

# M E N U E X P R E S S RESTAURANT DELIVERY

985-875-7700

<http://www.menuexpressdelivery.com>

## Pathway Gourmet Catering

### Menu Selections

*Pasta / Rice Selections - Full pans serve 20 entree portions. Our sauces are Chef prepared - not frozen or bagged. Half pans serve 8-10 guests.*

### Cream, Bechamel and milk based sauces - includes Veloute and Fricassee Sauce

*Half pan serves 6-10 unless otherwise stated. Full pan serves 20. Substitute steamed veggies or sauteed veggies for rice or pasta - add \$25.00.*

1. Cajun Shrimp Alfredo full pan \$104.50 catering  
*Shrimp tossed with creamy Alfredo sauce w/ Cajun seasoning, served over penne pasta.*
2. Cajun Shrimp Alfredo half pan \$82.50 catering  
*Shrimp tossed with creamy Alfredo sauce w/ Cajun seasoning, served over penne pasta.*
3. Cajun Chicken Alfredo full pan \$93.50 catering  
*Chicken tossed with creamy Alfredo sauce w/Cajun seasoning, served over penne pasta.*
4. Cajun Chicken Alfredo half pan \$82.50 catering  
*Chicken tossed with creamy Alfredo sauce w/Cajun seasoning, served over penne pasta.*
11. Cajun Shrimp Tasso Pasta full pan \$104.50 catering  
*Saltwater Gulf shrimp marinated in herbs and spices, tossed with Tasso, Cajun cream sauce, fresh herbs served over penne pasta.*
12. Cajun Shrimp Tasso Pasta half pan \$82.50 catering  
*Saltwater Gulf shrimp marinated in herbs and spices, tossed with Tasso, Cajun cream sauce, fresh herbs, served over penne pasta.*
14. Cajun Chicken Tasso Pasta half pan \$79.00 catering  
*Chicken marinated in herbs and spices, tossed with tasso, Cajun cream sauce, fresh herbs, served over penne pasta.*
13. Cajun Chicken Tasso Pasta full pan \$99.00 catering  
*Chicken marinated in herbs and spices, tossed with tasso, Cajun cream sauce, fresh herbs, served over penne pasta.*
51. Shrimp St. Charles full pan \$104.50 catering  
*Creamy seafood sauce with heavy cream, herbs and spices, assorted cheese, served over Penne or Angel Hair pasta.*
52. Shrimp St. Charles half pan \$82.50 catering

### You must use the advance ordering feature to place an order from this restaurant...

### MUST HAVE 24-72 HOUR NOTICE!!!

*Occasionally, catering events will differ from actual delivery times. Please indicate if food should be heated and ready to serve, or refrigerated for later service.*

### Regional Flavors Including Soup or Gumbo

*64oz half gallon container-no rice added to container*

- |   |         |
|---|---------|
| 61. Creole Seafood Gumbo ( Shrimp & Blue Crab) catering | \$41.80 |
| 60. Cajun Chicken Sausage Gumbo catering                | \$35.20 |
| 57. Crab & Corn Bisque catering                         | \$55.00 |
| 55. Red beans w/ Sausage and Ham catering               | \$33.00 |
| White Rice Half Gallon                                  | \$11.00 |
| White Rice Half Pan                                     | \$27.50 |

### Assorted Breads

- |                                  |         |
|----------------------------------|---------|
| 146. Crawfish Cornbread catering | \$63.80 |
| <i>half pan size serves 20</i>   |         |
| 147. Dinner Rolls 12ct catering  | \$7.70  |

### Fresh Salads

*Salads served in full size catering tray - serves up to 20 guests as a side salad or 10 entree salads. Add grilled chicken \$38.50 or grilled shrimp \$44.00.*

