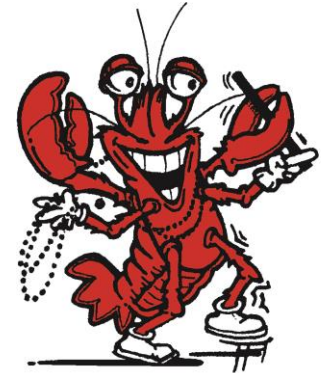


Bayou Catering

Downhome cooking.....with a kick!

*We specialize in Cajun, Caribbean,
& Coastal Creations!*



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www.bayoucatering.com

We provide:

- Complete event and meal planning, including onsite visits and written estimates.
- Venue Selection...**Land** or **Sea!**
- Complete event rentals (tables, chairs, tiki bars, tents....and on and on!
- We can accommodate Formal Dinner Parties & Buffet-served events
- Catering for **Christmas and Holiday parties**, **Corporate picnics**, Weddings, **Mardi Gras Parties**, you name it.....we can cook for it!
- Catering for 2 to 600 Guests
- Complete meal preparation & delivery
- Onsite cooking
 - ✦ Crawfish or Shrimp boils
 - ✦ Jambalaya, Gumbo. or Fried Turkey cookouts
 - ✦ Hotdogs, Hamburgers, Sliders, Wings
 - ✦ Oyster Roast Parties

- Setup, serving, cleanup
- Music for any theme...live...or custom playlists
- Professionally Licensed & insured



Bayou Catering Menu Items

Louisiana/Cajun Cooking is about FLAVOR...The “Kick” is our finesse & excitement of doing things right!.....Let’s eat!

Appetizers

Crab Stuffed Mushrooms – *Portobello mushroom caps stuffed with Louisiana crabmeat....& a little bit more.....topped with Parmesan cheese.*

Louisiana Crabmeat Dip - *Louisiana crabmeat in a creamy white saucewith a hint of cayenne & black pepper.*

Crawfish Dip - *Louisiana crawfish tails blended with veggies & spices...just add crackers!*

Cajun Chicken/beef Nachos - *A big pile of fresh chips topped with Cajun grilled chicken or beef, along with rotel tomatoes, jalapenos, cheddar cheese...and anything else we find along the way!*

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Seafood Ceviche *yeah....yeah...yeah...it's raw...no...it's not! fresh fish....shrimp...red onions, garlic, cilantro....a few spices...."cooked" in a lime-lemon-orange juice cocktail.....a zesty island delicacy...*

Crabmeat Stuffed Phyllo Shells *Our rich Shrimp & Crab AuGratin loaded into a flakey phyllo shell and baked.....till perfect!*

Basil Meatballs... *and yes.....we roll our own!....a little pork...a little beef....a few herbs....several spices...rolled and placed into a killer basil tomato sauce....baked until they sing...in both Cajun..and Italian!*

Caprese... *simple but awesome....fresh mozzarella cheese, tomatoes, basil....then topped with balsamic vinaigrette*

Island Chicken Caprese... *Kinda like Caprese....but better!...start with a piece of blackened chicken, top it with a basil leaf, fresh mozzarella cheese, and a cherry tomatothen topped with balsamic vinaigrette*

Smoked Fish Spread - *The finest smoked fish spread on the west coast of Floridawith a hint of cayenne & black pepper.*

Blackened Gator - *Gator meat seasoned in Louisiana spices and dropped into a white hot cast iron skillet....the best place a Gator could be!*

Bacon Wrapped BBQ Shrimp - *All my favorite flavors in one place (as long as I have a glass of wine nearby). Shrimp marinated in hickory BBQ sauce that's been doctored up with a bit of Worcestshire and Tabasco sauce, wrapped in a bacon strip, slid on a pan, covered with mozzarella cheese and broiled.*

Boudin - *Ok, I don't make this stuff, but I know a great little grocery store in Baton Rouge that makes it fresh every day & can have it at my door in 24 hours.*



Salads

Spring Salad – *A fresh blend of greens, cherry tomatoes, strawberries, walnuts, & asiago cheese, then topped with maple vinaigrette dressing.*

Chef Salad – *Fresh greens with tomatoes, cucumbers, mushrooms, cheddar cheese, boiled eggs, bacon, grilled chicken, and garlic croutons.*

