



985-643-6133

www.southsidecafe.net

COLD APPETIZER TRAYS

Fresh Vegetable Crudite - An assortment of fresh cut vegetables displayed with our homemade Bleu cheese or Ranch dressing Seasonal Pricing

Bruschetta - Fresh plum tomatoes diced with fresh basil, and garlic in olive oil. Served with toasted and seasoned French bread rounds ½ Pan \$29.95

Sliced Fruit Tray - A seasonal selection of cut fresh fruit served with a strawberry yogurt dipping sauce Seasonal Pricing

HOT APPETIZER TRAYS

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. \$21.95

Crabmeat Stuffed Mushrooms - Fresh large mushroom caps filled with sour cream and crabmeat stuffing, topped with parmesan cheese and butter baked to a golden brown. Half Pan (24 pcs.) \$48.95 - Full Pan (48 pcs.) \$97.95

Hot Wings - choose our homemade sauce: (1) regular, (2) hot, (3) atomic, (4) nuclear, (5) Cajun fire. Served with celery sticks, Ranch or Bleu cheese dressing on the side. Half Pan (36 pcs.) \$44.95 - Full Pan (72 pcs.) \$89.95

Crawfish Balls - Crawfish tails and stuffing rolled into balls and fried to a golden brown. Served with our homemade remoulade sauce. Half Pan (24 pcs.) \$48.95 - Full Pan (48 pcs.) \$97.95

Chicken Fingers - White meat chicken breast breaded and fried to a golden brown with your choice of Our Homemade dipping sauces. Half Pan (30 pcs.) \$33.95 - Full Pan (60 pcs.) \$67.95

CATERING MENU

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.

OUR SIGNATURE SOUPS

Quart or Gallon

Seafood Gumbo - Seafood and okra, roux based and Cajun seasoning. With white rice on the side. Qt. \$19.95 / Gallon \$75.00

Chicken & Sausage Gumbo - A New Orleans favorite made with chicken and smoked andouille sausage. With white rice on the side. Qt. \$15.95 / Gallon \$62.00

Chicken Tortilla - A Southside Southwest Classic served with fresh tortilla chips, cheddar cheese and fresh diced tomatoes. Qt. \$15.95 / Gallon \$62.00

Vegetable Beef - Fresh Vegetables in a rich beef broth with certified Angus beef tips. Qt. \$15.95 / Gallon \$62.00

Four Bean & Turkey - Hearty and healthy. A Southside favorite. Qt. \$15.95 / Gallon \$62.00

GOURMET SANDWICH TRAY

Fresh sliced cold cuts to include ham, turkey breast, roast beef, chicken salad, tuna salad, American cheese, Swiss, pepper jack, and provolone cheese. Assorted breads to include sweet sour dough, wheat roll, cheddar jalapeno rolls & pretzel rolls. Lettuce and tomato. 10-12 ppl \$79.95

FAMOUS PO BOY

FINGER SANDWICH TRAY

Ham, roast beef, turkey and cheese and chicken salad. Prepared on our New Orleans Leidenheimer French bread. 60 pcs. \$79.95

THE CLUB WRAP TRAY

Includes our roasted turkey breast, baked ham, hickory smoked bacon, Swiss cheese, lettuce and tomato. 10-12 ppl \$79.95

THE ASSORTED WRAP TRAY

An assortment of wraps to include grilled chicken, club, turkey, roast beef, ham, assorted cheeses and vegetarian on request. 10-12 ppl \$79.95

THE FRENCHALETTA TRAY

Ham, salami, mortadella, provolone cheese and olive salad on French bread. 30 ct. \$44.95

HOT ENTREES

Jambalaya – A New Orleans classic traditionally made with chicken, sausage and our special blend of seasonings. Half Pan (10lbs) \$45.00 - Full Pan (20lbs) \$85.00

Shrimp Creole – A traditional New Orleans style Creole dish made with fresh shrimp and white rice on the side. Qt. \$29.95, Gallon \$115.00

Seafood Fettuccine – This delicious seafood pasta features a homemade alfredo sauce, fresh shrimp and crabmeat, topped with parmesan cheese. Half Pan \$55.00 - Full Pan \$110.00

Chicken Fettuccine – A rich and creamy alfredo sauce, fettuccine pasta and chicken. Topped with parmesan cheese. Half Pan \$49.00 - Full Pan \$95.00

Crawfish Ettouffe – Southside's own recipe, a Cajun classic dish made with crawfish tails and white rice on the side. Qt. \$29.95, Gallon \$115.00

Eggplant Parmesan – Fresh eggplant layered with red sauce, mozzarella, and parmesan cheese and baked to perfection. Half Pan \$39.95 - Full Pan \$79.95

Chicken Florentine – A boneless chicken breast stuffed with fresh spinach and provolone cheese topped with a light cream sauce. Dozen \$79.95

SALADS

Tossed Salad Half Pan \$17.95 - Full Pan \$34.95

Spinach Salad Half Pan \$19.95 - Full Pan \$38.95

Chef Salad Half Pan \$39.95 - Full Pan \$79.95
With Ham, Turkey, American and Swiss Cheese

Old Fashion Potato Salad Quart \$10.95

Home Style Cold Slaw Quart \$10.95

Chicken Salad Quart \$17.95

Tuna Salad Quart \$39.95

Dressings: Ranch, Bleu Cheese, Thousand Island, Honey Mustard, Light Italian, Caesar & Balsamic Vinaigrette

DESSERTS

Fresh Baked Brownie Tray - Dozen \$21.95

Fresh Baked Cookie Tray - Dozen \$18.95

Brownie & Cookie Combo Tray - Dozen \$22.95

Cobbler – Peach, Blueberry and Strawberry
Half Pan \$29.95 - Full Pan \$55.00

Our Signature Homemade Bread Pudding -
Served with our own Whiskey Sauce.

Half Pan \$29.95 - Full Pan \$55.00

Iced Tea and Lemonade - Gallon \$9.95

3154 Pontchartrain Drive • Slidell, LA • www.southsidecafe.net
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AVAILABLE SERVICES

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 AND 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.