

Catering To-Go Descriptions

Hors D'oeuvres

Chicken Cracklin

Breaded chicken thigh pieces deep fried and seasoned with Prejean's special blend of seasonings

Seafood Stuffed Mushrooms

Louisiana crawfish and Gulf shrimp mixed with breadcrumbs, special seasonings, Parmesan cheese and topped with our delicious crab butter

Boudin Party Links

Miniature links of boudin made locally at Best Stop

Cocktail Meatballs

Miniature beef meatballs in BBQ sauce with a little bit of heat

Mini Crab Cakes

Small cakes of Louisiana Blue Point lump crab meat mixed with red bell peppers, onions, herbs, spices and coated in breadcrumbs before searing to perfection

Deviled Eggs

Hard boiled eggs filled with a creamy Prejean's yolk mixture topped with a pinch of paprika

Breads

Fried Pistolette

Lejeune's pistolettes deep fried

Garlic Butter Pistolette

Lejeune's pistolettes baked with Prejean's garlic butter

Sweet Potato Biscuits

House made sweet potato biscuits topped with a house made glaze

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Meats

Half Chicken

Your choice of smoked over pecan wood or herb roasted half chicken on the bone

Turkey Breast

Your choice of smoked over pecan wood or herb roasted and sliced whole turkey breast

Glazed Spiral Ham

Oven baked ham coated with a brown sugar and pineapple glaze

Slow Roasted Pork Butt

Boston butt browned and slow cooked with onions and bell peppers until tender

Fried Catfish Bites

Local farm raised catfish cut into bite sized pieces and deep fried in Prejean's Cajun fish batter

Fried Shrimp

Gulf shrimp fried until golden in Prejean's Cajun shrimp batter

Chicken Tenders

Chicken tenders coated in Prejean's Cajun chicken batter and deep fried
Dipping sauce available

Fried Ribs

St. Louis Style Pork Ribs smoked over pecan wood, deep fried and tossed in sauce of your choice.

Sauces Available:

Ranch, Ketchup, Tartar, Cocktail, Thai Pepper Jelly, House BBQ, Blu Cheese Dressing
Buffalo Sauce, Cajun Honey Mustard, Ragin Cayenne, Firecracker

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Dips

Crab Dip

Louisiana Blue Point crab meat in a creamy cheese sauce with spices and herbs; serve hot

Crawfish Dip

Louisiana crawfish tails cooked with the Cajun trinity in a creamy red sauce; serve hot

Spinach and Artichoke Dip

Spinach and artichoke hearts cooked down with onions & spices, in a cream base; serve hot or cold

Bon Temps Dip

A local secret made with cooked down pork, tomatoes and chiles in a white sauce; serve hot

Pastas/Jambalaya

Shrimp Dianne

Blackened Gulf shrimp served over linguine tossed in Prejean's creamy mushroom and tasso sauce with cherry tomatoes

Crawfish Inez

Linguine tossed in Prejean's creamy crawfish pasta sauce topped with fried Louisiana crawfish tails

Shrimp Fettuccine

Sautéed Gulf shrimp with a creamy sauce tossed with fettuccine noodles

Blackened Chicken Penne

Blackened chicken tenders served with our creamy blackened pasta sauce over penne pasta

Chicken and Sausage Jambalaya

A classic Cajun favorite made of chicken breast pieces and Andouille sausage slow simmered in the Cajun trinity of vegetables for a brown gravy mixed with rice

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Cold Dishes

Garden Salad

Fresh mixed greens, cherry tomatoes, English cucumbers, red onion, Prejean's house made croutons, cheddar cheese and your choice of dressing

Caesar Salad

Fresh Romaine lettuce, bacon, hard-boiled egg crumbles, Parmesan cheese, Prejean's house made croutons and Caesar dressing.

Seasonal Fruit

Fresh and chosen depending on the season; typically will include cantaloupe, honeydew melon, pineapple, grapes, strawberries; served with a cream cheese dip

Fresh Veggies

Broccoli, cauliflower, baby carrots, celery, cherry tomatoes, cucumbers; served with house made ranch dip

Shrimp Mold

Gulf shrimp cooked with cream cheese, a little tomato, spices, and herbs, then refrigerated to congeal in the shape of a ring; serve cold
(Made with green onions unless requested to omit)

Sides

Rice dressing

Rice tossed with Prejean's homemade pork and beef rice dressing mixture to create this classic Cajun dish

Candied Sweet Potatoes

Yams mashed and mixed with a brown sugar glaze then baked with marshmallows and Louisiana pecans on top

Potato Salad

Cold served mixture of red potatoes and boiled eggs with dill relish and Prejean's Cajun seasoning blend

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Pepper Jack Mac & Cheese

Cavatappi spiral noodles coated in our creamy pepper jack sauce

Garlic Mashed Potatoes

Russet potatoes cooked and mashed with roasted garlic, spices, and herbs

Green Beans

A local favorite, green beans slow cooked in a savory gravy

Dirty Grits

Stone ground yellow grits cooked with Prejean's homemade rice dressing mix

Corn Macque Choux

Yellow corn cooked down with tomatoes, chiles, ground tasso, spices, and herbs

Creamed Spinach

Spinach cooked down with onions in a cream cheese sauce

Roasted Vegetables

A roasted medley of fresh asparagus, tri colored bell peppers, red onions, mushrooms, zucchini, yellow squash, broccoli, and cauliflower

Gumbos, Bisques, and Entrées

Smoked Chicken and Andouille Gumbo

Smoked chicken pieces with sliced Andouille sausage cooked in a roux gravy with the Cajun trinity of vegetables and Prejean's special blend of seasonings

Smoked Duck and Tasso Gumbo

Smoked duck pieces and ground Tasso cooked in a dark roux gravy with the Cajun trinity of vegetables and Prejean's special blend of seasonings

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Seafood Gumbo

Louisiana crawfish tails, Blue Point crab meat, and Gulf shrimp cooked in a roux gravy with the Cajun trinity of vegetables and Prejean's special blend of seasonings

Corn & Crab Bisque

Louisiana Blue Point crab meat cooked in a delicious blonde roux cream sauce with yellow corn, spices, and herbs

Red Beans and Andouille

Red beans cooked down until creamy with sliced Andouille sausage and served over rice

Crawfish or Shrimp Etouffée

A creamy sauce made with the Cajun trinity of vegetables with Louisiana crawfish tails or Louisiana shrimp served over rice

Desserts

White Chocolate Bread Pudding

A Louisiana favorite: a classic dessert made of bread cooked in a white chocolate custard topped with a whisky butter sauce

Cheesecake

Creamy 10-inch cheesecake with a graham cracker crust with your choice of topping: Strawberry glaze, Blueberry glaze, or Turtle (chocolate and caramel sauces and pecans)

Sweet Potato Beignets

Sweet Potato Beignet topped with Powdered Sugar & Steens Butter

Blackberry Cobbler

Fresh blackberries baked with a crispy crumb top layer

Chocolate Covered Strawberries

Fresh Strawberries dipped in your choice of white chocolate or milk chocolate and refrigerated