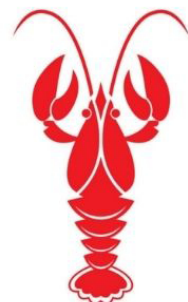


SAL'S RIVERSIDE SEAFOOD & CATERING



504 - 468 - 3623

Est. since 1970

HORS D'OEUVRES

MAIN COURSE

ASSORTED MINI PIES \$120

100 CT Assorted pies. Crab & Artichoke, Shrimp & Andouille, Spicy meat & Crawfish Pies

ASSORTED SAUSAGES \$50

6 LBS of our house recipe sausages cut into bite sized pieces. Alligator & pork, Andouille, Shrimp & pork, Cajun smoked and Crawfish & pork sausage served with housemade creole mustard sauce

COCKTAIL MEATBALLS \$35

120 CT mini Italian style meatballs served with your choice of Italian red gravy, BBQ or Sweet and sour

CHICKEN TENDERS \$140

100 CT of breaded and fried chicken tenders served with choice of BBQ, Ranch or Honey Mustard

DEVEILED EGGS \$80

60 CT of savory Traditional deviled Eggs

ARTICHOKE BALLS \$70

100 CT Hand rolled Italian style artichoke balls made with Italian herbs and cheeses

MINI MUFFALETTAS \$70

50 CT muffulettas on fresh baked bread with ham, genoa salami, olive salad & Italian cheese

FINGERS SANDWICHES \$60

100 CT assorted mini sandwiches Ham, Roast Beef & Turkey

Spinach & Artichoke dip \$55

large pan of Creamy Spinach and artichoke hearts blended with 6 cheeses served bubbling hot for dipping

Alligator balls \$100

100 CT of Delicious Cajun Alligator dressing rolled into balls and fried

Boudin Balls \$120

132 CT Cajun Seasoned pork and rice mixture rolled into balls and fried

CAESAR SALAD \$60

LARGE PAN OF CHOPPED ROMAINE TOSSED IN CREAMY CAESAR DRESSING WITH PARMESAN, ROMANO & BUTTERY CROUTONS

**WHITE CHOCOLATE BREAD PUDDING BY THE PAN/
ASK ABOUT GIANNA'S SNOWBALLS &
CONCESSIONS (UNLIMITED 2 HOURS) AT A
DISCOUNTED RATE WITH PURCHASE OF SRS
CATERING**

BBQ Shrimp SM- \$75

New Orleans style BBQ Shrimp by the pan. peeled and cooked in a Flavorful Cajun butter and herb sauce served with French bread LG- \$150

CAJUN PASTA SM-\$65

Shrimp & Andouille in a Cajun cream sauce served over bow tie pasta (ADD Crawfish at additional cost) LG- \$120

Jambalaya SM- \$60

Chef Sal's Award winning jambalaya cooked down in Cajun spices with smoked chicken, Andouille sausage & shrimp LG- \$100

Smoked pulled pork SM-\$35

Boston butt smoked for hours till juicy and falling appart! dry rub or BBQ available LG \$65

FRIED CATFISH LG-\$150

100 CT of Fried catfish battered in Chef Sal's house Seasoned & blended fish fry cooked till golden brown

FRIED SHRIMP LG- \$175

10 LBS of medium / large peeled and deveined shrimp battered and fried till crispy

SHRIMP ETOUFFEE SM-\$80

A SPICY NEW ORLEANS STYLE ROUX BASED SAUCE COOKED DOWN WITH PEPPERS AND ONIONS SERVED WITH RICE ON THE SIDE LG-\$160

CRAWFISH ETOUFFEE SM-\$90

A SPICY NEW ORLEANS STYLE ROUX BASED SAUCE COOKED DOWN WITH PEPPERS AND ONIONS AND CRAWFISH TAIL MEAT SERVED WITH RICE ON THE SIDE LG-175

SIDES

CORN GRITS SM-\$35

Creamy savory grits blended with sweet corn and cheese LG-\$70

DIRTY RICE SM-\$30

RICE, THE TRINITY AND BEEF COOKED DOWN WITH CAJUN HERBS AND SPICES LG- \$60

POTATOE SALAD SM- \$30

Spicy boiled potatoes cubed tossed in a mayo sauce with green onion LG- \$50

BAKED MACARONI SM-\$35

Creamy Four cheese macaroni smoked & baked to perfection LG- \$50

FRIES OR HUSHPUPPES LG-\$30

Golden fries French fries or sweet corn/onion hushpuppies by the pan