped with Parmesan cheese. **HALF 55 / FULL 110**

STUFFED PASTA SHELLS

Tender shells stuffed with Ricotta, Mozzarella, Romano & Parmesan cheese, served with a red sauce. **FULL PAN ONLY (3 DZ) 50**

BRAISED PORK SHANKS

Tender pork shanks lightly sauteed then baked to perfection. Served with your choice of brown gravy or red sauce. **(12 CT) 48**

CHICKEN DELACROIX

Tender & juicy Airline chicken breast, perfect for weddings and upscale events, served fried or grilled. **(12 CT) 80**