Cajun Cesar Salad with Blackened Chicken, Shrimp, or Salmon..*All the normal greatness of a classic Cesar Salad...except we give it the proper kick!.....add your choice of blackened chicken, shrimp, or salmon.....zesty goodness with crisp freshness....*



Seafood

Seafood Gumbo – *Shrimp, crawfish, crabmeat, scallops, with the right amount of secret stuff (& Louisiana finesse) cooked into a dark roux served over rice.*

Grilled Oysters – *Fresh Gulf oysters half-shelled... added to “The Cajun Bullet”(Bayou Catering’s Mobile Grill)....doused with a garlic, butter, white wine sauce....then topped with Romano cheese on the way off the grill.....yes....you say it....yum...*

Crawfish Ettouffee – *The zest of the trinity (onions, bell peppers, & celery), along with Louisiana crawfish tails, & a few shakes of magic dust served over rice.*

Shrimp Creole – *The kick of Creole, shrimp in a spicy tomato-based sauce with a few fun things thrown in for good measure...and good taste, served over rice.*

Crawfish Pie – *Yep, it’s a pie, but it’s only momma’s pie crust.....with a zesty crawfish filling.*

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Seafood Jambalaya – *A party all by itself, a mixture of veggies, rice, spices, shrimp, crawfish, scallops, and other aquatic creatures worthy of my pot.*

Cajun Grilled Shrimp - *Peeled shrimp cooked in dad's favorite stuff, a combination of Italian dressing, worchestshire, Tabasco, white wine, lemon , garlic (the list goes on) topped with black pepper & Tony Chachere's Creole seasoning.*

Cajun Grilled Fish – *Same awesome combination as the shrimp except on your favorite fish fillet.*

Caribbean Grilled Fish w/ veggies– *Fresh fish of the day cooked in Caribbean spices, along with fresh onions, bell peppers, and mushrooms.*

Caribbean Grilled Shrimp w/ Veggies - *Shrimp cooked in Caribbean spices, along with fresh onions, bell peppers, and mushrooms.*

Boiled Shrimp, Crabs, Crawfish – *By the pound, or by the dozen, cooked Louisiana style! Boiled in Zataran's wonderful spices, along with onions, lemons, and plenty of corn and potatoes, this can be cooked and delivered, but is much better cooked onsite.*

Broiled Shrimp over Pasta - *Shrimp cooked in lots of garlic and butter sauce, served over angel pasta.*

Fried Shrimp, Crawfish, Catfish - *Lightly battered with a zesty mix of corn meal and spices, fried shrimp, crawfish, or catfish, served with cocktail and tarter sauce.*

Bacon Wrapped BBQ Shrimp - *All my favorite flavors in one place (as long as I have a glass of wine nearby). Shrimp marinated in hickory BBQ sauce that's been doctored up with a bit of Worchestshire and Tabasco sauce, wrapped in a bacon strip, slid on a pan, covered with mozzarella cheese and broiled.*

Bacon Wrapped Scallops - *Fresh Bay scallops wrapped in blanched bacon strips, slid on a pan, covered with mozzarella cheese and broiled.*

Conch Chowder - *an Island favorite, chopped conch in a rich blend of Caribbean spices, including the scotch bonnet pepper.*

Lobster Bisque – *it looks like a big Crawfish huh?....add a bit of butter, some heavy cream....and a slight zest to remind that lobster of his southern cousin.*

Seafood Pot Pie – *The Seafood comfort food!....shrimp, crabmeat, and scallops partnering up with the basics a pot pie to give a goood comfort smile*

Blackened Fish/Shrimp – *Shrimp or your favorite fish buttered up...coated in Dave's Blackening seasoning....then introduced to a very hot cast iron skillet....it's not burned!....it's blackened!.....BIG difference!*

Blackened Salmon – *Same ideas as above, except with your favorite Northern scaled cousin*

Shrimp & Crabmeat AuGratin – *A Bayou Catering favorite!...shrimp & crabmeat cooked into a white wine, cream sauce....topped with cheese.....very rich.....very good...*

