



Bountiful Catering

"A Warm Southern Tradition"

Since 1979

PO Box 4763 • Monroe, LA 71211-4763

1807 Pine Street • Monroe, LA 71201

Phone 318.325.0062 • Fax 318.329.9006

www.bountifulfoodscatering.com

Owner/President Gail Elkin

- Banquets
- Corporate Parties
- Conventions
- Wedding Receptions
- Wedding & Specialty Cakes

Bountiful Catering works with you to create the event of your dreams.

We provide a decade of experience, fabulous food, professional staff, and full service planning.

HOT SELECTIONS

PER 100

Meatballs (Sweet & Sour, Bar-B-Que or Swedish)	55.00
Mini Cajun Meat Pies.....	55.00
Mini Crab Cakes w/Remolade Sauce	75.00
Cajun Fried Shrimp w/Sauce	75.00
Coconut Shrimp w/Sweet & Sour Sauce	110.00
Smoked Sausage w/Jack Daniels Sauce.....	55.00
Cocktail Smokies w/Hot Mustard	55.00
Southern Fried Catfish Tenders w/Tartar Sauce	80.00
Chicken Drummettes or Tenders (Cajun, Spicy or Fire)	75.00
Stuffed Mushrooms	
Crab Stuffed.....	95.00
Cream Cheese & Bacon	75.00
Mini Assorted Quiche.....	125.00
Egg Rolls w/Spicy Dipping Sauce.....	55.00
Mini Croissant w/Ham & Jalapeno Cheese	80.00
Stuffed Potato Skins (Bacon & Cheese) w/Sour Cream, Salsa.....	55.00

GOURMET DIPS & SOUPS

Spinach Artichoke Dip w/Crackers.....	60.00
Shrimp Dip w/Crackers.....	65.00
Hot Crab Dip W/Crackers.....	65.00
Black Eyed Pea Dip w/Chips.....	55.00
Chili Con Queso w/Chips	55.00
Tassie Shells Per 100	45.00
Chicken & Sausage Gumbo w/Rice Per Gallon.....	35.00
Broccoli & Cheese Soup Per Gallon.....	35.00
Vegetable Beef Soup Per Gallon	35.00
Beef & Mushroom Soup Per Gallon	35.00
Shrimp & Corn Bisque Per Gallon.....	45.00

CARVING STATION W/CARVER

Sirloin of Beef.....	325.00
Cobb Smoked Ham	275.00
Roasted Turkey Breast	225.00
Pork Loin	225.00

*Carving Station Price Includes Rolls & Condiments
Serves Approximately 100-120.*

COLD SELECTIONS

PER 100

Marinated Crab Claws	75.00
Stuffed Deviled Eggs (Decorated).....	55.00
Hawaiian Party Picks	90.00
Supreme Mixed Nuts Per Pound.....	10.00
Assorted Sandwich Tray.....	75.00
Garden Vegetable Platter w/Chipotle Ranch Dip.....	90.00
Cheese & Sausage Tray w/Crackers.....	75.00
Fruit & Cheese Display.....	(Market Price)
Cajun Boiled Shrimp	(Market Price)
Cheese Ball w/Crackers	75.00

"SERVICE CHARGE AND TAX NOT INCLUDED."



Breakfast Selections

PLATED

- Breakfast Americana.....**7.95**
Fluffy scrambled eggs, bacon or sausage, breakfast potatoes, warm biscuit, orange juice & freshly brewed regular & decaffeinated coffee.
- Sunrise Breakfast**8.95**
Sausage egg & cheese casserole, fresh fruit, and flaky croissant, orange juice & freshly brewed coffee.

BUFFETS

- Continental Breakfast**6.95**
Assortment of fresh pastries, muffins & bagels w/cream cheese. Fresh assorted fruit tray, chilled juices & coffee service.
- All American Breakfast.....**7.95**
Fluffy scrambled eggs, bacon or sausage, breakfast potatoes or cheese grits. Fresh baked buttermilk biscuits, fruit tray, assorted juices, coffee service.
- Southern Tradition Breakfast.....**9.95**
Farm fresh scrambled eggs, bacon & sausage, hashbrowns, cheese grits, buttermilk biscuits and gravy, assortment of pastries and fresh fruit tray. Assorted juices & coffee services.



