



TOULOUSE GOURMET CATERING

full service • delivery • pickup



3811 Toulouse Street • New Orleans, LA 70119
504.488.4466 • toulousegourmet.com

Breakfast

Assorted Scones (15 pieces) \$45.00

An assortment of raspberry white chocolate, apple cinnamon and blueberry scones with fruit jellies.

Breakfast Pastry Tray with Assorted Jellies

An assortment of mini muffins, mini croissants and scones.

Tray (feeds 10) **\$38.00**

Tray (feeds 15) **\$57.00**

Assorted Bagel Tray (12 pieces) \$38.50

One dozen assorted bagels served with cream cheese packets.

Yogurt and Granola Parfait Bar \$5.75/person

Build your own parfait: vanilla yogurt, oat and honey granola, and sliced strawberries.

Biscuit & Egg Sandwiches (each) \$5.25

Choice of meat: bacon, ham, or sausage.



Fresh Scrambled Eggs (Feeds 8-10). \$35

Freshly scrambled and topped with cheddar cheese.

Southwest Breakfast Scramble (feeds 10) \$50.00

Mixed with cheddar cheese, fresh mushrooms, roasted red peppers and a cilantro corn relish.

Cheese Grits by the Pan (feeds 10) \$17.50

Crispy breakfast potatoes (feeds 8-10) \$20.00

Fruit Salad \$8.75/lb.

Beverages

Coffee Carafe **\$17.50**

Orange Juice (gal.) **\$12.00**



Salads

Toulouse Salad with Gorgonzola on the Side

Mixed greens, roasted pecans, Gorgonzola, golden raisins, and sun dried tomatoes served with hot pepper jelly vinaigrette.

Tray **\$3.95/person**

Entree **\$9.85**

Caesar Salad

Romaine lettuce with Parmesan, croutons and a classic homemade Caesar dressing.

Tray **\$3.75/person**

Entree **\$8.50**

Italian Antipasta Salad

Mixed greens with Banana peppers, olive salad, sun dried tomatoes, feta and balsamic vinaigrette.

Tray **\$3.85/person**

Add Italian and Jamaican chicken **\$3.00/person.**

Garden Salad

Mixed greens, sliced cucumbers, shredded carrots, red cabbage and heirloom tomatoes with choice of dressing.

Tray **\$3.85/person**

Entree **\$8.25**

Strawberry Pecan Salad

Mixed greens, freshly sliced strawberries, feta and candied pecan pieces. Served with citrus poppy seed vinaigrette and ranch dressings.

Tray **\$3.95/person**

Entree **\$10.50**

Shrimp Remoulade Salad

Sautéed shrimp tossed in a classic New Orleans remoulade served atop mixed greens, shaved red cabbage and heirloom tomatoes.

Tray **\$4.95/person**

Entree **\$12.75**



Southwest Salad

Roasted corn relish and guacamole atop mixed greens with a chipotle ranch dressing.

Tray **\$3.95/person**

Entree **\$10.50**



Add Italian herbed grilled chicken: \$3.00

Add Grilled Jamaican Chicken: \$3.00

Add seared flank steak: \$4.00

Add sauteed shrimp: \$3.00

Add Tuna bites: \$4.00

Choice of house-made dressings: ranch, Caesar, hot pepper jelly, sesame ginger vinaigrette, chipotle ranch, citrus poppy seed vinaigrette.



Sandwiches & Wraps

Toulouse Po Boy/Wrap Tray With Chips. \$9.75

A variety of sandwiches mixed with traditional ham, turkey and roast beef on an assortment of croissant, onion roll, and French po boy bread. Served with lettuce and tomato, cheddar and Swiss cheese, mayo and mustard packets on the side.

Assorted Wraps Tray with Chips \$9.50/person

Includes Jamaican Chicken, Chicken Caesar, Club, Chicken Pesto, Southwest Chicken and Shrimp Remoulade.

Assorted Vegetarian Wraps with Chips \$8.50/person

Our assorted wraps tray without the meat.

Grilled Veggie and Hummus Wrap Tray with Chips \$9.25/person

Seafood Po Boy Tray with Chips \$10.25/person

Includes fried shrimp and catfish on French po boy bread, Shrimp Caesar and Shrimp Remoulade wraps.

Pulled Pork Slider Tray (18 pieces) \$40.00

Slow-cooked shredded pork shoulder with house-made cole slaw and a vinegar-based bbq sauce on a slider bun.

Mini Bites Sandwich Tray (18 pieces) \$75

Our sandwich varieties prepared on mini croissants and slider buns.

