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P.O. Box 87630
Baton Rouge, LA 70879



Weddings

Since 1998

Drakes Catering has provided the Baton Rouge area with elegant and memorable receptions and events. From the suites of Tiger Stadium to intimate sit-down dinners, Drakes has experience delivering quality food and exceptional service to events of all sizes. In our menu you will find a selection of our chef's most delicious offerings.

**Let us customize a personal reception menu
sure to delight you and your guests!**

Desserts

Assorted Petit Fours

Assorted Dessert Squares

*pecan bars, lemon squares,
brownies and more*

Cookie Tray

chocolate chip, sugar, and more

Assorted Cake Balls

Seasonal Cheesecake

Banana Pudding Cake Squares

*pudding cake topped with whipped
cream and a vanilla wafer crust*

Bread Pudding

*choose white chocolate, blueberry, praline pecan,
whiskey raisin, bananas foster, or Krispy Kreme*



Platters and Boards

3 Shrimp Platter

*broiled or grilled, bacon-wrapped,
and blackened with dipping sauces*

Assorted Sausage Board

*andouille, green onion, boudin, duck,
smoked venison and chicken and apple*

Cajun Charcuterie Board

*boudin, tasso, andouille, alligator sausage,
duck sausage, hogs head cheese,
and condiments*

Assorted Meat Board

*beef tenderloin, pork tenderloin,
duck breast, assorted sausages,
and condiments*

Prosciutto-Wrapped Asparagus

with lemon-herb vinaigrette

Stuffed Pork Loin

*feta, roasted roma tomatoes, fresh
basil and garlic with au jus*

Italian Charcuterie Board

*salami, mortadella, prosciutto,
capicola, pepperoncini, olives,
roasted peppers, and tomatoes*

Crudite Platter

assorted fresh vegetables with dressing

Fresh Fruit Platter

with honey whipped cream

Gourmet Cheese Board

with crackers and condiments

Brie en Croute

with fig preserves and candied pecans

Appetizers and Hors D'oeuvres

Fresh Salsa Bar

*fire roasted tomato
salsa verde
pineapple and mango
creamy avocado*

Asian Crab Wontons

Stuffed Cherry Tomatoes

Marsala Onion and Mushroom Tart

Housemade Wings

*sticky thai
traditional buffalo
bbq
spicy mango
sweet and sour*

Andouille Pigs in a Blanket

Egg Rolls

*boudin with pepper jelly
duck and sweet potato*

Mini Shrimp and Grits

Honeymoon Croissants

*smoked turkey, swiss, and cranberry aioli
root beer glazed ham, cheddar, and creolaise
roast beef, carmalized onions, and provolone*

BL and Fried Green T Sliders

Spicy Meat Pies

Sausage and Potato Puffs

Mini Mac and Cheese Cups

Flatbreads

*crispy potato and bacon
shrimp and tasso
crawfish and andouille
lamb and feta with roasted tomatoes
beef tenderloin and bleu cheese
duck and gouda with blackberry sauce*

Gourmet Guacamole Bar

Satays

*pineapple and soy beef
orange chicken
hoisin and sesame tuna*

Louisiana Crawfish Pies

Dips

*spicy cold shrimp dip
hot spinach and artichoke dip
blue crab dip
hummus with pita chips
bacon and bleu cheese
crawfish and tasso mornay*

Mini Caesar Salads with Parmesan Crisps

Deviled Eggs

*fried oyster with red caviar
new orleans muffaletta
smoked salmon
crawfish and tasso
buffalo chicken*

Assorted Finger Sandwiches

Soups

Chicken and Andouille Gumbo

Crab and Brie

lump crab meat in a brie bisque

French Onion

*with french bread crostini
and melted gruyere cheese*

Smoked Tomato and Basil

with grilled cheese croutons

Shrimp and Corn

Crawfish Bisque

Pasta

Pastalaya

*chicken and pork sausage in
a rich, creamy tomato sauce*

Crawfish and Andouille

*with carmelized onions
and roasted tomatoes*

Shrimp and Tasso

in a spicy cream sauce

Beef and Ricotta Ravioli

in a marsala and portabello cream

Duck and Sausage

with creamy herbed orzo

