



MENU

Passed Hors d'Oeuvres

Crab or Crawfish Beignets

Savory beignet with local crab or crawfish served with Ravigote Sauce

Chicken Confit Bruschetta

*Shredded confit of chicken with sautéed apples and onions, topped with a sliver of brie cheese
On a baguette crostini*

Mini Louisiana Cochon Tacos

*Shredded Pulled Pork tossed in a Sazerac Rye BBQ sauce topped with a house made cole slaw
(Gluten Free, Dairy Free)*

Lamb Meatballs

Ground lamb seasoned with mint, basil, golden raisins and pine nuts, served with spicy yogurt sauce

Chef Molly's Stuffed Potatoes

*Potato rounds filled with herbs and beef, coated in eggs and breadcrumbs and fried
(Dairy Free)*

Glazed Pork Belly Skewer

*Brined pork belly cooked sous vide and fried, tossed in a sweet and spicy soy glaze and
served with quick pickled carrot and cucumber
(Dairy Free)*

Fleur de Lis Crab Cupcakes

*Fresh crab mixed with a delicious blend of spices and herbs, panko crusted and
served with scallion cream cheese frosting*

Herb Crusted Lamb Chops

*Bone-in lamb chops rubbed with olive oil, fresh garlic, thyme, basil, oregano and marjoram,
cooked medium and served with a horseradish apple sauce
(Gluten Free, Dairy Free)*

Steen's Marinated Beef

Thinly sliced beef marinated in Steen's cane syrup and served in an endive cup

Marie's Fleur de Lis Catering

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Shredded Barbeque Chicken

On a mini cornbread muffin topped with Steen's cane syrup BBQ sauce

Fleur de Lis Crab Cakes

*Fresh lump crab cakes tossed with a delicious blend of spices and herbs, lightly panko crusted, fried and served with jalapeño remoulade
(Dairy Free)*

Shrimp Remoulade Canapés

*Shrimp with a classic New Orleans Remoulade sauce, served on a cucumber round
(Gluten Free, Dairy Free)*

Seared Tuna on a Crisp Wonton Chip

*With a ginger glaze
(Dairy Free)*

Asian Sesame Chicken Salad

*Served on a crispy wonton chip
(Dairy Free)*

Angels on Horseback

*Bacon wrapped dry pack sea scallops with a sesame ginger glaze
(Gluten Free, Dairy Free)*

Louisiana Spring Rolls

*Andouille sausage, Tasso and vegetables wrapped in a thin wrapper, deep fried and served with a sweet chili-ginger dipping sauce
(Dairy Free)*

Cochon Egg Roll

*Our own slow smoked pork tossed in a sweet & spicy glaze and wrapped in an eggroll, fried and served with a dollop of house made cole slaw
(Dairy Free)*

New Orleans Fried Chicken & Waffles

Delicious deep-fried slices of tender chicken served atop a mini waffle with Steen's butter

Pulled Pork on a Mini Cornbread Muffin

Topped with caramelized onions

Buffalo Oyster Bites

*Flash fried oysters tossed in classic buffalo sauce and honey
Served on a celery spear and finished with a blue cheese drizzle*

Mini Fish Tacos

*Grilled gulf fish tossed in lime, cumin, diced tomatoes and a cilantro drizzle
(Gluten Free)*

Bacon Wrapped Cauliflower Tot

With smoked tomato aioli

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Fleur de Lis Crab Cake Sliders

*Lump crab cakes tossed with a delicious blend of spices and herbs, lightly panko crusted and fried
Served with jalapeño remoulade on a house baked roll
(Dairy Free)*

Peanut Chicken Lettuce Cup

*Grilled chicken tossed with peanut sauce, red peppers and scallions,
served in an endive leaf and garnished with wasabi peas
(Dairy Free)*

Award Winning Devils on Horseback

*Medjool dates stuffed with Spanish chorizo and wrapped in Applewood smoked bacon
(Gluten Free, Dairy Free)*

Mini Natchitoches Meat Pies

*Steeped in central Louisiana tradition, these miniature hand pies are filled with a mix of chicken or beef,
onions, celery, garlic and peppers, seasoned with Cajun spices and fried to perfection
(Dairy Free)*

