



**JOLIE PEARL**  
**OYSTER BAR**  
**CATERING MENU**

# Jolie Pearl Oyster Bar Catering Menu

## **APPS**

Crawfish Spinach Dip

- Includes Tortilla Chips

\$35 – Quart

\$70 – ½ Pan

\$140 – Full Pan

Boudin Balls

\$1.25 Per Piece

Jolie's Wings

\$2.25 Per Piece

Mini Crawfish Pies

\$1.75 Per Piece

Crab Cakes

\$6 Per Piece

Boiled Shrimp

\$2 Per Piece

Mini Meat Pies

\$1.50 Per Piece

## **SOUPS**

Shrimp & Corn Bisque

\$34.50 – Quart

\$138 – Gallon

Chicken & Sausage Gumbo

- Includes Rice on the Side

\$25 – Quart

\$100 – Gallon

## **SALADS**

Garden Salad

\$45 – ½ Pan

\$80 – Full Pan

Caesar Salad

\$45 – ½ Pan

\$100 – Full Pan

## **ENTREES**

Crawfish Etouffee

- Includes Rice on the Side

\$38 – Quart

\$152 – Gallon

Red Beans & Rice

- Served with Cornbread

\$18 – Quart

\$54 – ½ Pan

\$108 – Full Pan

Shrimp & Grits

\$80 – ½ Pan

\$160 – Full Pan

NOLA BBQ Shrimp

\$2.50 Per Piece

Seafood Pasta

\$82 – ½ Pan

\$160 – Full Pan

## **SEAFOOD**

Fried Shrimp

\$2 Per Piece

Blackened Shrimp

\$2 Per Piece

Fried Oysters

\$2.50 Per Piece

Grilled Redfish

\$12 Per Filet

Fried Catfish Strips

\$2.75 Per Piece

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## **OYSTERS**

### **Hot Oysters**

Choice of:

Chargrilled, Rockefeller, Bayou,

Bienville, Brie & Bacon,

Nola BBQ Butter

\$2.50 Each

### **Cold Oysters**

*On-site only*

Gulf – \$2 Each

Jolie Pearl – \$3.25 Each

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# Jolie Pearl Oyster Bar Catering Menu

## **SIDES**

Sauteed Veg  
\$55 – ½ Pan  
\$100 – Full Pan

Potato Salad  
\$40 – ½ Pan  
\$80 – Full Pan

Corn Fritters  
\$40 – ½ Pan  
\$80 – Full Pan

Seafood Stuffing  
\$65 – ½ Pan  
\$125 – Full Pan

Grits  
\$40 – ½ Pan  
\$80 – Full Pan

French Fries  
\$35 – ½ Pan  
\$70 – Full Pan

## **DESSERTS**

Bread Pudding  
\$60 – ½ Pan  
\$120 – Full Pan

Banana Foster Cheesecake  
\$6 Per Piece  
\$72 – Whole Cake

Pecan Pie  
\$7 – Individual  
\$30 – Whole Pie

## **EXTRAS**

Cocktail Sauce  
\$12 – Pint  
\$24 – Quart

White Remoulade  
\$9 – Pint  
\$18 – Quart

Tartar Sauce  
\$6 – Pint  
\$12 – Quart

Horseradish  
\$5 – Cup

Caesar Dressing  
\$10 – Pint  
\$20 – Quart

Chicken Breast  
\$6 Per Piece

Mignonette  
\$15 – Pint  
\$30 – Quart

House Dressing  
\$11 – Pint  
\$22 – Quart