Blackened Seafood Enchiladas – *A creamy mixture of shrimp, crabmeat, scallops at least!..wirh a bit of Mozz cheese in a soft tortillatopped with more Mozz cheese.....Cajun Meets TexMex!...*



Chicken/Turkey

Chicken & Andouille Jambalaya - *The right mixture of onions, bell peppers, and celery, along with seasoned chicken, hot pork sausage, tasso, and andouille sausage with the seasoning and Cajun finesse to create a real Louisiana jambalaya.*

Chicken & Andouille Gumbo - *Seasoned chicken, tasso and andouille sausage in a dark roux, served over rice.*

Fried Turkey - *You'll never have another baked bird after this, a 12-14 pound turkey, injected with a homemade marinade and deep fried in peanut oil. The outside is dark and crispy (not battered), the inside is moist and tender....and spicy.*

Fried Turkey & Andouille Jambalaya - *The fantastic mix of a deboned fried turkey and andouille sausage mixed with the usual stuff in our big ole black cast iron pot.*

Fried Turkey & Andouille Gumbo - *Deboned fried turkey and andouille sausage in a dark roux, served over rice in another one of our big ole black iron pots.*

Cajun Grilled Chicken - *Boneless chicken breasts and thighs marinated in a Italian dressing, Worcestershire, and Tabasco sauce, lemon juice, white wine, garlic, topped with black pepper and Tony Chachere's Creole seasoning.*

BBQ chicken Breasts w/ Cheese & Bacon - *Boneless, skinless chicken breasts grilled with our cajunized hickory BBQ sauce, bacon strips, and cheddar cheese. .*

Cajun Chicken Fajitas - *Chicken sautéed with onions, bell peppers, garlic, & mushrooms, seasoned with black pepper, cayenne pepper, Tabasco sauce, white wine....served with tomatoes, sour cream, cheddar cheese on flour tortillas.*

Chicken Sliders - *3-bite chicken sandwiches....off the grill...topped with a zesty creole mustard mayo sauce..good by the plate full!*

Chicken - *Blackened Chicken with Sautéed mushrooms, garlic, and onions topped with Gorgonzola or Feta Cheese*

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Chicken Creole – *A zesty chicken dish with the richness of Creole cooking...seasoned chicken cooked in a light roux and the trinity...then introduced to a rich creole tomato sauce...served over rice*

Cajun Chicken Pot Pie – *Bayou Catering's idea of a favorite comfort food....we just pick it up a notch...slightly seasoned chicken in the pool with all the usual pot pie suspects!...yum!*

Blackened Chicken Enchiladas – *Our blackened chicken and bit of Mozz cheese in a soft tortillatopped with more Mozz cheese.....Cajun Meets TexMex!...*

Steak/beef



Filet topped w/ Mushrooms & Crabmeat - *6 ounce filet topped with sautéed Louisiana crabmeat and portabella mushrooms in a white wine sauce.*

Grilled Beef Tenderloin - *Yes!...the whole thing!...a lightly seasoned beautiful beef tenderloin grilled on The Cajun Bullet and sliced very thin to order..and served with a Drambuie or horseradish sauce.*

Cajun Burgers w/ Bacon & Cheese - *Burgers with an attitude! Ground round beef mixed with generous amounts of minced onions and garlic, along with an appropriate amount of Tabasco, black pepper and Worcestershire sauce, topped with cheddar cheese & bacon.*

Cajun Steak Fajitas - *Round steak strips sautéed with onions, bell peppers, garlic, mushrooms, in a kicky mixture, served with tomatoes, sour cream, and cheddar cheese on flour tortillas.*

Tabasco Chili - *Why work so hard? Tabasco's chili mix with a few neat little extras makes this quite awesome stuff!*

Cajun Cheeseburger Sliders – *These are 3-bite wonders!...we start with 80/20 beef...add a little salt...pepper..onions, worchestshire sauce....and jalapenos (optional!).....cook them on “The Cajun Bullet”....add a creole mustard/mayo sauce as they are slid on a Hawaiian Roll....best by the dozen!*

Lasagna – *This isn’t Cajun, Caribbean, or Coastal.....but it’s fantastic....and if that’s what you’re in the mood for...we can do it!the pan weighs in at 15 or so pounds!*



