



SAL'S RIVERSIDE SEAFOOD & CATERING

PLEASE CALL FOR CURRENT PRICING



504 - 468 - 3623

Est. since 1970

HORS D'OEUVRES

ASSORTED MINI PIES

100 CT Assorted pies. Crab & Artichoke, Shrimp & Andouille, Spicy meat & Crawfish Pies

ASSORTED SAUSAGES

6 LBS of our house recipe sausages cut into bite sized pieces. Alligator & pork, Andouille, Shrimp & pork, Cajun smoked and Crawfish & pork sausage served with housemade creole mustard sauce

COCKTAIL MEATBALLS

120 CT mini Italian style meatballs served with your choice of Italian red gravy, BBQ or Sweet and sour

CHICKEN TENDERS

100 CT of breaded and fried chicken tenders served with choice of BBQ, Ranch or Honey Mustard

DEVEILED EGGS

60 CT of savory Traditional deviled Eggs

ARTICHOKE BALLS

100 CT Hand rolled Italian style artichoke balls made with Italian herbs and cheeses

MINI MUFFALETTAS

50 CT muffulettas on fresh baked bread with ham, genoa salami, olive salad & Italian cheese

FINGERS SANDWICHES

100 CT assorted mini sandwiches Ham, Roast Beef & Turkey

Spinach & Artichoke dip

large pan of Creamy Spinach and artichoke hearts blended with 6 cheeses served bubbling hot for dipping

Alligator balls

100 CT of Delicious Cajun Alligator dressing rolled into balls and fried

Boudin Balls

132 CT Cajun Seasoned pork and rice mixture rolled into balls and fried

CAESAR SALAD

LARGE PAN OF CHOPPED ROMAINE TOSSED IN CREAMY CAESAR DRESSING WITH PARMESAN, ROMANO & BUTTERY CROUTONS

**WHITE CHOCOLATE BREAD PUDDING BY THE PAN/
ASK ABOUT GIANNA'S SNOWBALLS &
CONCESSIONS (UNLIMITED 2 HOURS) AT A
DISCOUNTED RATE WITH PURCHASE OF SRS
CATERING**

MAIN COURSE

BBQ Shrimp

New Orleans style BBQ Shrimp by the pan. peeled and cooked in a Flavorful Cajun butter and herb sauce served with French bread

CAJUN PASTA

Shrimp & Andouille in a Cajun cream sauce served over bow tie pasta (ADD Crawfish at additional cost)

Jambalaya

Chef Sal's Award winning jambalaya cooked down in Cajun spices with smoked chicken, Andouille sausage & shrimp

Smoked pulled pork

Boston butt smoked for hours till juicy and falling appart! dry rub or BBQ available

FRIED CATFISH

100 CT of Fried catfish battered in Chef Sal's house Seasoned & blended fish fry cooked till golden brown

FRIED SHRIMP

10 LBS of medium / large peeled and deveined shrimp battered and fried till crispy

SHRIMP ETOUFFEE

A SPICY NEW ORLEANS STYLE ROUX BASED SAUCE COOKED DOWN WITH PEPPERS AND ONIONS SERVED WITH RICE ON THE SIDE

CRAWFISH ETOUFFEE

A SPICY NEW ORLEANS STYLE ROUX BASED SAUCE COOKED DOWN WITH PEPPERS AND ONIONS AND CRAWFISH TAIL MEAT SERVED WITH RICE ON THE SIDE

SIDES

CORN GRITS

Creamy savory grits blended with sweet corn and cheese

DIRTY RICE

RICE, THE TRINITY AND BEEF COOKED DOWN WITH CAJUN HERBS AND SPICES

POTATOE SALAD

Spicy boiled potatoes cubed tossed in a mayo sauce with green onion

BAKED MACARONI

Creamy Four cheese macaroni smoked & baked to perfection

FRIES OR HUSHPUPPIES

Golden fries French fries or sweet corn/onion hushpuppies by the pan