



MENU

Passed Hors d'Oeuvres

Shredded Barbeque Chicken

On a mini cornbread muffin topped with Sazerac Rye BBQ sauce

Cochon Egg Roll

Our own slow smoked pork wrapped in an eggroll served with Sazerac Rye BBQ sauce and a dollop of homemade Cole slaw

Shrimp, Mirliton and Avocado Ceviche

*Gulf Shrimp, cubed mirliton and avocado tossed in fresh lime juice and diced red onion
(Gluten Free, Dairy Free)*

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

Sweet Potato Crusted Shrimp

Gulf shrimp crusted with shredded sweet potatoes, fried and served with cinnamon crème fraiche

Shrimp Remoulade Canapés

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

Pecan Crusted Chicken

Tender cuts of chicken breast crusted with Bergeron Pecans and drizzled with pepper jelly

Seared Tuna on a Crisp Wonton Chip

*With a ginger glaze
(Dairy Free)*

Louisiana Crab or Crawfish Beignets

Savory beignet with crab meat 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*

Marie's Fleur de Lis Catering

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Mini Louisiana Cochon Tacos

Shredded Pulled Pork tossed in a Sazarac Rye BBQ sauce topped with a house made coleslaw

Fleur de Lis Crab Cupcakes

Fresh crab with a delicious blend of spices and herbs, panko crusted, and served with jalapeño remoulade

Herb Crusted Lamb Chops

*Bone in lamb chops, rubbed with olive oil, fresh garlic, thyme, basil, oregano and marjoram, cooked medium
(Gluten Free)*

Steen's Marinated Beef

*Thinly sliced beef marinated in Steen's cane syrup and served in a Lettuce cup
(Gluten Free)*

Asian Sesame Chicken Salad

Served on a crispy wonton chip

Smoked Salmon Mousse

Served in a savory mini cone with a dill cream cheese

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 and deep fried
Served with a sweet chili-ginger dipping sauce*

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 Sazarac BBQ Sauce

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 made roll*

Award Winning Devils on Horseback

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

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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

Duck Confit Bruschetta

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

Bayou Potatoes

With crème fraiche and local caviar

Fried Green Tomato

Topped with fried shrimp or soft shell crab, tossed in a New Orleans style Ravigote

Seared Tuna BLT

Seared Tuna on a crostini with bacon mayo, shredded romaine and an oven roasted cherry tomato

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

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

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 Sazarac BBQ Sauce

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Molly's Fried Macaroni and Cheese Balls

Aged Cheddar, Parmesan and Asiago with macaroni rolled into a ball and deep fried

Camembert Cheese covered grapes

Rolled in toasted pecans

(Gluten Free)

Hummus Zucchini Canapé

Chef Noah's rustic hummus on a zucchini round, garnished with ground sumac and a parsley sprig

(Vegetarian, Vegan, Dairy Free and Gluten Free)

Maritza's Tostones

Honduran style fried plantain topped with egg, avocado, lime and cilantro

(Gluten Free)

Vegan Pies

These miniature hand pies are filled with vegetables, onions, celery, garlic and peppers,

Seasoned with Cajun spices and fried to perfection

Presentation Stations

Louisiana Seafood Display

8 Pieces total per person

4ea Gulf shrimp boiled in Louisiana seasonings, chilled and served with Cocktail and remoulade sauce

2ea Blue crab fingers in a white balsamic vinaigrette, and

2ea Gulf Oyster Shooters (raw) 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)

Bruschetta Station

An array of classic tomato basil bruschetta topping and house made olive tapenade, as well as our Chef's

original take on bruschetta, with focaccia, ciabatta, and baguette crostini's as well as garlic 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, green beans and more drizzled

with extra virgin olive oil, white balsamic vinegar and shallots

(Vegan, Dairy Free, Gluten Free)

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Fleur de Lis Savory Crawfish Cheesecake

*Our house made creation featuring well-seasoned 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
Served with an assortment of breads and crackers
Also available in individual servings*

Artichoke Cheesecake

*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
Also available in individual servings
(Vegetarian)*

Feta Cheese Torte

*Blended Feta layered with oven dried tomatoes and fresh garden basil
Served with crostini and assorted crackers
Also available in individual servings
(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 Paradise Gumbo