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|---|---------|
| 186. Iceberg Garden Salad full pan catering   | \$71.50 |
| <i>Iceberg lettuce, carrots, purple cabbage, tomatoes, croutons with Balsamic Vinaigrette or Italian Dressing</i> |         |
| Mixed Greens Salad full pan catering  | \$71.50 |
| <i>Organic Spring Mix, Carrots, Tomatoes, Croutons with Balsamic Vinaigrette</i>                                  |         |
| 187. Spinach Salad full pan catering  | \$77.00 |
| <i>Walnuts &amp; tomatoes tossed in Blue Cheese Vinaigrette.</i>  |         |
| 188. Classic Caesar Salad full pan catering   | \$71.50 |
| <i>With Parmesan cheese and croutons</i>  |         |
| 191. Italian Salad full pan catering  | \$82.50 |
| <i>Lettuce Blend, Tomatoes, Red Onion, Olive Salad, Mozzarella and Parmesan Cheese</i>                            |         |

### Hand Carved and Assorted Meats

*Half pan size feeds 8-12*

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|--|----------|
| 148. Slow Roasted Beef Brisket in Creole Beef Sauce catering     | \$132.00 |
| Chopped Beef in BBQ Sauce half pan catering                      | \$119.90 |
| Chopped Beef in BBQ Sauce Quarter Pan catering                   | \$86.90  |
| Chopped Beef in Natural Au Jus half pan catering                 | \$119.90 |
| Chopped Beef in Natural Au Jus quarter pan catering              | \$86.90  |
| 154. Roasted Beef Sirloin with Rich Demi Glace half pan catering | \$141.90 |
| Roasted Beef Sirloin with Natural Au Jus half pan catering       | \$141.90 |
| Baby Back Ribs with BBQ Sauce half pan catering                  | \$76.99  |
| 149. Sliced Pork Tenderloin with Au Jus half pan catering        | \$88.00  |
| Sliced Pork Tenderloin with BBQ Sauce half pan catering          | \$88.00  |
| Sliced Pork Tenderloin with Wine Sauce half pan catering         | \$88.00  |
| 156. Roasted Pork Tenderloin in Pecan Praline Sauce catering     | \$104.50 |
| 157. Roasted Pulled Pork in Au Jus half pan catering             | \$82.50  |
| Roasted Pulled Pork in BBQ Sauce half pan catering               | \$82.50  |
| 151. Brown Sugar Oven Roasted Ham catering                       | \$75.90  |
| 153. Sliced Turkey Breast with gravy catering                    | \$93.49  |
| 160. Chopped BBQ Chicken   | \$76.99  |

### Side Items

*Sides served in half size catering pans.*

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|--|---------|
| 163. Green Bean Casserole half pan catering          | \$52.80 |
| 164. Zucchini & Yellow Squash Mix half pan catering  | \$52.80 |
| 165. White Rice half pan catering                    | \$27.50 |
| 166. Potatoes Au Gratin half pan catering            | \$55.00 |
| 168. Loaded Baked Potato Casserole half pan catering | \$52.80 |
| Hash Brown Casserole half pan catering               | \$52.80 |
| 167. Baked Macaroni half pan catering                | \$52.80 |
| Garlic New Potatoes half pan catering                | \$52.80 |