Lunch Selections

BUFFET STYLE

- Bountiful Deli**8.95**
Selections of ham, turkey, roast beef, chicken or tuna salad, assorted breads & cheeses garnished with lettuce, tomato, onions, pickles, mayonnaise & mustard. Served with potato salad or soup du jours chef's choice or baked chips. Assorted mini desserts.
- Southern Buffet **14.95**
Louisiana fried chicken, sliced roast beef in au jus, potatoes, seasoned turnip greens, purple hull peas, cornbread and a side salad. Fresh baked pecan pie squares.
- Louisiana Cajun Buffet **14.95**
Crawfish etouffee w/rice, baked or fried catfish, corn, okra/tomatoes, corn bread and a side salad. White chocolate bread pudding w/sauce.
- Italian Buffet **14.95**
Five layer lasagna, Chicken Carbonari, green beans farmieré, italian mixed vegetables, garlic bread and side salad. Mini amaretto cheese cake squares.
- Bar-B-Que Hoedown **14.95**
BBQ Chicken, Chopped Beef Brisket, baked beans, corn, potato salad, cole slaw, relish trays, apple cobbler, peach cobbler, sliced bread, iced tea.
- Chef's Choice Buffet **12.95**
Chef's selection of seasonal entrees (2), 2 Vegetables, 1 Starch, 1 Salad, Chef's Choice Dessert

All buffets include tea.

PLATED SELECTIONS

All plated entrees served with house salad, rolls iced tea. Also your choice of one vegetable, starch & dessert.

- Chicken Breast w/Sauce Supreme..... **12.95**
Boneless skinless chicken breast topped w/creamy mushroom & wine cheese sauce.
- Twin City Chicken **12.95**
Marinated & grilled chicken breast w/layer of sauteed onions and mushrooms w/melted provolone cheese
- Chicken Parmigiano **12.95**
Tender Chicken wrapped in Italian breading and topped w/Marinara sauce and Parmigiano cheese
- Blackened Catfish **12.95**
Fresh Catfish Fillet grilled and blackened in Louisiana style
- Pork Loin Belle Chaise **12.95**
Pepper crusted Pork Loin Medallions served up on a pepper jelly glaze.
- Pork Loin Lafitte **12.95**
Medallions of Pork slow cooked and topped w/wine reduction of raspberries and chipotle
- Beef Burgundy **12.95**
w/pepper corn pepper glaze
- Sliced Roast Beef Au Jus..... **12.95**
Tender slices of Roast Beef and natural juices
- Prime Rib (8 oz.) **16.50**
- Prime Rib (10 oz.) **18.50**
- Ribeye Steak (12 oz.) **21.50**
- Ribeye Steak (14 oz.) **23.50**
- Fried or Baked Catfish & Baked Chicken **12.50**

BOX LUNCHES

- Chicken Breast on a flaky croissant.....**8.25**
Served w/lettuce/tomato, potato salad or pasta salad, brownie or cookie, Individual Mustard & Mayo Packs
- Choice of Chicken, Ham or Tuna Salad
on Lettuce LeafPer Person **8.25**
2-4 Count Cracker Packs, Fresh Fruit Salad, Fresh Baked Cookie or Carrot Cake Square served in a clear plastic fold over plate with cutlery kit.
- Ham, Turkey, Roast Beef
on 6 Inch Hoagie BunPer Person **6.95**
W/Individual Mustard & Mayo Packs, Bag of Chips, Brownie, Fresh Fruit Packed In Box

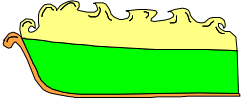
Accompanying Starches

- (Choose One)
- Rice Pilaf
- Herb Roasted Red Skin Potatoes
- Garlic Mashed Potatoes
- Cajun Stuffed Potato
- Wild rice Blend
- Scalloped Potatoes
- Baked Potato Casserole

Accompanying Vegetables

- (Choose One)
- Green Beans Farmiere
- Fresh Vegetable Medley
- Corn O'Brien
- Steamed Broccoli & Baby Carrots
- Green Bean Bundles
- Dessert**
- (Choose One)
- Carrot Cake
- Chocolate Fudge Cake
- Cheese Cake w/Fruit Toppings
- Assorted Pies (Chef's Choice)
- Assorted Cakes (Chef's Choice)

"SERVICE CHARGE AND TAX NOT INCLUDED."