With Quail, Duck and Pheasant (subject to availability) 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
(Subject to seasonal availability)*

Fleur de Lis Mixed Greens Salad

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

Caprese Pasta Salad

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

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Cajun Caesar Salad

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

Creamy Caponata Shrimp Pasta Salad

*Jumbo white Gulf shrimp with tomatoes, peppers, eggplant, capers and Kalamata olives
Mixed lightly with mayo*

Red Quinoa Pilaf

*Red Quinoa tossed in white wine vinegar, sautéed English peas, onions, scallions, diced carrots and spices
(Vegan, gluten free)*

Caprese Salad

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

New Orleans Muffuletta Salad

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

Roasted Sweet Potato Salad

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

Entrees

Fleur de Lis Braised Short Ribs

*Succulent morsels of slow braised short ribs braised in rosemary, garlic and red wine overnight
(Gluten Free)*

Herb Crusted Lamb Chops

*Bone in lamb chops, rubbed with olive oil, fresh garlic, thyme, basil, oregano and marjoram, cooked medium
(Gluten Free)*

Chicken and Sausage Jambalaya

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

Cochon de Lait

*Slow roasted pork, seasoned with Cajun spices and flavored with whole cloves of garlic and shallots, pulled and
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
and baked to perfection*

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Louisiana Roasted Corn Maque Choux

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

Red Beans & Rice

*Seasoned with Andouille sausage and ham hocks
(Gluten Free)*

Meaty 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
(Subject to seasonal availability)*

Grillades & Grits

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

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 Louisiana spices and slow smoked until tender
(Gluten Free, Dairy Free)*

Barbecue Shrimp

16/20 count shrimp with tails in a spicy and delicious "BBQ" sauce and served with sliced French bread

Cajun Braised Brisket

With assorted rolls, house made mayo and horseradish cream

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)*

Cajun Fried Turkey Carving Station

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

The above 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, and more***

Vegetarian Options

Pasta Primavera

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

Eggplant Napoleon

*Layers of crispy fried eggplant, our own marinara and a blend of
Ricotta, mozzarella and parmesan cheeses, baked to bubbly perfection*

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Hot Caponata Pasta

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

More Vegetarian Options upon Request

Interactive Stations

New Orleans Station

This station allows your guest to sample several mainstays of New Orleans cuisine

It starts with savory rice 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 (When Available), Beef Grillades, Shrimp in a Creole Cream Sauce, Seasonal Vegetables in a Creole Cream

Jazzy Seared Scallop

*Topped with a drizzle of sesame glaze
(Gluten Free)*

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 pickled red onions*

Desserts

Chef's White Chocolate Bread Pudding

Sliced French bread soaked overnight in white chocolate custard and baked to golden perfection, drizzled with white chocolate 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
(Available gluten free)*

Assorted Tartlets

Pecan, Key Lime and Strawberry Cream Tartlets

Chocolate, Apple and Lemon Ice Box Pies

Seasonal Fruit Tartlet

Miniature Praline Cheesecake in a Chocolate Cup

(Gluten Free)

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Famous Fleur de Lis Brownies

Maritza's Miniature Blueberry Tres Leches

Pots de Crème

*Silky, mocha flavored chilled custard
(Gluten Free)*

Pancetta

Hummingbird Cupcake

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 Baked Mini King Cake

Passed Callas and Passed Beignets

Gourmet Coffee Station

Seasonal Dessert Items upon Request

Seated Dinner Options

Salads

Asparagus and Artichoke Salad

*Sliced asparagus, cherry tomatoes, artichoke hearts and shallots, tossed in lemon juice and olive oil
(Vegan, Gluten Free, Dairy 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, Dairy 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)*

FDL 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*

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Entrees

Fleur de Lis Braised Short Ribs

*Succulent morsels of slow braised short ribs marinated in rosemary, garlic and red wine overnight
(Gluten 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 FDL 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

Vegetarian Coulibiac

*Mushroom Duxelles, fresh spinach and wild rice baked in puffed pastry and served with a light lemon sauce
(Vegetarian)*

All suggested foods are subject to availability; we can accommodate a wide range of dietary restrictions

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