

Bonjour and
welcome to
Poupart's Bakery!

For more than a half
a century we have
pioneered French Cuisine
and Baking right here in
Acadiana!

From the fresh bread
we bake every day to the
sweet treats and pastries
we are so well known for,
from our home to yours
we thank you!

Since opening we
have been expanding to
using our own in house
made products for
everyday catering.

From black tie to
BBQ, we can handle your
catering needs!

Orders should be
placed 24 hours in
advance.

Deliveries must be
scheduled ahead of to
insure prompt service.

Delivery fee based on
location.

Paper goods and
utensils at an additional
cost. All items come on
black disposable trays or
aluminum pans. Chafing
dishes available for rent
for hot foods.

Cater to you Catering Menu

Boxed Lunches

Minimum order of 10 for order, no substitutions. Sandwiches and wraps are served with chips & a cookie. Salads served with croutons and a cookie.

Side soup or salad can be added to any selection for only \$3.

➤ **Box #1-Grilled chicken Caesar Sandwich or a Wrap-\$12**
Grilled chicken with Caesar salad, with parmesan cheese served on ciabatta bread.

➤ **Box #2-French Dip Po'boy with au jus-\$12**
New Orleans style beef roast sliced thin and piled high on a po'boy w/ provolone cheese w/ au jus on the side.

➤ **Box #3-New Orleans style Muffuletta (1/4)-\$11**
Genoa Salami, mortadella, Ham and provolone with olive salad on our own muffuletta bread.

➤ **Box # 4-Cajun Roasted Turkey Breast Po'boy- \$11**
Poupart's seasoned turkey with provolone, lettuce, Creolaise sauce on a po'boy.

➤ **Box # 5-Boiled Shrimp Remoulade- \$12**
Baby gulf shrimp boiled and chilled & served on baby greens with tomatoes, red onions, cheddar cheese and Remoulade Dressing.

➤ **Box # 6-Grilled Chicken Caesar Salad- \$11**
Our House Caesar dressing with romaine, shredded parmesan, red onion & topped with grilled chicken.

Hot Hors d'oeuvres

- **Grilled mini Crab-cakes**
\$6 a pc
Topped with lump crab and hollandaise
- **Grilled Lamb rack Lolli-pop**
\$6 a pc
New Zealand Lamb rack marinated and grilled, topped with Root Beer demi Glaze
- **B.B.Q. Pork Sliders**
\$3 a pc
Roasted Pulled Pork in our homemade sauce, topped with coleslaw on a mini slider bun.
- **Mini Meat Pies served with Creolaise sauce**
\$2 a pc
Natchitoches style spicy meat pie fried to a golden brown
- **Mini Beef Wellington**
\$4.50 a pc
Tenderloin steak paired mushroom duxelles and wrapped in puff Pastry. Topped w/ hollandaise.
- **Mini Crawfish Pistolette**
\$3 a pc
Louisiana Crawfish tails in our house etouffee then stuffed in a Pistolette Bread.
- **Flying Nun Hats**
\$1.50 a pc
A Poupart's Favorite, Bite size Crispy phyllo dough w/ fig jam & brie cheese.
(min. 60 pcs)
- **Shrimp en brochette**
\$2.50 a pc
Gulf shrimp, peeled & wrapped with bacon, baked & sauced w/ pepper jelly.
- **Seafood Stuffed Mushrooms**
\$2.50 a pc
Shrimp, Crab & crawfish stuffing, filled in mushrooms cooked w/ wine and sauced w/ Alfredo.

CATERING TRAYS

- **Mini Po'boys**
\$2.75 a pc
French po'boy bread with your choice of roast beef, turkey, or ham
- **Mini Croissants**
\$2.75 a pc
Buttery croissants with your choice of chicken salad, creamed spinach, or tuna salad
- **Mini Muffuletta**
\$3 a pc
Genoa salami, mortadella, ham & cheese w/ olive salad
- **Baked Brie in Puff Pastry w/ Raspberry, Praline or Fig**
\$45 serves 10-15 \$65 serves 25-30
Served with grapes and crostini toast points
- **Fresh Vegetable Tray w/ Ranch**
\$40 serves 10-15 \$50 serves 20-25 \$60 serves 30-35
- **Fresh Fruit Tray w/ cream cheese dip**
\$45 serves 10 -15 \$85 serves 20 - 25 \$120 serves 30 – 35
- **Imported Cheese Tray (Choice of Three)**
\$69 serves 15-20 \$90 serves 25-30
Brie – Port Salut – Roquefort Blue – Jarlsberg – Manchego – Gouda – Provolone
- **Domestic Cheese Tray Choice of Three**
\$50 serves 15-20 \$80 serves 25-30
Cheddar – Monterey Jack – Swiss – Colby – Pepper jack – Muenster - Goat
- **French Trio Tray (best seller)**
\$50 serves 15-20 \$70 serves 25-30 \$90 serves 35-40
Seasonal Fruit & vegetables paired with a variety of domestic cheeses and assorted dips
- **Charcuterie Tray**
\$80 serves 15-20 \$100 serves 20-25 \$ 120 serves 25-30
Imported dry cured meats paired with imported cheeses, sweet jams & pickled items
- **Shrimp Cocktail Tray**
\$100 – 50 pcs \$150 – 75pcs \$200 – 100pcs
Boiled Fresh Gulf Shrimp with tail-on, served with cocktail and remoulade sauces

HOT MEALS:

Minimum order of 12 per menu item, Items priced per person.

Meals can also be provided in disposable pans and trays. Chafers can be provided for a small fee.

24-hour notice required.

➤ **Shrimp and Tasso Pasta \$18**

Local Shrimp and Tasso tossed w/ alfredo sauce and penne pasta.
Served with Caesar salad and Garlic bread.

➤ **Herb Roasted Pork Loin \$12**

Roasted Pork loin w/ herbs and served with Roasted Potatoes and bacon green beans.

➤ **Grilled Chicken Pesto Pasta \$12**

Chicken tossed with pesto sauce and penne pasta, bell peppers, onions and parmesan.
Served with House salad and Garlic bread.

➤ **Coffee Marinated Brisket \$16**

Rubbed and Roasted with coffee, served with Garlic Mashed potatoes & bacon green beans.

➤ **Red Beans and Sausage with Rice \$12**

New Orleans style red beans with local sausage, served with house salad and a dinner roll.

➤ **Crawfish Fettuccini \$18**

Louisiana Crawfish tossed in our homemade Alfredo on top of fettuccini.
Served with Caesar Salad and Garlic Bread.

FRENCH QUICHE

**all quiche have cheese

➤ **Bite size 1.03 ea.**

(Ham, Bacon & Spinach) minimum order of 30

➤ **3-inch size \$3.94**

(Ham, Bacon, Sausage, Spinach, Bacon/Ham/Spinach/Tomato)

➤ **8-inch size \$14.29**

(Lorraine, Spinach/Feta, Ham/Jalapeno, *Mix and Match any of our Flavors)