Crawfish Etouffee in a Cornmeal Cup

Local crawfish tails smothered in a roux thickened seafood stock and served in a cornmeal cracker cup

Duck Confit Bruschetta

*Shredded confit of duck with sautéed apples and onions, topped with a sliver of brie cheese and
Served on a baguette crostino*

Fried Green Tomato

Tossed in a New Orleans style Ravigote and topped with fried shrimp or soft-shell crab

Seared Tuna BLT

*Seared Tuna on a crostini with bacon mayo, shredded romaine and an oven roasted cherry tomato
(Dairy Free)*

Citrus Caramel Duck

*Duck confit and spicy sprouts tossed in a house made citrus caramel sauce,
served in a fried Puri cup and topped with pickled okra
(Dairy Free)*

Chicken Tostada

*Pulled chicken seasoned with chipotle and adobo,
with queso blanco and mango salsa on a house made crispy tortilla round
(Gluten Free)*

Bison Patty Melt

*Pan seared ground bison topped with a mix of brie and smoked Gouda cheeses,
topped with sweet onions on a brioche toast point*

Ahi Tuna Poke

Served in a savory mini cone with wasabi crème fraiche

Short Rib Pizza

*Braised beef short ribs, Havarti cheese, baby arugula, and bleu cheese on top
crispy Lavash and drizzled with horseradish creme*

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Vegetarian Passed Hors d'Oeuvres

Caponata and Feta Cheese on a Croustade

*A savory blend of eggplant, olives, peppers, capers, garlic and tomato
Served on a croustade with crumbled feta cheese and basil*

Herbed Polenta Cake

*Topped with mushroom ragout
(Gluten Free)*

Tomato and Ricotta Canapé

*Zucchini rounds topped with blended ricotta, parmesan tomatoes and
fresh basil, topped with bread crumbs*

Savory Mushroom Bread Pudding

With mushroom ragout

Creole Tomato and Gruyere Mini Tarts

Diced creole tomatoes in a puff pastry shell, topped with creamy gruyere and caramelized onions

Cauliflower Tot

With Sazerac BBQ Sauce

Chef Molly's Fried Macaroni and Cheese Balls

*Aged Cheddar, Parmesan and Swiss with macaroni rolled into a ball, deep fried and
served with house made ketchup*

Hummus Zucchini Canapé

*Rustic hummus on a zucchini round, garnished with ground sumac and a parsley sprig
(Vegan, Gluten Free)*

Fennel and Fontina Polenta Cup

*Fennel, onion and sage sautéed mixed with fontina cheese and stuffed into a creamy polenta cup
(Gluten Free)*

Maritza's Tostones

*Honduran style fried plantain topped with egg, avocado, lime and cilantro
(Gluten Free, Dairy Free)*

Vegan Pies

*Miniature hand pies filled with vegetables, onions, celery, garlic and peppers
Seasoned with Cajun spices and fried to perfection*

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Presentation Stations

Louisiana Seafood Display

8 Pieces total per person

4 Gulf shrimp boiled in Louisiana seasonings, chilled and served with Cocktail and remoulade sauce
2 Blue crab fingers in a white balsamic vinaigrette, and

2 raw Gulf Oyster Shooters served in a shot glass with our own horseradish cocktail sauce and lemon
(Gluten Free, Dairy Free)

Charcuterie Display

Crawfish, Alligator, Andouille and Smoked Sausages, Smoked Boudin, Chaurice and Italian Sausages
With artisanal cheeses, grilled flatbreads and breads brushed with olive oil and roasted garlic
Served with pepper jelly

Artisanal Cheese Display

A fabulous display of imported and domestic cheeses with fresh seasonal fruits, assorted breads and crackers
(Vegetarian)

Optional Items that can be added to Charcuterie or Artisanal Cheese Display:

Blue Cheese covered Grapes

Red grapes rolled in a mixture of blue and cream cheese and coated in toasted pecans

Herb Marinated Mozzarella

Ciliegine sized fresh mozzarella balls marinated in an assortment of fresh herbs and olive oil

