



Panned Item Options

Items served in full pans, approx. 35-40 servings per pan unless otherwise noted. Does not include chafer racks, sterno, paper products, tax, or delivery.

Protein Options

Braised Beef Short Ribs \$ 250.00

Served in a rich au jus with a side of egg noodles.

Roast Beef \$ 225.00

Slow cooked roast is sliced and served in a rich au jus.

Pecan Crusted Chicken Meuniere \$ 225.00

Chicken breasts are pounded thin and coated in a seasoned pecan crust and pan fried to perfection. Served with a delectable meuniere sauce on the side.

Chicken Madeira \$ 225.00

Pan seared with sautéed artichoke hearts and mushrooms in a madeira demi-glace.

Chicken Champignon \$ 225.00

Roasted chicken served with a rich herbal mushroom gravy.

Roasted Turkey \$ 225.00

Oven roasted turkey is sliced and served in a turkey gravy.

Honey Garlic Glazed Pork Ribeye \$ 225.00

Individual, fork tender pork ribeye in a honey-balsamic glaze.

Blackened Pork Loin \$ 225.00

Tender pork loin seasoned with the traditional blackening spices and oven roasted. Served with a Gingersnap Gravy.

Bronzed Catfish \$ 250.00

Fillets are seasoned in our proprietary seasoning blend and bronzed to a perfect golden brown. Served with a delectable lemon-wine sauce on the side.

Seafood Stuffed Bell Peppers \$ 150.00

Medium-small bell peppers are stuffed with a seafood filling and broiled. 25 servings.

Creole Stuffed Bell Peppers \$ 137.50

Tender bell pepper is filled with a quinoa & vegetable stuffing, topped with a creole sauce. 25 servings.

Stuffed Portabello Mushroom \$ 137.50

Large portabello mushroom stuffed with spinach, Kalamata olives and tomatoes 25 servings

Place your order today;
please allow 48hr notice

info@pattons.com or 985.645.3600



Panned Item Options

Items served in full pans, approx. 35-40 servings per pan unless otherwise noted. Does not include chafer racks, sterno, paper products, tax, or delivery.

Pasta Options

Stuffed Shells \$ 175.00

A classic dish of jumbo shell pasta stuffed with beef, ricotta and mozzarella cheeses and a special blend of herbs.

Shrimp or Chicken Stir-fry \$ 175.00

A delectable stir fry of vegetables and shrimp or chicken in a ginger stir fry sauce served over fragrant jasmine rice. Can be served over jasmine rice or lo-mien noodles.

Chicken Parmesan \$ 200.00

Thin pounded chicken breasts are seasoned, breaded, and baked with marinara and mozzarella. Served on top a bed of angel hair pasta.

Chicken Florentine Pasta \$ 175.00

Grilled chicken, mushrooms and spinach are mixed in a creole alfredo sauce and penne pasta.

Shrimp Pasta \$ 185.00

Shell pasta, green onions and shrimp are mixed with a light cream sauce flavored with our proprietary spice blend. Add Tasso + \$25 per pan.

Crawfish Pasta \$ 185.00

Shell pasta, green onions and shrimp are mixed with a light cream sauce flavored with our proprietary spice blend. Add Tasso + \$25 per pan.

Spaghetti & Meatballs \$ 125.00

Thin spaghetti tossed in a house-made marinara and handmade meatballs.

Mediterranean Pasta (vegan) \$ 175.00

Penne pasta with Kalamata olives, sun-dried tomatoes, spinach, and artichoke hearts.

Pasta Primavera (vegetarian) \$ 175.00

Seasoned veggies are roasted and tossed with penne pasta in a creamy sauce.

Smoked Mushroom Ravioli \$ 125.00

Cheese ravioli in a creamy, seasoned, smoked mushroom sauce.

Place your order today;
please allow 48hr notice

info@pattons.com or 985.645.3600



Panned Item Options

Items served in full pans, approx. 35-40 servings per pan unless otherwise noted. Does not include chafer racks, sterno, paper products, tax, or delivery.

Vegetable Options

Italian Green Beans \$ 125.00

A combination of artichokes, green beans, ham, and Italian spices. Baked and topped with Parmesan cheese. **Contains meat, can be made vegetarian upon request.**

Eggplant Casserole \$ 165.00

Diced eggplants are lightly seasoned and baked with shrimp, ham, and breadcrumbs. **Contains meat, can be made vegetarian upon request.**

Grilled Asparagus \$ 125.00

Lightly seasoned and grilled with olive oil.

Roasted Cauliflower Florets \$ 125.00

Lightly seasoned and roasted in olive oil.

Honey Glazed Carrots \$ 100.00

Tender carrots are lightly seasoned, glazed with honey and roasted to a crisp finish.

Vegetable Medley \$ 100.00

An assortment of broccoli, cauliflower, and carrots.

Green Beans Almondine \$ 100.00

Lightly seasoned green beans with toasted almonds make up this wonderful side dish.