Flank Steak Mini Bites Sandwich Tray (18 pieces) \$80.75

Grilled flank steak, caramelized onion and horseradish aioli on mini croissants and slider buns.



Box Lunches

Turkey and Cheese Box Lunch \$9.75

Croissant, French po boy, onion roll, flour wrap or jalapeño wrap dressed with lettuce, tomato. Comes with a bag of potato chips, homemade cookie, mayo and mustard packets.

Ham and Cheese Box Lunch \$9.75

Croissant, French po boy, onion roll, flour wrap or jalapeño wrap dressed with lettuce, tomato. Comes with a bag of potato chips, homemade cookie, mayo and mustard packets.

Roast Beef and Cheese Box Lunch \$10.75

Croissant, French po boy, onion roll, flour wrap or jalapeño wrap dressed with lettuce, tomato. Comes with a bag of potato chips, homemade cookie, mayo and mustard packets.



Italian Caprese Box Lunch - Vegetarian \$10.50

*Roma tomato, provolone, breaded eggplant, mixed greens and pesto on a flour wrap.
Comes with a bag of chips and a homemade cookie.*

Grilled Chicken Caesar Wrap Box Lunch \$9.75

*Grilled slices of chicken breast with romaine lettuce, Parmesan cheese and Caesar dressing
on a flour tortilla. Comes with a homemade cookie and a bag of chips.*

Honey Club Wrap Box Lunch \$11.25

*Sliced turkey and ham, crisp bacon, Swiss cheese, tomatoes and spring greens with a
honey Dijon spread on a jalapeño tortilla. Comes with a homemade cookie and a bag of chips.*

Jamaican Chicken Wrap Box Lunch \$10.75

*Marinated grilled chicken breast with shredded carrots, red cabbage and spring greens with a spicy
peanut spread on a jalapeño tortilla. Comes with a bag of potato chips and a homemade cookie.*

Toulouse Chicken Wrap Box Lunch \$10.75

*Spring mix, roasted pecans, Gorgonzola, golden raisins, sun dried tomatoes and
grilled sliced chicken tossed in a hot pepper jelly vinaigrette on a jalapeño wrap.*

Shrimp Caesar Wrap Box Lunch \$10.75

*Freshly sautéed shrimp with romaine lettuce, Parmesan cheese and Caesar dressing on
a flour tortilla. Comes with a homemade cookie and a bag of chips.*

Shrimp Remoulade Wrap Box Lunch \$10.75

*Fresh shrimp spread over mixed greens and red cabbage, topped with Parmesan
and a New Orleans Remoulade dressing on a jalapeño tortilla.*

Southwest Chicken Wrap Box Lunch \$11.75

*Marinated chicken breast with cilantro corn relish, chipotle ranch and guacamole on a
jalapeno tortilla. Comes with a homemade cookie and a bag of chips.*



Chip options:

Original Zapps or Voodoo Zapps

Add Fresh Red Apple or Navel Orange \$1.25

Wrap options:

flour wrap or jalapeño wrap

Bread options:

croissant, onion roll or French po boy

Hot Plates & Platters

Jamaican Chicken Tray \$5.50/person

Marinated, grilled slices of chicken with spicy peanut sauce.

Pan Seared Tuna Bites (feeds 10) \$65.00

Cut into bite size pieces of tuna, served with sesame ginger infused dressing.

Marinated Grilled Pork Tenderloin

with choice of Dipping Sauce (feeds 10) \$40.00

Thinly sliced grilled pork loin, served with choice of piccata or mushroom demi-glace.

Chicken Piccata Platter (feeds 10) \$52.00

Grilled strips of chicken breast served with a lemon butter cream sauce.

Seared Beef Tenderloin (feeds 25-30) \$150.00

Served in medium rare slices with horseradish creme and buns.

Oven Roasted Chicken (10 pieces) \$45.00

*Baked chicken quarters and breasts in your choice of marinade:
garlic rosemary and lemon, jamaican, or Cajun.*

Baked Blackened Catfish Platter (feeds 10) \$49.50

Creole seasoned catfish fillets broiled in a green onion lemon butter sauce.

Seared Flank Steak Platter with Chimichurri Sauce (feeds 10) \$73.50

Grilled medium rare, thinly sliced and served with an herb-laced chimichurri sauce.

Baked Potato Bar \$5.50/person

All toppings on the side: shredded cheddar cheese, green onions, butter, sour cream, mushrooms in demi glace, bacon bits.