catering			
	<i>Creamy seafood sauce with heavy cream, herbs and spices, assorted cheese, served over Penne or Angel Hair pasta.</i>		
Chicken St. Charles full pan catering	\$99.00		
	<i>Creamy seafood sauce with heavy cream, herbs and spices, assorted cheese, served over Penne or Angel Hair pasta.</i>		
Chicken St. Charles half pan catering	\$77.00		
	<i>Creamy seafood sauce with heavy cream, herbs and spices, assorted cheese, served over Penne or Angel Hair pasta.</i>		
54. Crawfish Charles half pan catering	\$93.50		
	<i>Creamy seafood sauce combined with heavy cream, herbs &amp; spices, assorted cheese and crawfish served over penne or Angel hair pasta.</i>		
34. Chicken Pasta Lacombe pan catering	\$104.50		
	<i>Tender Chicken in a Cajun cream sauce with sun-dried tomatoes, mushrooms, onions, artichoke hearts, sweet bell peppers and black olives served with penne pasta.</i>		
35. Chicken Pasta Lacombe half pan catering	\$82.50		
	<i>Tender chicken in a Cajun cream sauce with sun-dried tomatoes, mushrooms, onions, artichoke hearts, sweet bell peppers and black olives served with penne pasta.</i>		
36. Shrimp Pasta Lacombe pan catering	\$110.00		
	<i>Shrimp in a Cajun cream sauce with sun-dried tomatoes, mushrooms, onions, artichoke hearts, sweet bell peppers and black olives, served with penne pasta.</i>		
37. Shrimp Pasta Lacombe half pan catering	\$88.00		
	<i>Shrimp in a Cajun cream sauce with sun-dried tomatoes, mushrooms, onions, artichoke hearts, sweet bell peppers and black olives, served with penne pasta.</i>		
26. Seafood Dakota full pan catering	\$159.50		
	<i>Seasoned Gulf shrimp in a special seafood sauce topped with crab stuffing and loaded with cheese, served with penne or Angel hair pasta.</i>		
27. Seafood Dakota half pan catering	\$137.50		
	<i>Seasoned Gulf shrimp in a special seafood sauce topped with crab stuffing and loaded with cheese, served with penne or Angel hair pasta.</i>		
19. Sante Fe Chicken Pasta pan catering	\$99.00		
	<i>Penne pasta combined with chicken, cheese, black beans, corn, assorted sweet peppers, authentic spices and herbs, tossed in our special cream sauce.</i>		
20. Sante Fe Chicken Pasta half pan catering	\$77.00		
	<i>Penne pasta combined with chicken, cheese, black beans, corn, assorted sweet peppers, authentic spiced and herbs, tossed in our special cream sauce.</i>		
21. Sante Fe Shrimp full pan catering	\$104.50		
	<i>Penne pasta combined with shrimp, cheese, black beans, corn,</i>		
192. Luau Salad full pan catering	\$82.50		
	<i>Spinach, Artichoke hearts, Mandarin Oranges, Hearts of Palm tossed in Citrus Vinaigrette</i>		
Basic Iceberg Salad full pan catering	\$63.80		
	<i>Iceberg Lettuce, Purple Cabbage, Carrots, Italian dressing</i>		
193. Antipasto Salad half pan catering	\$76.99		
	<i>Salami, Cheese, Olives, Artichokes, Authentic Herbs, and pasta</i>		
189. Potato Salad - Traditional half pan catering	\$43.99		
Loaded Potato Salad half pan catering	\$52.80		
190. House Made Cole Slaw half pan catering	\$43.99		
194. Chicken Salad w/ Crackers half pan catering	\$63.80		
	<i>serves 20</i>		
169. Roasted Corn Grits half pan catering	\$55.00		
170. Steamed Broccoli half pan catering	\$49.50		
171. Broccoli Rice Casserole half pan catering	\$49.50		
172. Red Beans w/ Sausage and Rice half pan catering	\$49.50		
173. Oven Roasted Rosemary Potatoes half pan catering	\$49.50		
174. Roasted Vegetables half pan catering	\$49.50		
183. Steamed Vegetables half pan catering	\$49.50		
	<i>Broccoli, Cauliflower, Carrots, Squash</i>		
175. Italian Green Bean Casserole half pan catering	\$57.20		
176. Country Style Green Beans half pan catering	\$52.80		
177. Sweet Potato Souffle half pan catering	\$55.00		
178. Eggplant Casserole w/ Shrimp half pan catering	\$97.90		
Buttered Corn half pan catering	\$38.50		
181. Mirliton Casserole w/ Shrimp half pan catering	\$97.90		
179. Dirty Rice Dressing half pan catering	\$52.80		
185. Mashed Potatoes w/ Real Cream half pan catering	\$46.20		
184. Cornbread Dressing half pan catering	\$52.80		
Chicken Dressing half pan catering	\$57.20		
<b><u>Desserts</u></b>			
195. Creamy Cheese Cake w/ Fruit topping catering	\$60.50		
	<i>Cherry, Strawberry, or Blueberry</i>		
200. Sour Cream Turtle Cheese Cake	\$71.50		
	<i>Half pan size</i>		
196. New Orleans Custard Style Bread Pudding with Pecan Praline Sauce half pan catering	\$66.00		
	<i>serves 20.</i>		
198. White Chocolate Bread Pudding half pan catering	\$55.00		
197. Chocolate Bread Pudding w/ Chocolate Ganache half pan catering	\$55.00		
	<i>1/2 pan size</i>		
206. Coconut Colada Cream Cake catering	\$60.00		
199. Old Fashioned Fruit Cobbler (baked in dough) half pan catering	\$55.00		
	<i>Choose from Peach, Apple or Cherry.</i>		
Fruit Cobbler (baked in Pie Crust) half pan catering	\$55.00		
	<i>Choose from Peach, Apple or Cherry.</i>		
202. Brownies catering	\$41.80		
	<i>24 count</i>		
Coconut Macaroons catering	\$41.80		
	<i>24 count</i>		
Lemon Squares catering	\$41.80		
	<i>24 count</i>		
Chocolate Chip Cookies catering	\$41.80		
	<i>24 count</i>		