Goat Cheese Stuffed Strawberry

Strawberries stuffed with honey, thyme goat cheese and garnish with a candied pecan

(All Vegetarian, Gluten Free)

Bruschetta Station

Classic tomato basil, our own house toppings and olive tapenade
served with focaccia, ciabatta, baguette crostini and grilled flatbreads
(Interactive Station)

Antipasti Platter

Imported Pecorino Romano, Reggiano Parmesan and fresh Mozzarella, assorted cured meats and sausages,
olives, roasted vegetables, nuts and more, served with crouton rounds and sliced bread

Seasonal Grilled Vegetables

An array of grilled vegetables such as asparagus, mushrooms, red bell pepper and green beans
drizzled with extra virgin olive oil, white balsamic vinegar and shallots
(Vegan, Dairy Free, Gluten Free)

Fleur de Lis Savory Crawfish Mini Cheesecakes

Our house made creation featuring local crawfish baked in a savory cheesecake,
topped with a sour cream and chive blend, and finished with whole sautéed crawfish tails in garlic butter
with an assortment of breads and crackers

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Artichoke Mini Cheesecakes

House made cheesecake with fresh artichokes that have been sautéed in garlic, butter and olive oil, blended with house spices and garnished with an artichoke cream cheese blend
(Vegetarian)

Feta Cheese Mini Tortes

Blended Feta layered with oven dried tomatoes and fresh garden basil
Served with crostini and assorted crackers
(Vegetarian)

Hummus

Chick Peas seasoned with tahini, garlic, olive oil and lemon juice, sprinkled with sumac
(Vegan)

Olive Tapenade

Kalamata olives crushed with red pepper and garlic
(Vegan)

Soups and Salads

Chicken or Duck and Sausage Gumbo

Chef's own version of this classic New Orleans dish
Made with boneless chicken or duck and Andouille sausage, served with white rice

Seafood Gumbo

With fresh oysters, crab, shrimp and okra, served with Louisiana rice

Louisiana Sportsman's Paradise Gumbo

With Quail, Duck and Pheasant and served with Louisiana popcorn rice

Shrimp or Crawfish Boil Bisque

All the ingredients of a traditional New Orleans seafood boil including potatoes, celery, onions and garlic in a spicy creamy soup

Fleur de Lis Mixed Greens Salad

Tossed with crispy sweet potato curls, candied pecans and Tasso dressing
(Gluten Free, Vegan option available)

Caprese Pasta Salad

Penne pasta with fresh mozzarella, tomatoes, olives, peppers, fresh basil and white balsamic vinaigrette
(Vegetarian, Gluten Free)

Cajun Caesar Salad

With house made croutons, romaine hearts and a spicy Caesar dressing
(Vegetarian)

Creamy Caponata Shrimp Pasta Salad

Jumbo Gulf shrimp with tomatoes, peppers, eggplant, capers and Kalamata olives mixed lightly with mayo

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Quinoa Tabbouleh

*Quinoa tossed with tomatoes, cucumbers, onion, parsley, mint, lemon juice and olive oil
(Vegan, Gluten Free)*

Caprese Salad

*Fresh mozzarella and seasonal tomatoes with fresh basil and white balsamic vinaigrette
(Vegetarian, Gluten Free)*

New Orleans Muffuletta Salad

*Ham, Genoa Salami, Provolone Cheese and house made olive salad tossed with Romaine and olive oil dressing
(Gluten Free)*

Roasted Sweet Potato Salad

*With celery, peppers and onions tossed in a brown sugar dressing
(Vegan, Gluten Free)*

Asparagus and Artichoke Salad

*Sliced asparagus, cherry tomatoes, artichoke hearts and shallots
tossed in lemon juice and olive oil and served on a bed of mixed greens
(Vegan, Gluten Free, Dairy Free)*

Fleur de Lis Waldorf Salad

*Apples and pears mixed with walnuts, celery, grapes, dried cranberries and
golden raisins with a Waldorf style dressing over a kale leaf
(Vegetarian, Dairy Free, Gluten Free)*

Farro and Roasted Beet Salad

*Farro, roasted beets, radicchio, red onions and pumpkin seeds tossed in a citrus vinaigrette
(Vegan, Dairy Free)*