Sides

Rosemary Roasted Potatoes (pan feeds 10) \$20.00

Sprinkled with herbs and spices, and drizzled with extra virgin olive oil.

Garlic Smashed Potatoes (pan feeds 8-12) \$26.50

Whipped potatoes with fresh parsley, garlic and butter.

Roasted Sweet Potatoes (pan feeds 8-10) \$19.25

Diced chunks coated in olive oil, balsamic vinegar and Italian herbs.

Steamed Broccoli (pan feeds 10) \$35.00

Lightly seasoned with salt, pepper and olive oil.

Maque Choux (pan feeds 8-12) \$35.75

Traditional Creole mixture of simmered corn, bell pepper, tomato and onion.

Cuban Black Beans (pan feeds 8-12) \$25.50

Slow cooked and seasoned with garlic, onion, cumin and cilantro.



Steamed Yellow Rice (pan feeds 8-12) \$22.00
Seasoned with onions and peppers.

Angel Hair Pasta (pan feeds 8-12) \$19.75
Seasoned with Italian herbs, olive oil and Parmesan cheese.

Grilled and Roasted Vegetables (pan feeds 10-12) \$39.50
*Grilled asparagus, roasted red peppers, zucchini and squash,
finished with olive oil, sea salt and citrus zest.
Served at room temperature.*

Truffled Macaroni and Cheese (pan feeds 8-12) \$35.00
Classically prepared with three cheeses.

Rice Pilaf with Veggies (pan feeds 8-10) \$28.50
*Oven roasted broccoli, squash, zucchini and red peppers
in a lemon vinaigrette tossed with steamed rice.*

Pasta Salad (quart) \$9.75
Choice of Primavera, Mediterranean or Caprese.

Individual Bag of Potato Chips (ea.) \$1.25
Original Zapps or VooDoo Zapps

Dinner Rolls (one dozen) \$13.50

Garlic Bread Loaf (ea.) \$6.00

Pasta Dishes

All dishes include garlic bread

Chicken and Sausage Pasta Jambalaya
*Bowtie pasta in a creamy tomato jambalaya sauce, with chicken, smoked sausage,
and the "trinity", touched with cayenne pepper and Parmesan cheese.*
Pan (feeds 10) **\$70.50**
Entree **\$9.75**

Pasta Primavera
*Oven roasted broccoli, squash, zucchini and red peppers in a lemon vinaigrette
tossed with bow tie pasta. Add chicken, shrimp, skirt steak or tuna for \$10.*
Pan (feeds 10) **\$52.75**
Entree **\$9.75**

Alfredo Pastas
*Choice of sautéed chicken, shrimp or crawfish tails in a heavy cream sauce in penne pasta
with Parmesan cheese.*

Chicken Pan (feeds 10) \$55.00	Chicken Entree \$8.50
Shrimp Pan (feeds 10) \$82.50	Shrimp Entree \$12.00
Crawfish Pan (feeds 10) \$90.00	Crawfish Entree \$12.00

Tuscan Chicken Pasta Pan (feeds 10) \$70.50
*Hardwood grilled chicken breast in a creamy pesto sauce, laced with
portabello mushrooms, grilled red peppers, bowtie pasta and Parmesan cheese.*

**Entrees are a minimum of 10 per variety.*

Bites & Appetizers

Fresh Fruit Platter (15-20 people) \$65.00

Seasonal freshly sliced fruits.

Classic Crudite (8-10 people) \$42.00

Seasonal raw vegetables with a savory ranch dip.

Andouille Puffs (ea.) \$2.00

Local Andouille sausage wrapped in flaky puff pastry, served with mustard sauce.

Savory Cheesecake (3 wedges) \$35.00

Choice of artichoke, bleu cheese and Tuscan roasted red pepper, baked in a parmesan crust and served with crackers.

Domestic Cheese Platter \$55.50

An assortment of cheddar, Swiss and pepperjack cheese cubes, served with Carr's Water Crackers.

Spinach and Artichoke Dip (Quart) \$28.75

Includes pita wedges.

Classic Hummus w/Pita Bread (16oz) \$11.50

Prepared Mediterranean style with garlic, lemon, tahini, chick peas, and olive oil.

Mini Cuban Sliders (ea.) \$2.25

With roast pork, ham, Swiss, pickles and spicy mustard.

Boiled Gulf Shrimp \$2.75/person

With classic cocktail sauce.

Chili Glazed Shrimp (ea.) \$2.00

Grilled Gulf shrimp finished with chili red pepper glaze skewered with grilled pineapple.

Chicken Skewers (ea.) \$1.75

Option of jerk or teriyaki.

