

BREAKFAST

PASTRY & WAFFLE TRAYS

MUFFIN TOP TRAY 40

Fresh Baked in House Muffin Tops: Blueberry, Cranberry-Orange, Chocolate Chip, & Apple Cinnamon
• 12 Jumbo or 48 Mini

MONSTER CINNAMON ROLLS 40

Topped with silky Cream Cheese Icing
• 12 Monsters or 48 Mini

SCONES 40

Fresh Assortment of Baked Scones: Blueberry, White Chocolate Raspberry, & Apple Cinnamon
• 12 Large or 48 Mini

ASSORTED MINI PASTRY TRAY 50

Fresh Assortment of Mini Sized Muffin Tops, Cinnamon Rolls, Scones, & Bagels with Cream Cheese
• 48 Count

SWEET POTATO HALOS 28

Fried Sweet Potato Beignets glazed with Housemade Butter Pecan Icing.
• 24 Two-Bite Beignets

BERRY BELGIUM WAFFLES 30

Mini 3 inch round Sweet Cream Waffles served with Maple Syrup, Fresh Blueberries & Strawberries.
• 24 Mini Waffles | Add can of Whipped Cream +5

CAT-HEAD BISCUITS

One Dozen of our Famous Cathead Biscuits.
• Served Hot & Fluffy. •

BUTTER & JELLY 30

SAUSAGE GRAVY 40

ROAST BEEF DEBRIS & BROWN GRAVY 50

BREAKFAST MEATS

Premium Cuts

APPLEWOOD BACON 38

• 48 Strips

SAUSAGE PATTIES 38

• 24 (4oz) Pieces

SUGAR CURED HAM STEAK 45

• 24 (2oz) Cuts

ASSORTED 45

• 16 Strips of Bacon, 8 Sausage Patties, 8 Ham Steaks

GRITS

Slow Cooked with Cream, Butter, & Spices.
Half Pan 24 (4oz) servings | Full Pan 48 (4oz) servings

CREAMY GRITS 30 | 55

CREAMY CHEESE GRITS 40 | 75

GRITS & BEEF DEBRIS 50 | 95

HASHBROWNS

Half Pan 24 (4oz) servings | Full Pan 48 (4oz) servings

SEA SALT & CRACKED PEPPER 35 | 55

CHEESY HASH 40 | 75

FIESTA POTATOES 50 | 95

Sautéed Bell Peppers, Onions & Cheeses

EGG SCRAMBLERS

½ Pan 60 Eggs | Full Pan 120 Eggs

SCRAMBLED EGGS 48 | 90

CHEESY EGGS 55 | 100

with Cheddar & Monterey Jack Cheeses

WESTERN 65 | 120

Onions / Bell Pepper / Jalapenos / Sausage / Ham / Tomatoes / PepperJack / Salsa / Sour Cream

MEAT LOVERS 65 | 120

Hickory Ham / Sausage / Applewood Bacon / Cheddar & Monterey Jack Cheeses

VEGGIE 65 | 120

Spinach / Onions / Bell Peppers / Mushrooms / Tomatoes / Cheddar & Monterey Jack Cheeses

BRUNCH PLATTERS

BBQ SHRIMP & CHEESE GRITS 55 | 99

Gulf Shrimp sautéed in a New Orleans Style BBQ Sauce with Creole Spices & Fresh Herbs. Served over Cheese Grits with Applewood Bacon Crumbles & Fresh Chives.
• Portions: Half Pan: 16 (4oz) | Full Pan: 32 (4oz)

SMOKED SALMON PLATTER 99

Thin sliced Smoked Alaskan Salmon / Shaved Red Onions / Capers / Smashed Avocado / Tomatoes / Boiled Eggs / Cream Cheese / Chives / Crackers
• 1 lb Smoked Salmon | 40 Crackers

MINI CHICKEN & WAFFLES 50

Hand Battered Boneless Fried Chicken skewered with Sweet Cream Mini Waffle / Candied Pecans / Confectioners Sugar / Cajun Praline Syrup
• 24 Skewers

BREAKFAST

SANDWICHES/WRAPS

20 Large Sandwiches

Your Choice of Cathead Biscuit or Tortilla Wrap w/ Egg.
Sub Croissant +10, Add American Cheese +10

APPLEWOOD BACON 70

SAUSAGE PATTIES 70

HOT SAUSAGE 80

SUGAR CURED HICKORY HAM 80

ASSORTED 80

• 5 Bacon | 5 Sausage | 5 Hot Sausage | 5 Ham

ALL INCLUSIVE

BREAKFAST BUFFETS

Minimum 25 People

Served with Black & Tan Coffee

ALL - AMERICAN 12 PER PERSON

Scrambled Eggs (2 ea)

Bacon and/or Sausage (2 ea)

Grits (6oz)

Cathead Biscuit (1 ea)

