

DEANIE'S FAMOUS FRIED OR BROILED SEAFOOD TRAYS

FRIED CATFISH TRAY (Approximately 16-18 strips per pound)
Farm raised catfish seasoned with Deanie's signature seasonings fried golden brown. **3 lbs (1/2 pan) \$55 6 lbs (Full pan) \$100**

FRIED SHRIMP TRAY (Approximately 40-45 per pound)
Louisiana shrimp seasoned with Deanie's signature seasonings fried golden brown. **3 lbs (1/2 pan) \$95 6 lbs (Full pan) \$180**

FRIED OYSTER TRAY (Approximately 35-40 per pound)
Louisiana oysters seasoned with Deanie's signature seasonings fried golden brown. **3 lbs (1/2 pan) \$125 6 lbs (Full pan) \$240**

FRIED STUFFED SHRIMP (Approximately 6-8 per pound)
Jumbo Gulf shrimp are butterflied and stuffed with our crabmeat dressing. **14ct \$53 28ct \$105**

DEANIE'S MINI PO-BOYS & MUFFALETTAS

MEAT MINI PO-BOYS
Assortment of ham, roast beef and turkey mini po-boys with mayo and mustard. **50ct \$75 100ct \$150**

MEAT & CHEESE MINI PO-BOYS
Assortment of ham, roast beef and turkey mini po-boys with mayo, mustard and cheese served on french bread. **50ct \$85 100ct \$160**

MINI MUFFALETTAS
Mini Muffaletta loaves filled with ham, salami, provolone, Swiss cheese and marinated olive salad. **50ct \$100**

DEANIE'S SPECIALTIES

SHRIMP OR CRAWFISH PASTA
Choose shrimp or crawfish tossed in a creamy alfredo sauce. **2-gallon pan; Shrimp \$100, Crawfish \$150**

JAMBALAYA
Traditional New Orleans chicken, sausage and shrimp jambalaya smothered with seasonings, spices and rice. Choice of two ingredients - shrimp, chicken or sausage. **1/2 pan \$45, Full Pan \$89**

DIRTY RICE 1/2 pan \$45, Full Pan \$89

RED BEANS & RICE WITH SMOKED SAUSAGE
Traditional New Orleans red beans prepared the Deanie's way. Served with Rice **Gallon \$55.95**

CHILLED ARTICHOKE BALLS
Artichoke balls packed with Parmesan and Romano cheese, rolled in a crispy light italian-style bread crumb coating. **50ct \$40**

STUFFED EGGS
Hard boiled eggs filled with egg stuffing. **48ct \$48**

BOILED SHRIMP TRAY
Market Availability. Approximately (10-15 or 16-20 per pound)
Small Tray (6 lbs) Market Price
Medium Tray (8 lbs) Market Price
Large Tray (10 lbs) Market Price
Peeled Tail-On Shrimp in Deanie's famous boiled seasonings. Served with either Deanie's Homemade Cocktail or Remoulade Sauce

MARINATED CRAB FINGERS
Blue lake crab claws marinated in olive and canola oils with celery, garlic and Deanie's special spice blend. **Market Price**

STUFFED MUSHROOMS
Mushrooms stuffed with Deanie's crab stuffing. **50ct \$125**

CRAB BALLS
Deanie's housemade crab dressing fried to a golden brown. **50ct \$100**

CRAWFISH BALLS
Deanie's housemade Crawfish dressing fried to a golden brown. **50ct \$100**

FRIED TURKEY (Available year round. 48 hour notice required.)
Weight before cooking (12-14lbs) \$49.95

COCKTAIL MEATBALLS WITH BBQ SAUCE OR MARINARA
Tender delicious meatballs smothered in Barbeque Sauce or Marinara. **50ct \$35 100ct \$70**

BACON WRAPPED JUMBO SHRIMP (Baked) **50ct \$120**

FRIED DRUMMETTES
Crispy fried chicken drummettes seasoned with Deanie's signature seasonings. **50ct \$75 100ct \$150**

BARBECUED DRUMMETTES **50ct \$75 100ct \$150**

DEANIE'S CHICKEN TENDERS
Hand battered chicken breast strips seasoned with Deanie's signature seasonings and fried golden brown. **50ct \$75**

MINI CRAWFISH PIES
Crispy puff pastry shell filled with a Louisiana crawfish filling. **48ct \$59.95, 24ct \$29.95**

MINI MEAT PIES
A savory meat filling stuffed into a fried crescent-shaped pastry shell. **50ct \$59.95, 25ct \$29.95**

SHRIMP & CRAB DIP W/CRACKERS
Made with Deanie's boiled shrimp & fresh crabmeat. **Market Price**