Seasoned and marinated, served with grilled pineapple and peanut dipping sauce.

Stuffed Mushrooms (ea.) \$1.25

Stuffed with spinach and artichoke, topped with fresh grated Parmesan cheese.

Deviled Eggs (ea.) \$1.00

A southern classic, topped with paprika and chopped parsley.

Caprese Skewers (ea.) \$2.50

Fresh water mozzarella, heirloom tomato, Kalamata olive presented on a bamboo skewer, served with balsamic glaze.

Crispy Potato Bites (ea.) \$1.25

Seasoned red potato bites re-stuffed with garlic, bacon, chives and sour cream.

Fried Chicken Tenders (20 pieces) \$45.00

Hot, crispy and extra tender with choice of honey mustard, barbecue or ketchup dipping sauce.





Soups

All dishes include garlic bread

Red Beans and Rice with Smoked Sausage \$56.50

Chicken Andouille Gumbo with Steamed White Rice (2 quarts) \$60.00

Seafood Gumbo with Steamed White Rice (2 quarts) \$60.00

Shrimp and Corn Bisque (2 quarts) \$ 60.00

Beverages

Alcoholic beverages are available for delivery, and require a server at \$45/hour.

Coke (can) \$1.25
Diet Coke (can) \$1.25
Sprite (can) \$1.25
Coffee Carafe \$13.50
Hot Tea Carafe \$22.00
Bottled Water (10 oz.) \$1.25
Perrier (bottle) \$2.50
Unsweet Tea (gal.) \$8.25
Orange Juice (gal.) \$12.00
Cranberry Juice (gal.) \$12.00
Strawberry Lemonade (gal.) \$9.25

Sweet Tea (gal.) \$8.25
Lemonade (gal.) \$8.25
Miller Lite (bottle) \$3.00
Heineken (bottle) \$3.00
Michelob Ultra (bottle) \$3.00
La Crema Pinot Noir (bottle) \$27.00
La Crema Chardonnay (bottle) \$22.00
Kim Crawford Chardonnay (bottle) \$18.00
Cupcake Sauvignon Blanc (bottle) \$14.00
Kenwood Cabernet Sauvignon (bottle) \$18.00

Sweet Endings

Assorted Gourmet Cookies (18 pieces) \$20.00

Our homemade chocolate chip, oatmeal raisin and white chunk cranberry cookies on a tray.

Chocolate Brownies (one dozen) \$24.50

Homemade with chunks of chocolate.

Cookie and Brownie Medley Tray (18 pieces) \$25.00

An assortment of brownies, chocolate chip, oatmeal raisin, white chunk cranberry, stuffed chocolate chip and stuffed peanut butter truffle cookies.

One of a Kind Stuffed Cookies (one dozen) \$22.50

Chocolate chip truffle stuffed cookies and peanut butter stuffed cookies.

Strawberry Shortcake \$2.50/slice

Fluffy poundcake separated by whipped topping with glazed strawberry slices.

White Chocolate Bread Pudding (pan) \$29.50

Classic New Orleans bread pudding topped with white chocolate sauce.

Assorted Mini Cheesecake Tray (15 pieces) \$37.50

*Bite sized tastes of flavored cheesecake:
Raspberry, cappuccino, vanilla, lemon, chocolate chip*

Peach Cobbler (pan feeds 10) \$30.00

Sweet sliced peaches covered and baked with a buttery cake crust.

Tiramisu \$3.75/slice

Marscapone Cheese filling, layered with Espresso Soaked Lady Fingers, topped with Fresh Whipped Cream and Shaved Chocolate.



We're taking our good food on the go. We've always offered you delicious full-service catering delivery, but now we're taking it up a notch by offering pickup and delivery service for self-serve events. Step up your sales meetings, staff luncheons and other events with our delivery service! We're now delivering to locations on the Southshore and offering catering pickup at our Mid City New Orleans location - 3811 Toulouse Street.

Things to remember:

- Breakfast orders must be placed by 1 PM for next-day delivery.
- Lunch orders should be placed at least 12-24 hours in advance to ensure driver availability within your desired 30-minute delivery window.
- The delivery fee is based on the distance we travel and covers transportation costs involved with the delivery (this is not a tip).
- \$100 order minimum for delivery.
- Availability may vary based on notice given.
- Menu pricing may change at management's discretion.
- We are always open to special requests. We have the capability to prepare any dish desired as long as we're given the extra time needed to source and produce.

FOR MORE INFORMATION

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FOLLOW US ON:





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