Desserts

PIES

Fruit Pies	12.95 each
Pecan Pies	14.95 each
Coconut Pies.....	14.95 each
Chocolate Pies.....	12.95 each
Jack Daniel's Chocolate Chip Pecan Pie.....	16.95 each
Strawberry Pies	14.95 each

ALÁ CART

Mini Cheesecake Bites per 50.....	47.50
Brownies w/Fudge Frosting per 50.....	45.00
<i>(Kahlua Mocha, White Chocolate, Peanut Butter, Cream Cheese, Chocolate Truffle)</i>	
Cookies per 50.....	32.50
Petit Fours per 50.....	62.50
Chocolate Covered Strawberries per 100	95.00
Coconut, Chocolate Chip, or Pecan Strawberries per 100.....	120.00
Bride & Groom Strawberries per 100.....	120.00
Tuxedo Strawberries per 100	120.00

WEDDING AND SPECIALTY CAKES

CAKE FLAVORS:

- French Vanilla *(most requested)*
- Vanilla Butter
- Devils Food - *a velvet smooth chocolate cocoa cake*
- Marble Swirl - *vanilla & chocolate swirls*
- Traditional White or Yellow
- Almond

FONDANT: - 25% MORE

FILLINGS:

- Ambrosia Lemon Curd
- Chocolate Mousse

SPECIALTY FLAVORS: - add \$25

- Red Velvet Raspberry Lemon Kahlua
- Italian Cream Cream Cheese
- Carrot Cake Mocha

**PLEASE CALL PHYLLIS AT 318.614.1266
TO SCHEDULE AN APPOINTMENT
FOR SPECIALTY CAKES**

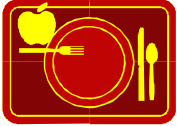
BEVERAGES

Canned soft drinks & Bottled Water.....	1.50 each
Fruit Punch	12.95 per gallon
Iced Tea	5.95 per gallon
Coffee	9.95 per gallon
Fresh Lemonade.....	12.95 per gallon
Chilled juices.....	1.25 each

Additional Items

Linen Tablecloth	5.00	Bartender.....	12.00 per hour
Chafers	18.50	Wait Staff (5 hour minimum)	10.80 per hour
White or Burgundy Skirting	21.00	Full Plate Setting	4.00 per setting
Sterno Can.....	3.00	Disposable Plate Setups	2.00 per setup

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Buffet Selections

Deluxe Buffet Selections

One Entree'	12.95
Two Entrees'	14.95
Three Entrees'	16.95

Buffet Salad Selections (Choose Two)

Tossed Green Salad
California Pasta
Old Fashion Potato Salad
Cole Slaw
Fruit Salad
Macaroni Salad

Sliced Roast Beef au Jus
Burgundy Beef Tips w/Rice
Five Layer Lasagna
Cajun Fried Chicken
Sliced Pork Loin w/Mushroom Gravy
Smothered Pork Chops
Baked Virginia Ham w/Pineapple Glaze
Southern Fried Catfish
Crawfish Etouffee Served w/White Rice
Chicken Breast Supreme
Chicken & Sausage Jambalaya
Creole Red Beans & Sausage Served w/White Rice
Seafood Fettucini
Spaghetti w/meat sauce
BBQ Chicken
BBQ Brisket
BBQ Ribs

Buffet Vegetable Selections (Choose Two)

Green Beans Farmieré
Green Peas
Corn Pudding
Steamed Broccoli Florettes
Fresh Vegetable Medley
Corn O'Brien
Southern Style Purple Hull Peas
Seasoned Turnip Greens
Seasoned Baby Carrots
Okra & Tomatoes

Roasted Potatoes w/Peppers & Onions (Choose One)

Potatoes Au Gratin
New Potatoes Parmesan
Scalloped Potatoes
Baked Potato Casserole
Cornbread Dressing or Herb Bread Stuffing
Rice Pilaf
Wild Rice Blend
New Potatoes in Cream Sauce
Broccoli Cheese Casserole
Macaroni & Cheese
Candied Yams

Dessert Selection (Choose Two)

Fruit Cobbler (Peach, Cherry, Blackberry, Apple, Blueberry)
Coca Cola Cake
Banana Pudding
Assorted Pies (Chef's Choice)
Cheese Cake w/Assorted Fruit Toppings
Bread Pudding w/Vanilla Cream Sauce
Carrot Cake Square
Assorted Cakes (Chef's Choice)

* All Buffets are served with roll & butter, iced tea & water. *

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