assorted sweet peppers, authentic spices and herbs, tossed in our special cream sauce.

22. Sante Fe Shrimp Pasta half pan catering \$82.50

*Penne pasta combined with shrimp, cheese, black beans, corn, assorted sweet peppers, authentic spices and herbs, tossed in our special cream sauce.*

23. Seafood Lasagna full pan catering \$165.00

*Crabmeat layered in a garlic, butter, parmesan Bechamel sauce with Italian herbs and spices and four cheese selections.*

18. Chicken Pontchartrain half pan catering \$77.00

*Chicken sauteed in garlic, butter & wine reduction, tossed with artichoke hearts, tomatoes, mushrooms, onions, topped with cheese. Served with Angel hair or penne pasta.*

17. Chicken Pontchartrain full pan catering \$99.00

*Chicken sauteed in garlic, butter & wine reduction, tossed with artichoke hearts, tomatoes, mushrooms, onions, topped with cheese. Served with Angel hair or penne pasta.*

6. Penne Pasta Lasagna full pan catering \$104.50

*Our fresh made marinara and ground sirloin w/spices baked to perfection and loaded with assorted cheeses.*

## **Buerre Blanc Sauces** **including Butter, Olive Oil** **and Wine Sauce**

15. Shrimp Pontchartrain full pan catering \$104.50

*Fresh Gulf shrimp sauteed in garlic, butter & wine reduction, tossed with artichoke hearts, tomatoes, mushrooms, onions, topped with cheese. Served over Angel hair or penne pasta.*

16. Shrimp Pontchartrain half pan catering \$82.50

*Fresh Gulf shrimp sauteed in garlic, butter & wine reduction, tossed with artichoke hearts, tomatoes, mushrooms, onions, topped with cheese. Served over Angel hair or penne pasta.*

30. Chicken Orleans full pan catering \$99.00

*Fresh White meat chicken tossed with olive oil & butter, seasoned with Cajun herbs and spices, topped with mushrooms, onions and Parmesan cheese, served over rice or Angel hair pasta.*

31. Chicken Orleans half pan catering \$77.00

*Fresh white meat chicken tossed with olive oil & butter seasoned with Cajun herbs and spices, topped with mushrooms, onions and Parmesan cheese, served over rice or Angel hair pasta.*