Candied Orange and Pistachio Salad

*Candied orange peel, pistachios and dried cranberries tossed with honey lemon vinaigrette and mixed greens
(Vegan, Gluten Free)*

Fig, Cantaloupe and Prosciutto Salad

*Red wine and spice poached figs, cantaloupe ribbons, thinly sliced prosciutto and arugula
drizzled with a balsamic reduction and olive oil
(Gluten Free, Dairy Free)*

Entrees

Fleur de Lis Braised Short Ribs

*Succulent morsels of short ribs braised in rosemary, garlic and Abita Amber Beer
(Gluten Free, Dairy Free)*

Herb Crusted Lamb Chops

*Bone-in lamb chops rubbed with olive oil, fresh garlic, thyme, basil, oregano and marjoram,
cooked medium and served with a horseradish apple sauce
(Gluten Free, Dairy Free)*

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Cochon de Lait

*Slow roasted pork seasoned with Cajun spices and flavored with whole cloves of garlic and shallots, and pulled
(Gluten Free, Dairy Free)*

Served with assorted rolls, sliced pickles, mustard sauce and BBQ sauce

Creamy Shrimp or Chicken and Tasso Pasta

Pasta sautéed with celery, bell peppers and onion with Tasso ham and spices in a rich cream sauce

Shrimp and Mirliton Dressing

*Gulf shrimp and diced mirliton folded into seasoned bread crumbs, green peppers, garlic, celery and onions,
baked to perfection*

Andouille Crusted Gulf Fish

Baked gulf fish coated in French bread crumbs and Andouille sausage

Pecan Rubbed Baby Back Ribs

*Boneless pork ribs rubbed with crushed candied pecans and spices and slow smoked until tender
(Gluten Free, Dairy Free)*

Fresh Herb Panko Breaded Gulf Fish

Gulf fish seasoned with our house spice and fresh herbs

Cajun Braised Brisket

(Gluten Free, Dairy Free)

With assorted rolls, house made mayo and horseradish cream

Smoked Lamb Shoulder

Moroccan spiced lamb shoulder, slow smoked until tender

(Gluten Free, Dairy Free)

Served with pita bread and a yogurt sauce

Steen's Marinated Pork Loin

*Whole pork loin marinated in fresh garlic, Steen's cane syrup and house spice, braised until tender and sliced
(Gluten Free)*

Herb Crusted Pork Loin

Herb and garlic marinated pork loin grilled and cooked sous vide to a perfect medium

Served with an apple bacon chutney

(Gluten Free, Dairy Free)

Chicken and Italian Sausage in Red Gravy

Tomatoes with fresh herbs and seasonings with Italian sausage and boneless chicken, served over penne pasta

Asian Chicken

*Chicken thighs marinated in garlic, ginger and soy sauce, then grilled and tossed in a sweet and spicy soy glaze
(Dairy Free)*

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Authentic Louisiana Cuisine

Chef's Barbecue Shrimp

Gulf shrimp with tails in a spicy and delicious "BBQ" sauce
(Gluten Free)
Served with sliced French bread

Grillades & Grits

Thin slices of braised beef or pork smothered in pan juices and served over creamy corn grits

Red Beans & Rice

Seasoned with Andouille sausage and ham hocks
(Gluten Free)

White Beans

With Andouille sausage, Chisesi ham and Tasso, served with rice
(Gluten Free)

Authentic Cajun Etouffee

Gulf shrimp or local crawfish tails smothered in a roux thickened seafood stock and served over white rice
(Dairy Free)

Louisiana Roasted Corn Maque Choux

Fresh corn sautéed with vegetables, butter and cream
(Vegetarian, Gluten Free)

Chicken and Sausage Jambalaya

Made with boneless chicken, smoked sausage, tomatoes, peppers, onions and our own special seasonings
(Gluten Free, Dairy Free)

Entrees are served with your choice of:

**Smashed Yukon Gold Potatoes, The Best Macaroni Cheese Ever,
Mashed Sweet Potatoes, Creamy Grits, Rice Pilaf, Stewed Mirliton and Creamy Spinach,
Tomato Basil Farro, Fried Cauliflower Rice and more**

