



Catering Menu

Off Site Events

We take limited offsite catering jobs each year, depending on time of year and availability. Each event we do is 100% customized and not limited to our café or catering menu. We love to get creative and make your event extra special.

Email TheparishcafeHBG@gmail.com for more information.

On Site Events

The Parish Café can be rented out for private events and parties.

Email TheparishcafeHBG@gmail.com for more information.

BEIGNETS AND PO-BOYS CAFE

To-Go

Below is our To-Go Catering menu. We listed our core items here, and if you have a specific request from our catering menu that you do not see below, please reach out and we can see about making it happen!

Beignets

\$8 for 3 of our traditional beignets

We also make them in smaller size for larger groups. Roughly half the size of our 4" x 4" beignets we serve in house for bite sized beignets. \$8 for 6.

Breakfast

Please reach out so we can customize your breakfast catering as we can certainly look to make anything available on our menu.

Breakfast Basics

\$12 per person

Eggs, Breakfast Potatoes, Andouille Sausage/ Country Ham (choice of either or mix of both)

Houma Hash (GF)

\$15 per person

Bed of grits with hash of andouille sausage, potatoes, bell peppers, and spinach. No Egg.

Pain Perdu

\$12 per person (est 2 piece per person)

Bed of grits with hash of andouille sausage, potatoes, bell peppers, and spinach.

Shrimp & Grits (GF)

\$20 per person

Creole sauce and Grits with Blackened Gulf Shrimp

Whole Loaf Breakfast Po'boy

\$42

Black Forest Ham, provolone cheese, tomato, spinach and scrambled eggs

Lunch

Whole Loafs Po'boys

All po'boys are dressed with mayo, pickles, tomato & shredded lettuce.

Cold

Ham and Cheese \$38

House Smoked Turkey \$42

Italian (ham, salami, mortadella, provolone, olive salad, shredded lettuce) \$45

*no mayo

Cold or Hot

Roast Beef \$45

Vegetarian (roasted piquillo peppers, onions, and mushrooms) \$42

Hot

Catfish (Blackened or Fried) \$45

Fried Gulf Shrimp \$44

Fried Oyster \$44

Surf and Turf (Fried Shrimp & Roast Beef) \$45

Half & Half (Fried Oyster & Shrimp) \$44

Fried Green Tomato (Seasonal) \$38

Whole Muffuletta

Regular (Mortadella, Salami, Ham, 2 cheeses, Homemade Olive Salad) \$44

Vegetarian (3 cheese, mushrooms, Olive Salad) \$38

Whole loaf po' boys & Muffuletta feed an average of 3-4 people.

Whole loaf po' boys are cut into 3 inch pieces

****Po'boy and Muffuletta must be ordered at least 2 days in advance****

Appetizers

Hush Puppies

\$20 for 20 pieces

With Remoulade dipping Sauce

Crab Cake bites

\$25 for 10 pieces

Blue crab meat with choice of Remoulade or Tartar Sauce

Vegetarian Seasonal Soup

\$8 per person (6 oz portion)

Summer/ Fall = Gazpacho

Winter= Lentil Soup

Salads

Creole Mustard Salad (Veg, GF)

\$7 per person

Greens with pickled red onion, shredded carrot, goat cheese and a Creole Mustard Vinaigrette

House Salad (Veg, GF)

\$7 per person

Romaine Lettuce with diced tomato, shredded carrot, red onion and our Ranch Dressing

Maque Choux (GF)

\$7 per person

Warm corn salad with bacon, Holy Trinity and okra. Can be make Vegetarian on request.

Black-Eyed Pea Salad (Veg, GF)

\$6 per person

Cold salad of Black-Eyed Peas with Holy Trinity and a Red Wine Vinaigrette.

Coleslaw (Veg, GF)

\$5 per person

Red & Green Cabbage with bell peppers, jalapeno, carrots and mustard slaw dressing

Ruffino's Potato Salad (Veg)

\$6 per person

Red potatoes with egg, celery, onion, pickles and mustard aioli

All dressings are made in house.

Orders for Salads, Maque Choux must be placed 3 days in advance

House Specials & BBQ

Gumbo Chicken & Andouille Sausage w. rice

½ batch (25 6oz portions)	\$200
Full Batch (50 6 oz portions)	\$400

Jambalaya Chicken & Andouille Sausage. (GF)

½ batch (20 6oz portions)	\$190
Full Batch (40 6 oz portions)	\$380

Red Beans & Rice Andouille Sausage & Ham Hocks. (GF)

½ batch (25 6oz portions)	\$200
Full Batch (50 6 oz portions)	\$400

BBQ Baked Beans 3 beans & bacon. (GF)

½ batch (25 6oz portions)	\$200
Full Batch (50 6 oz portions)	\$400

BBQ Tri Tip

\$25 per pound

Dry rub and smoked. Finished with classic BBQ glaze. Prepared medium rare to medium.

Pulled Pork

\$20 per pound

Pork shoulder slowly roasted and pulled. Choice of vinegar sauce or tangy bbq sauce.

Blackened Chicken

\$25 per pound

Chicken rubbed with our house blackening spice blend and cooked on bbq.

Choice of half chicken, breast, or bone in thigh (choose one)

Andouille Sausage

\$18 per pound

****All order for entrées must be placed 5 days in advance****

Boxed Lunches

Standard Box

\$18 per person

6" po'boy with bag of chips

Parish Cafe Box

\$24 per person

6" po'boy with side , bag of chips, jambalaya, gumbo, seasonal soup, or fries.

All po'boys come dressed: Mayo, shredded lettuce, tomato, pickle.

We use our custom French loaf for all sandwiches.

Gluten Free available on request.

Cold Options:

Black Forest Ham & Cheese

House Smoked Turkey

Roast Beef

Italian (ham, salami, mortadella, provolone, olive salad, shredded lettuce)

Vegetarian Options:

Veggie- roasted piquillo peppers, onion, mushrooms, standard dressing

Caprese- thick cut tomato, fresh mozzarella, spinach, pesto

Cheese

Hot Options:

Fried Shrimp

Fried Oyster

½ Shrimp ½ Oyster

Roast Beef

¼ muffuletta

Fried Green Tomato (seasonal)