STUFFED ARTICHOKE **\$10 Each**

COLESLAW **Half Gallon \$12**

POTATO SALAD **Half Gallon \$18 Gallon \$32**

CARROT SOUFFLÉ **Half Pan \$33.95**

DEANIE'S SOUPS & STEWS

CRAWFISH ETOUFFEE
Étouffée- "to smother." Louisiana crawfish tails smothered in a buttery blend of onions, celery, bell pepper and garlic. Served with rice. **Gallon \$79.95**

SEAFOOD GUMBO
Traditional New Orleans seafood gumbo prepared the Deanie's way. Served with rice. **Gallon \$58.95**

CRAWFISH BISQUE WITH STUFFED CRAWFISH HEADS
Traditional roux-based stew of crawfish tails and crawfish heads stuffed with crawfish dressing. Served with rice. **Gallon \$79.95**

CHICKEN ANDOUILLE GUMBO
Traditional New Orleans chicken andouille gumbo prepared the Deanie's way. Served with rice. **Gallon \$54.95**

SOUP OF THE DAY **Gallon \$64**

SALADS

CAESAR SALAD Romaine leaves tossed in our housemade Caesar dressing with shaved Parmesan cheese and croutons. **\$49.95 (Feeds 15-20)**

BUCKTOWN BLUES SALAD ROMAINE HEARTS
Danish blue cheese crumbles, spiced pecan pieces, and Deanie's original Fig Vinaigrette. **\$49.95 (Feeds 15-20)**

GARDEN SALAD
Mixed greens, tomatoes, cucumber, red onion and cheddar cheese. Choice of housemade dressing. **\$49.95 (Feeds 15-20)**

Add-on (3 lbs) Grilled Chicken to Salad \$29.95
(3 lbs) Peeled Boiled Shrimp \$39.95

SHRIMP & ARTICHOKE PASTA SALAD
Tri-color pasta combined with Deanie's signature boiled shrimp and artichoke hearts, mixed with our housemade Sicilian Tomato dressing. **\$45 Per Gallon. Add Crabmeat \$65 Per Gallon**

Choose one of our Housemade dressings: Blue Cheese, Buttermilk, Creole Honey Mustard, Fig Vinaigrette, Remoulade, Sicilian Tomato.

*One gallon yields 32, 4-ounce portions, 21, 6-ounce portions or 16, 8-ounce portions.

CHEESE, VEGETABLE AND FRUIT TRAYS

ASSORTED CHEESE TRAY WITH CRACKERS

Small \$50 Large \$75

ASSORTED VEGETABLE TRAY WITH DEANIE'S

CREOLE HONEY MUSTARD Small \$40 Large \$65

ASSORTED FRUIT TRAY WITH DIP \$75 Feeds 30-40

DESSERTS

COCONUT CUSTARD BREAD PUDDING

Coconut milk and moist flaked coconut lightly flavor this rich custard base bread pudding, drenched in a hazelnut and cocoa cream anglaise and sprinkled with toasted almonds. 2 Quart Pan (10-12 Servings) \$49.95

CHEESECAKE

Creamy housemade cheesecake on a graham cracker and pecan crust, covered with a fluffy sour cream topping. Choice of topping: Strawberry puree, Praline, or Chocolate sauce. (12 Pieces) \$65

PUMPKIN CHEESECAKE WITH PRALINE SAUCE

(12 Pieces) \$65

EGGNOG CHEESECAKE TOPPED WITH

SOUTHERN COMFORT ANGLAISE. (12 Pieces) \$65

DEANIE'S ON-SITE SEAFOOD PARTIES

SEAFOOD BOIL

We procure Louisiana's finest crawfish, shrimp and crabs, then prepare in our time-tested boiling recipes. Boiled Sausage, Corn, Potatoes and Mushrooms are also available. We can come to your location or host your event at our picnic tables located outside the Seafood Market. [Call for Pricing](#)

OYSTER PARTY

Hosting your own oyster party is easier than you think! We bring fresh Louisiana oysters to any event and prepare them raw or charbroiled. You can choose from oysters on the half shell; freshly shucked and served raw, charbroiled oysters with lemon, garlic, butter, Pecorino cheese, and spices or our barbeque oysters, charbroiled with our signature blend of seasonings. Add Lump Crabmeat to Charbroiled or Barbeque Oysters. [Call for Pricing](#)

{ There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat these products fully cooked. }

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AVAILABLE

ONSITE CATERING AVAILABLE
DELIVERY AVAILABLE

PLEASE NOTE

Catering orders must be placed
3 days in advance and a 50%
deposit is required.

Deanie's



Seafood

LOCATIONS

Bucktown Restaurant & Seafood Market

1713 Lake Avenue
Metairie, LA 70005
504-831-4141

French Quarter Restaurant

841 Iberville Street
New Orleans, LA 70112
504-581-1316

Garden District Sea Food Kitchen

2200 Magazine Street
New Orleans, LA 70130
504-962-7760

Deanie's



Seafood

CATERING
MENU