Vegetarian Options

Pasta Primavera

Fresh seasonal vegetables and herbs with extra virgin olive oil and garlic tossed with penne pasta
(Vegan)

Eggplant Napoleon

Layers of crispy fried eggplant, with own marinara and a blend of Ricotta, Mozzarella and Parmesan cheeses, baked to bubbly perfection

Hot Caponata Pasta

A savory blend of eggplant, olives, peppers, capers, garlic and tomato with crumbled feta cheese and basil

Vegetables & Grits

Vegetables in a wonderfully spicy Creole sauce served over creamy grits
(Gluten Free)

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Vegan Dirty Rice

*Browned tofu sautéed with celery, onions, peppers and white rice
(Vegan, Gluten Free)*

Herb Roasted Cauliflower Steak

*A thick slice from the center of the cauliflower head, rubbed with herbs and garlic and roasted until al dente
(Vegan, Gluten Free)*

Stuffed Creole Tomato

*Creole tomatoes hollowed out and stuffed with brown rice, seasonal vegetables, and herbs
(Vegan, Gluten Free option available)*

Tomato and Ricotta Stuffed Zucchini

Half a zucchini stuffed with Ricotta cheese, tomatoes, onions, basil, breadcrumbs and baked until tender

Carving Stations

Cajun Fried Turkey

Succulent breast of turkey roasted to perfection, seasoned with Cajun spices, deep fried and served with Creole mustard sauce, seasonal fruit sauce and assorted rolls

Herb Crusted Pork Loin

*Herb and garlic marinated pork loin grilled, cooked sous vide to a perfect medium and served with an apple bacon chutney
(Gluten Free, Dairy Free)*

Grilled Filet of Beef

*Rubbed with house spice and fresh garlic and served with our signature Fleur de Lis steak sauce
(Gluten Free, Dairy Free)*

Grilled Rib Eye

*Rubbed with house spice and fresh garlic and cooked sous vide to a perfect medium
(Gluten Free, Dairy Free)*

Steamship Round

"Blast from the Past"

*Roasted bone in beef round
(Gluten Free, Dairy Free)*

Can be served with any of the previously listed sides

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Interactive Stations

New Orleans Station

*This station allows your guest to sample several mainstays of New Orleans cuisine
It starts with savory rice or creamy grits and is topped with the guest's choice of:*

*Red Beans and Rice with Andouille Sausage, Gulf Shrimp Etouffee, Meaty White Beans, Chicken and Andouille
Gumbo, Shrimp Creole, Crawfish Etouffee, Beef Grillades, Shrimp in a Creole Cream Sauce and
Seasonal Vegetables in a Creole Cream Sauce*

Shrimp & Grits

*Succulent peeled shrimp in a wonderfully spicy Creole sauce, served over creamy grits
(Gluten Free)*

Fleur de Lis Crab Cakes

*Lump crab cakes tossed with a delicious blend of spices and herbs, dusted with seasoned flour and pan seared
Served with smothered corn puree and picked red onions*

Grits Bar

Southern Creamy Grits with the following toppings:

*Barbecue Shrimp, Beef or Pork Grillades, Sliced Andouille, Applewood Smoked Bacon,
Sautéed Mushrooms, Green Onion Slivers, Swiss and Cheddar Cheese*

Farmer's Market Garden Harvest Bar

*An assortment of young lettuce, spinach, artichokes, asparagus, broccoli, carrots, cucumbers, red and yellow
bell peppers, goat cheese, crumbled Roquefort, fontina, fire dried pecans and apple smoked bacon,
with balsamic vinaigrette and home-style buttermilk dressings*

Desserts

Chef's White Chocolate Bread Pudding

*Sliced French bread soaked overnight in white chocolate custard, baked to golden perfection,
drizzled with white chocolate and served warm*

Bananas Foster Bread Pudding

*Sliced French bread soaked overnight in custard, baked to golden perfection,
topped with a sauce made from bananas, brown sugar, butter, cinnamon,
banana liquor and dark rum, and served warm*