FARMHOUSE SUNRISE 14 PER PERSON

Meat Lovers Scramble (4oz)

Hashbrowns (4oz)

Cheese Grits (4oz)

Cathead Biscuits (1ea) & Sausage Gravy

Berry Belgium Waffles (1ea)

MORNING FIESTA 16 PER PERSON

Western Scrambler Breakfast Tacos (2 ea)

Santa Fe' Avocado Toast

Fiesta Potatoes (4oz)

Churros Style French Toast Dippers

Served with Salsa & Sour Cream

DOWNTOWN BRUNCH 18 PER PERSON

Cheesy Eggs (4oz)

Wildberry Pecan Salad

Chicken & Waffle Skewers (1ea)

BBQ Shrimp & Cheese Grits (4oz)

Sweet Potato Halos (1)

INDIVIDUAL MEALS

BREAKFAST BOWLS & BOXES

CHOOSE: BREAKFAST SANDWICH | SIDE | DRINK

Minimum of 25 per order
Beverage choice of Coffee, Bottled Water, or Juice.
Comes with Jellies / Napkins / Plasticware

BREAKFAST BOWL 13 EACH

Individual Egg Scrambler Bowls

Your choice of Meat Lovers, Veggie or Sriracha

Served with Creamy Grits or Fresh Fruit.

BREAKFAST SANDWICH BOX 12 EACH

Your Choice of Bacon, Sausage, or Ham.

With Egg & Cheese.

On Biscuit or Wrap.

Served with Grits or Fresh Fruit.

BOXED LUNCHES | \$\$

CHOOSE: LUNCH SANDWICH | CHIPS | DRINK

Minimum of 25 per order
Beverage choice: Water / Tea / Coke / Diet Coke / Sprite
Comes with Condiments / Napkins / Plasticware
• Sub Fresh Fruit +.50 •

TURKEY OR HAM POBOY

ARC CLUB WRAP

SOUTHWEST SHRIMP WRAP

CHICKEN SALAD WRAP

ALMOND CHICKEN WRAP

WHAT'S INCLUDED?

ALL CATERINGS INCLUDE
PROPER SERVING UTENSILS FOR ITEMS ORDERED.

HOWEVER: PLATES / NAPKINS / TO-GO UTENSILS
AVAILABLE UPON REQUEST AND
GIVE YOUR PARTY'S SIZE.

To place an order: Please Provide your Name /
Email Address / Items /
Pick up Location / Pick up time.
Orders can be places via Email or Phone M-F 9 - 5pm.
• Catering@abitaroasting.com •

LUNCH & DINNER

PLATTERS TO GET THE PARTY STARTED

SPINACH & ARTICHOKE DIP 65

Served with Homemade Fried Tortilla Chips
Half Gallon: 22 (3 oz) Servings

CHICKEN TENDER PLATTER 48

25 Hand Battered Chicken Tenders.

Served with Honey Mustard, BBQ, or Mojo sauce.

SOUTHERN PRALINE BAKED BRIE 65

2lb Wheel of Brie Cheese wrapped in Puff Pastry & baked to a Golden Brown. Topped with our Southern Pecan Praline Sauce.

• Served with Gourmet Crackers.

FRESH FRUIT TRAY 75

Delicious Selection of Seasonal Fresh Fruit served with our Maple Cream Cheese Dip. Prices may vary.

• 10lbs of Fresh Cut Fruit Served on a 16 inch tray

BBQ MEATBALLS 50

80 cocktail size Beef Meatballs tossed in BBQ Sauce

SOUPS FOR A GROUP

Ask about today's selection, or give us 48 hrs notice and choose from the following. Served by the Gallon

ROASTED CREOLE TOMATO BASIL 68

BAJA CHICKEN 68

CORN & CRAB BISQUE 90

OYSTER & ARTICHOKE BISQUE 90

CHICKEN & ANDOUILLE GUMBO 75

• Served with half pan of Rice

SHRIMP, CRAB & ANDOUILLE GUMBO 90

• Served with half pan of Rice

SUPER SIZED SALADS

16 Inch Trays

Serves 16-20 as a Side or 8-12 as an Entrée

HOUSE SALAD 30

Fresh Baby Greens / Mixed Cheeses / Tomatoes / Bacon Bits / Croutons.