Pork

Jerk Pork Tenderloin – *Pork tenderloin camped out overnight in a fantastic citrus-based Jerk marinade.....seared in a cast iron skillet...and finished in the oven....after resting for 10 minutes...it is sliced...put on a bed of yellow rice...with the marinade drizzled over the top.....wipe your mouth...your drooling!*

Cajun Pulled Pork Sliders - *Marinated Pork Butt (ACTUALLY....it’s the shoulder)...cooked loong and slow....allowed to rest....then pulled (actually it pretty much falls off the bone)....then mixed with Bayou Catering’s kicky Cajun Sauce...big spoonful on a bun....and the party begins!*

Pasta Dishes

Voodoo Pasta – *Another Bayou Catering Signature Dish!....blackened chicken & sausage...with mushrooms, onions, bell peppers, garlic, cherry tomatoes over penne pasta with a light alfredo sauce....can be made with seafood just as well!*

Pesto Pasta with Feta Cheese – *For the lighter side...bowtie or penne pasta with chicken and cherry tomatoes in a rich Pesto sauce and topped with Feta Cheese.*

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Vegetarian

Vegetarian dishes are available on request.....just ask!

Side Dishes

Twice Stuffed Potatoes - *Large baking potatoes, cooked and halved, then shelled and refilled with a blend of cheese, bacon, sour cream, green onions, and a few secret items I can't tell you about. Then topped with cheddar cheese and green onions and baked.....the best potato dish you have ever had!*

Grilled Veggies - *Fresh Cut onions, bell pepper, mushrooms, zucchini, squash, tomatoes, eggplant grilled/roasted in an Italian dressing white wine marinade.*

Yellow Rice - *No catchy verbiage needed here....just great hot yellow rice!*

Black Beans - *No...I'm not Cuban but I can almost see Cuba from my kitchen!...black beans with a few zesty & tasty additions that would make Castro swim 90 miles!*



Breads

Garlic Asiago Cheese Bread - *Cuban bread loaded with butter, garlic, Asiago cheese...then some more garlic....almost a meal by itself!*

Desserts

Bananas Foster - *THE New Orleans original!.....what better dessert could there be?.....sliced bananas doing the backstroke in a bath of cinnamon, dark sugar, and butter....until awakened by a splash of banana liqueur and dark rum...and a spark!.....a quick flambé and then cooled off with a scoop of vanilla bean ice cream.....yes, you can slap yo mama now!*

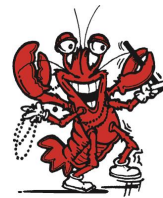
Cajun Bourbon Bread Pudding – *The other Louisiana Dessert....French bread soaked in a mixture of milk, cinnamon, eggs, sugar....cooked till golden brown and then topped with a bourbon banana sauce.....yum!*

Chocolate Chip Brownies – *All I can say is that these ROCK....I is almost a meal all by itself*

Drunken Rum Cake – *We may have to check ID's to serve this....this killer rum cake is simple and easy.....and wows the crowd!*

Chocolate Pecan Pie – *A good southern idea with CHOCOLATE added!.....even better!*

Chocolate Strawberry Volcano – *Also known as the “Luv Dessert”....strawberries....tops removed....insides cleaned....then filled with dark chocolate spears and white chocolate chips...in to the oven it goes...till it...yes....erupts....*





Bayou Trifles!

Bayou Catering has ventured off the beaten path to concoct a dessert that has already caused gasps & shrieks....even before the first serving was offered.

Welcome to Bayou Trifles!...a wild but tasty idea of the Historical English upscale dessert. Bayou Catering will dress it up....dress it down....from the Bananas Foster Trifle...to the Key Lime Pie Trifle. They can be prepared to serve 10, 20, and 50. See what we have come with so far!

Chocolate Strawberry
Rum Cake
Bananas Foster
Red Velvet Cake
Blueberry
Peach Cobbler
French Toast
Key Lime Pie
New York Cheesecake
Tiramisu
Bourbon Bread Pudding
Turtle Cheesecake
Raspberry/Blackberry
Cinnamon Roll
Banana Cream Pie



Special Occasion Trifles:
Christmas/Holiday
Mardi Gras
Halloween
Valentine's Day
Easter
Thanksgiving
Independence Day
Birthday



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