Cheesecake Sundae

*Scoops of creamy cheesecake with praline pecans and caramel
(Gluten Free)*

Candace's Tiramisu

*Classic dessert made with lady fingers, mascarpone cheese and espresso
(Gluten Free option available)*

Seasonal Fruit, Crème Brulee, Sweet Potato, Pecan, Apple, Chocolate, and Strawberry Cream Tartlets

Key Lime, Lemon Ice Box, and Smoers in a Graham Cracker Cup

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Mini Praline Cheesecake in a Chocolate Cup
(Gluten Free)

Peanut Butter Mousse in a Chocolate Cup

Famous Fleur de Lis Brownies

Maritza's Mini Blueberry Tres Leches
(Available Gluten Free)

Pots de Crème
Silky, mocha flavored chilled custard
(Gluten Free)

Cardamom Saffron Panna Cotta
With pistachios and ginger lime honey
(Gluten Free)

Hummingbird Cake
Pineapple banana layer cake with cream cheese frosting topped with cardamom spiked candied pecans

Bananas Foster Action Station
A traditional New Orleans dessert of bananas, brown sugar, butter, cinnamon, banana liquor and dark rum
Flambéed at the station and served over vanilla ice cream

Crème Brulee Action Station

House Made Mini King Cakes

Passed Callas and Passed Beignets

Gourmet Coffee Station

All items are subject to availability
We can accommodate a wide range of dietary restrictions and customize menus to match any event theme

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Seated Dinner Options

Salads

Asparagus and Artichoke Salad

*Sliced asparagus, cherry tomatoes, artichoke hearts and shallots,
tossed in lemon juice and olive oil, served on a bed of mixed greens*

(Vegan, Gluten Free)

Arugula Fennel Salad with Pear Vinaigrette

Shaved Fennel, arugula, sliced pears and red onions tossed with a dressing of pear nectar

(Vegan, Gluten Free)

Caprese Salad

Fresh Mozzarella and Roma tomatoes with basil leaves and white balsamic vinaigrette

(Vegetarian, Gluten Free)

Roasted Golden Beet Salad

With slivered onions, Steen's cane vinegar, goat cheese and mixed field greens

(Vegetarian, Gluten Free)

Fleur De Lis Waldorf Salad

*A variety of apples and pears mixed with walnuts, celery, grapes, dried cranberries and golden raisins with a
Waldorf style dressing over a kale leaf*

Fig, Cantaloupe, and Prosciutto Salad

*Red wine and spice poached figs, cantaloupe ribbons, thinly sliced prosciutto, and arugula
drizzled with a balsamic reduction and olive oil*

(Gluten Free, Dairy Free)

Entrees

Fleur de Lis Braised Short Ribs

Succulent morsels of slow braised short ribs marinated in rosemary, garlic and Abita Amber Beer

(Gluten Free, Dairy Free)

Grilled Filet Mignon or Ribeye

Seasoned with our house blend of spices and precision cooked to a medium temperature

With your choice of sauce Marchand de Vin, Sauce Fleur De Lis or Sauce Lili

(Gluten Free)

Andouille Crusted Gulf Fish

Baked gulf fish coated in French bread and Andouille sausage crumbs

Grilled Gulf Fish

With a citrus Beurre Blanc sauce

(Gluten Free)

Fleur de Lis Crab Cakes

Fresh lump crab cakes lightly panko crusted, fried and served with jalapeño remoulade

Fresh Herb Panko Breaded Gulf Fish

Gulf fish seasoned with our house spice and fresh herbs

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Vegetarian Entrée Options

Vegetarian Coulibiac

Seasonal vegetables, onions, garlic and rice baked in flakey puffed pastry crust

Herb Roasted Cauliflower Steak

*A thick slice from the center of the cauliflower head, rubbed with herbs and garlic and roasted until al dente
(Vegan, Gluten Free)*

Stuffed Creole Tomato

*Creole tomatoes hollowed out and stuffed with brown rice, seasonal vegetables, and herbs
(Vegan, Gluten Free option available)*

Tomato and Ricotta Stuffed Zucchini

Half a zucchini stuffed with ricotta cheese, tomatoes, onions, basil, breadcrumbs and baked until tender

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