32. Shrimp Orleans full pan catering \$104.50

*Shrimp tossed with olive oil & butter, seasoned with Cajun herbs and spices, topped with mushrooms, onions and Parmesan cheese, served over rice or Angel hair pasta.*

33. Shrimp Orleans half pan catering \$82.50

*Shrimp tossed with olive oil & butter, seasoned with Cajun herbs &*

205. Chocolate Cake w/Icing catering \$33.00  
203. Yellow Cake w/Icing catering \$33.00  
204. Strawberry Cake w/ Icing catering \$33.00  
207. Lemon Cake w/ Icing catering \$33.00  
Double Fudge Chocolate chip brownies catering \$71.50  
48 count

spices, topped with mushrooms,  
onions and Parmesan cheese,  
served over rice or Angel hair pasta.

46. Seafood Mandeville full pan \$196.90

catering

Combination of shrimp, scallops  
and crab fingers sauteed in olive oil &  
white wine reduction seasoned with  
Cajun herbs & spices topped with  
onions, mushrooms, shallots and  
cheese served over penne or Angel  
hair pasta.

Seafood Mandeville Half pan \$174.90

catering

Combination of shrimp, scallops  
and crab fingers sauteed in olive oil &  
white wine reduction seasoned with  
Cajun herbs & spices topped with  
onions, mushrooms, shallots and  
cheese served over penne or Angel  
hair pasta.

Cajun Chicken Pasta full pan \$104.50

catering

Marinated and mixed with Cajun  
Sausage with red and green peppers  
celery, purple onion, cilantro, herbs  
and spices, tossed in olive oil and  
lemon juice, served over Angel Hair  
pasta or Penne pasta

Cajun Chicken Pasta half pan \$82.50

catering

Marinated and mixed with Cajun  
Sausage with red and green peppers  
celery, purple onion, cilantro, herbs  
and spices, tossed in olive oil and  
lemon juice, served over Angel Hair  
pasta or Penne pasta

Cajun Shrimp Pasta full pan \$104.50

catering

Marinated and mixed with Cajun  
Sausage with red and green peppers  
celery, purple onion, cilantro, herbs  
and spices, tossed in olive oil and  
lemon juice, served over Angel Hair  
pasta or Penne pasta

Cajun Shrimp Pasta half pan \$82.50

catering

Marinated and mixed with Cajun  
Sausage with red and green peppers  
celery, purple onion, cilantro, herbs  
and spices, tossed in olive oil and  
lemon juice, served over Angel Hair  
pasta or Penne pasta

## **Tomato Based Sauce - Red Sauce**

9. Italian Sausage and \$82.50

Marinara half pan catering

Sweet Italian Sausage, assorted  
peppers, onions, herbs and spices  
tossed in our Marinara sauce. Served  
over Penne or Angel Hair pasta.

8. Italian Sausage and \$104.50

Marinara full pan catering

Sweet Italian Sausage, assorted  
peppers, onions, herbs and spices  
tossed in our Marinara sauce. Served  
over Penne or Angel Hair pasta.

25. Pasta Beefy Mac half pan \$60.50

catering

\*Child friendly entree\* Elbow pasta  
with rich tomato sauce and ground  
beef, seasoned with Italian herbs and  
spices

Chili Mac half pan catering \$60.50

\*Child friendly entree\* Elbow pasta  
with rich tomato sauce and ground  
beef, seasoned with Italian herbs and  
spices and authentic chili seasoning.