WILDBERRY PECAN 50

Spring Mix / Grilled Chicken / Candied Pecans / Dried Cranberries / Blueberries / Gorgonzola Crumbles / Raspberry Walnut Vinaigrette

+ ADD TO ANY SALAD:

Chicken (grilled or fried) 2 lbs 30

Shrimp (Grilled, Blackened, or fried) 30

Tuna (Grilled or Blackened) 1 lb 40

Smoked Salmon 1 lb 40

CAJUN CREATIONS FOR A CROWD

Half Pan 10-14 | Full Pan 24-30

RED BEANS & ANDOUILLE 50 | 90

• Served with Rice

GRILLED CHICKEN & VEGGIES 60 | 95

• over Steamed Broccoli & Rice Pilaf

BLACKENED REDFISH 70 | 125

• over Steamed Broccoli & Rice Pilaf

SHRIMP & CRAWFISH ÉTOUFFÉE 70 | 125

• Served with Rice

BELOW: ONLY OFFERED IN FULL PAN

CHICKEN & ANDOUILLE JAMBALAYA 90

SHRIMP & ANDOUILLE JAMBALAYA 125

PASTAS FOR A PARTY

BLACKENED CHICKEN ALFREDO 60 | 100

Spicy Blackened Chicken / Penne Pasta / Homemade Alfredo Sauce / Topped with shredded Parmesan

SHRIMP ALFREDO 80 | 130

Sautéed Gulf Shrimp / Penne Pasta / Homemade Alfredo Sauce / Topped with shredded Parmesan

CHICKEN FLORENTINE PASTA 80 | 130

Grilled Chicken / Creamed Spinach Alfredo / Braised Artichokes / Fresh Tomatoes / Penne Pasta / Topped with shredded Parmesan

SANDWICHES & WRAPS

ASSORTED FINGER SANDWICHES 48

(50 Mini Sandwiches) Ham, Turkey, Roast Beef & Rosemary Chicken Salad. Served with our Homemade Dijonaise.

• With Cheese +7

ASSORTED WRAP TRAY 80

Club Wrap / Chicken Salad / Southwest Shrimp / Almond Chicken

• 16 count | 8 Wraps cut in half

MINI- MUFFALETTAS 100

Ham, Salami, Provolone, and olive salad.

• 50 Count | Served hot or cold

COMPLETE CATERING PACKAGE

18 PER PERSON 25 ORDER MINIMUM

Comes in Pans Ready for Buffet with Complimentary Delivery and complete set up. You don't have to leave a finger!

• Spinach & Artichoke Dip / BBQ Meat Balls

Wildberry Pecan Salad / Assorted Finger Sandwiches

/ Blackened Chicken Alfredo / Mini Assorted Cookie

Tray / Abita Brew Sweet Tea / Cups / Ice

SIDES

2 Quarts | 12-16 Servings

TANGY COLESLAW 30

BAKED MAC & CHEESE 35

BACON-BRAISED GREEN BEANS 35

ROASTED GARLIC MASHED POTATOES 35

SEASONED STEAMED BROCCOLI 35

CARROT SOUFFLÉ 40

DELICIOUS DESSERTS

ASSORTED GOURMET COOKIE TRAY 48

Chocolate Chunk / White Chocolate Macadamia Nut / Heath Bar / M&M

• (96) Bite Size or (24) Large

OOEY GOOEY CAKE 25

• (48) Bite Size or (12) Large

WHITE CHOCOLATE BREAD PUDDING 50 | 95

w/Grand Marnier Sauce

• Half Pan | Full Pan

ASSORTED SWEET TREAT TRAY 65

Lemon Square / Mini Meltaway / Ooey Gooy / Chocolate Pecan Bites / Mini Cookies / Raspberry Tango Bar

• 64 Bite Size



BEVERAGES

All Gallon Beverages served with Appropriate Cups & Accompaniments. Bag of Ice served upon Request

GALLON OF COFFEE 32

• with cups, sweeteners, & cream

GALLON OF MILK 10

CHOCOLATE MILK PINT | 4

GALLON OF ABITA BREW TEA 8

Sweet or Unsweet | Lemons | Sweeteners

GALLON OF JUICE 10

Orange / Orange-Guava Passion / Cranberry / Lemonade

5 GALLON CAMBRO BLACK & TAN 100

80 10oz. Cups / Sleeves / Lids / Cream / Sweeteners / Stirrers

• Cambo must be returned following event.



ABITA ROASTING CO.

CATERING MENU

FOR CATERING ORDERS:

EMAIL: Catering@abitaroasting.com

Or Call (985) 246-3362

www.abitaroasting.com

Pick up Times & Locations:
7am-8pm

| ARC. Covington |
1011 Village Walk
Covington, Louisiana 70433

| ARC. Madisonville |
504 Water Street
Madisonville, Louisiana 70447

| Abita Springs Café |
22132 Level Street
Abita Springs, LA 70420



Thank you for selecting Abita Roasting Company to cater your event!

We offer pick-up and delivery (orders over \$300), as well as, On & Off Site Catering options. Orders must be placed a minimum of 48 hours notice for large catering orders to make sure every item is prepared with the highest level of care and quality. Thank you for your local business.

For Special Events or large gatherings, whether at one of our beautiful facilities or yours, We offer customizable menus to fit your needs, as well as, buffet and plated dinners. Speak with our Event Coordinator to book your Special Event.