



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)	65.00
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 Drumettes or Tenders (Cajun, Spicy or Fire)	75.00
Stuffed Mushrooms	
Crab Stuffed	95.00
Cream Cheese & Bacon	75.00
Mini Assorted Quiche	85.00
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
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
Sante Fe Chicken	65.00

CARVING STATION W/CARVER

Sirloin of Beef	375.00
Cobb Smoked Ham	300.00
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	125.00
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."



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Breakfast Selections

BUFFETS

- Continental Breakfast **7.95**
Assortment of fresh pastries, muffins & bagels w/cream cheese. Fresh assorted fruit tray, chilled juices & coffee service.
- All American Breakfast. **9.95**
Fluffy scrambled eggs, bacon or sausage, breakfast potatoes or cheese grits. Fresh baked buttermilk biscuits, fruit tray, assorted juices, coffee service.
- Southern Tradition Breakfast..... **10.95**
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.

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 Leaf Per 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 Bun Per Person **6.95**
W/Individual Mustard & Mayo Packs, Bag of Chips, Brownie, Fresh Fruit Packed In Box

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

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

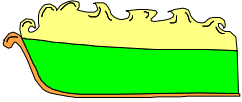
- (Choose One)
Carrot Cake
Chocolate Fudge Cake
Cheese Cake w/Fruit Toppings
Assorted Pies (Chef's Choice)
Assorted Cakes (Chef's Choice)

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Desserts

PIES

Fruit Pies	14.95 each
Pecan Pies	16.95 each
Creame Pies.	16.95 each
Chocolate Pies.	16.95 each
Jack Daniel's Chocolate Chip Pecan Pie.	17.95 each

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 Raspberrry Lemon Kahlua
- Italian Cream Cream Cheese
- Carrot Cake Mocha

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

ASSORTED DESERTS

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>	
Assorted Cookies per dozen.	9.95
Assorted Cookies per 50.	38.95
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

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

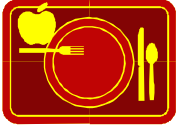
Linen Tablecloth	5.00	Wait Staff (5 hour minimum)	10.80 per hour
Chafers	18.50	Full Plate Setting	4.00 per setting
White or Burgundy Skirting	21.00	Disposable Plate Setups	2.00 per setup
Sterno Can.	3.00		

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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. *

A **\$20.00** cancellation fee will be incurred for any cancellation within **7 days** of event. A **\$100.00** fee will be incurred for any additional setup on the day of the event. All balances to be paid in full 7 days prior to event in order to guarantee services.

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