10. Sirloin Spinach Lasagna \$88.00

half pan catering

Delicious homemade Lasagna  
layered with sirloin, spinach

*bechamel, Italian tomato sauce, and loaded with cheese.*

28. Lasagna Kavlee full pan \$99.00  
catering

*Our special red sauce layered with ground Sirloin, Parmesan bechamal, authentic Italian herbs and four cheese selections.*

29. Lasagna Kaylee half pan \$77.00  
catering

*Our special red sauce layered with ground sirloin, Parmesan, bechamal, authentic Italian herbs and four cheese selections.*

Lasagna Kaylee Vegetarian full pan \$99.00  
catering

*Our special red sauce layered with pasta sheets, fresh cut veggies - yellow squash, zucchini and eggplant. Covered with Parmesan Bechamel, Italian herbs and 3 cheese selections. ASk for the lower card option with no pasta*

Lasagna Kaylee Vegetarian half pan \$88.00  
catering

*Our special red sauce layered with pasta sheets, fresh cut veggies - yellow squash, zucchini and eggplant. Covered with Parmesan Bechamel, Italian herbs and 3 cheese selections. ASk for the lower card option with no pasta*

Penne Pasta Lasagna full pan \$104.50  
catering

*Our fresh made marinara and ground sirloin w/ spices baked to perfection and loaded with assorted cheeses.*

7. Penne Pasta Lasagna half pan \$82.50  
catering

*Our fresh made marinara and ground sirloin w/ spices baked to perfection and loaded with assorted cheeses.*

### **Specialty Entrees - Including Gluten Free and Vegetarian Options**

50. Beef Tips with Burgundy Mushroom Sauce half pan \$108.00  
catering

*Served with rice or penne pasta.*

Seafood Pasta Salad full pan \$104.50  
(Cold) full pan

*Seasoned shrimp and salad crab tossed with a creamy dressing, celery, green onion, herbs, spices, and shell pasta*

Seafood Pasta Salad half pan \$82.50  
catering

*Seasoned shrimp and salad crab tossed with a creamy dressing, celery, green onion, herbs, spices, and shell pasta*

48. Pesto Italiano Pasta full pan \$104.50  
catering

*Savory pesto tossed with roasted garlic, sweet onions, sun-dried tomatoes, fresh spinach, roasted red pepper, mushrooms, fresh herbs, spices, italian cheeses and penne pasta. Add artichoke hearts \$10.00*

49. Pesto Italiano Pasta half pan \$82.50  
catering

*Savory pesto tossed with roasted garlic, sweet onions, sun-dried tomatoes, fresh spinach, roasted red pepper, mushrooms, fresh herbs, spices, Italian cheeses and penne pasta. Add artichoke hearts \$10.00.*

38. Cajun Crawfish or Shrimp Pie \$39.59  
catering

9" regular.

39. Shrimp or Crawfish Pie \$75.89  
catering

9" Deep Dish Pie.

5. Shrimp And Grits \$99.00

*Roasted corn grits topped with  
delicious seasoned gulf shrimp and  
Cajun spice blend*

44. Jambalaya Cajun (brown)\$93.50  
or Creole (red) Jambalaya full  
pan catering

*Chicken & Sausage OR Shrimp  
cooked with onions, peppers, celery,  
garlic, tomatoes, rice & authentic  
Cajun herbs & spices full pan  
catering*

45. Jambalaya Cajun (brown)\$71.50  
or Creole (red) Jambalaya half  
pan catering

*Chicken and Sausage OR Shrimp  
cooked with onions, pepper, celery,  
garlic, tomatoes, rice & authentic  
Cajun herbs & spices.*

Dirty Rice Jambalaya full pan \$99.00

*Best of both worlds, our special  
jambalaya and dirty rice recipes  
combined to create a delicious meal*

Dirty Rice half pan catering \$77.00

*Best of both worlds, our special  
jambalaya and dirty rice recipes  
combined to create a delicious meal*

Crawfish Etouffee Over Rice \$153.99

Full pan

Crawfish Etouffee Over Rice\$131.99

half pan catering

Shrimp Etouffee Over Rice Full \$153.99

pan

Shrimp Etouffee half pan \$131.99

catering

Chicken Etouffee Over Rice \$142.98

Full pan

Chicken Etouffee half pan \$121.00

catering

Shrimp Creole over Rice full\$153.99

pan