Sautéed Zucchini & Grape Tomatoes \$ 100.00

Thin sliced zucchini is lightly seasoned and sauteed with grape tomatoes.

Braised Cabbage \$ 100.00

Assorted cabbages are sliced thin and braised with seasoning meat and spices. **Contains meat, can be made vegetarian upon request.**

Place your order today;
please allow 48hr notice

info@pattons.com or 985.645.3600



Panned Item Options

Items served in full pans, approx. 35-40 servings per pan unless otherwise noted. Does not include chafer racks, sterno, paper products, tax, or delivery.

Starch/Side/Add-ons Options

Roasted New Potatoes \$ 100.00

Tender new potatoes are seasoned and roasted.

Garlic Roasted Mashed Potatoes \$ 100.00

Seasoned and mashed to a creamy finish.

Mashed Sweet Potatoes \$ 100.00

Sweet potatoes are lightly seasoned and mashed to a creamy finish.

Roasted Sweet Potatoes \$ 100.00

Sweet potatoes are diced, lightly seasoned, and roasted.

Corn Maque Choux \$ 125.00

Seasoned corn kernels are cooked alongside sausage, green bell peppers, onions, garlic, and tomato. **Contains meat, can be made vegetarian upon request.**

Chicken & Sausage Jambalaya \$ 125.00

The staple rice dish of Louisiana – our chicken & sausage version.

Baked Macaroni & Cheese \$100.00

New Orleans style long macaroni noodles baked in cheese and egg custard.

Mac & Cheese \$ 100.00

Ooey-goey mac and cheese.

Rice Pilaf \$ 85.00

Steamed rice with onions and peas.

Dirty Rice \$ 125.00

Steamed rice, onions, and seasoned ground beef.

Cornbread Dressing \$ 100.00

A classic cornbread dressing - add crawfish tails \$ 35.00 per pan

Rolls \$ 60.00

50-ct side of rolls.

1-Quart Turkey Gravy \$ 12.00

1-pint House-made Cranberry Sauce \$ 10.00

Place your order today; please allow 48hr notice
info@pattons.com or 985.645.3600



Panned Item Options

Salad Options - Full Pans of Salad have 25 servings

Garden Salad \$ 135.00

Mixed greens, boiled eggs, chopped vegetables and croutons.

Caesar Salad \$ 135.00

The traditional salad of crisp romaine tossed with Parmesan cheese.

Asian Noodle Salad \$ 135.00

Napa cabbage, purple cabbage, baby spinach, bean sprouts, bell pepper, and cucumbers mixed together with noodles and finished with an Asian inspired vinaigrette.

Couscous Salad \$ 135.00

With asparagus, tomatoes, bean sprouts and vegetables tossed with a lime vinaigrette.

Greens & Sunshine Salad \$ 135.00

Baby red and romaine lettuces, tossed with green onions, broccoli, grape tomatoes, and radishes.

Avenue Salad \$ 135.00

Greens with asparagus spears, grape tomatoes, celery, red onion bits, and croutons.

Bow Tie & Spinach Summer Salad \$ 175.00 per 35-40 servings

Bow-tie pasta, garbanzo beans, baby spinach, broccoli florets, tomatoes, peppers, Kalamata olives, mozzarella cheese, basil, & chopped walnuts.

Shrimp Pasta Salad \$ 200.00 per 35-40 serv.

A cold pasta salad with mixed vegetables and large boiled shrimp all tossed in a light dressing. Refreshing and filling!

Patton's House Salad \$ 135.00

Mixed greens tossed with green apples, goat cheese and pecan pieces.

Mandarin Salad \$ 135.00

Mixed greens with mandarin orange pieces, red bell pepper, toasted almond slivers.

Strawberry Fields Salad \$ 135.00

Mixed greens, sliced strawberries, pecan pieces and goat cheese.

Dressing Options (included in cost, additional pint is \$30):

Champagne vinaigrette, ranch, avocado ranch, balsamic vinaigrette, Caesar, blue cheese, Italian, pepper-jelly vinaigrette, poppy-seed.

If no dressing is specified our chef's will select for you

Add-Ons (can be served on the side in a separate pan, or in the salad)

Grilled Chicken Strips \$ 55.00; Grilled Shrimp: \$ 85.00

Place your order today; please allow 48hr notice
info@pattons.com or 985.645.3600



Panned Item Options

Dessert Options

Does not include chafer racks, sterno, paper products, tax, or delivery.

Deluxe Mixed Cakes & Cookies – 100 count – \$ 125.00

Bread Pudding with Whiskey or Rum Sauce – serves 35-40 \$ 150.00

White Chocolate Bread Pudding – serves 35-40 \$ 160.00

House Made Mini Rum Cakes – served by the dozen \$ 48.00

House Made Mini Pecan Pies – served by the dozen \$ 48.00

Chocolate Mousse – served by the dozen \$ 36.00

Brownie Bites & Lemon Squares – 50 count – \$ 48.00

Place your order today; please allow 48hr notice
info@pattons.com or 985.645.3600