

Catering Menu

LouReda's is available for private lunches, business meetings and pharmaceutical presentations. Full restaurant evening buyouts available. Call for details.

By the Pan	½ pan feeds 5-8	full pan feeds 10-15
<u>Mains</u>		
Roasted Chicken Quarters (dark)	70	130
Chicken Picatta		w
artichoke, capers and white wine lemon sauce	80	150
Baked Ziti or Spaghetti	60	110
Lasagna Bolognese	125	235
Rigatoni Bolognese	110	215
Meatloaf w mash and gravy	75	140
Grandma's Meatballs	70	130
Chicken Fingers	40	75

By the Pound and The Pan

Brisket Sliced	28 per lb.	75	150
Pulled Pork	16 per lb.	50	100
Pulled Chicken	15 per lb.	45	90
Chopped Brisket	25 per lb.	65	130
Danish Baby Back Ribs	25 per lb.	65	130
Blackened or Baked Salmon	35 per lb.	\$11 per person	

Sides and Starters		½ pan 10-12	full pan 20-25
Brussels Sprouts		40	75
Collards	10 per qt.	40	75
Brisket Dirty Rice		50	90
Mashed or Sweet Mashed Potatoes		45	80
Salt Roasted Beets	15 per qt.	60	100
Broccolini Grilled		50	90
Mac n Cheese		60	110
Brisket or Chicken Mac n Cheese		90	170
Coleslaw	10 per qt.	30	55
Fried Pickles and Sweet Peppers		30	55
Fried Calamari (Buffalo or Kung Pao)		40	80
Corn Bread		25	45
Biscuits		25	45
Shrimp Cocktail w cocktail sauce			\$25 per lb.
Peel and Eat Shrimp w cocktail sauce			\$20 per lb.
Shrimp Boil w Sausage Potatoes and Corn		\$15 pp	\$20 w Crab Legs

Salads \$7 pp

House Salad

Kale Mixed Greens, Herbed Goat Cheese Dressing, Cucumbers, Tomatoes, Bell Pepper, Red Onion and Pecans

Chopped Wedge Salad

Chopped Iceberg Wedge, Gorgonzola Crumbles, Pink Onions, Jalapeno Bacon, Mixed Grape Tomatoes, Gorgonzola Dressing, Balsamic Essence

Roasted Beet Salad

Mixed Greens, Kale, Cashew Tahini Dressing, Gold Raisins, Shaved Manchego Cheese, Sweety Drops, Braised Beets and Pork Rind Croutons

Iceberg Wedge, Gorgonzola Crumbles, Pink Onions, Jalapeno Bacon, Mixed Grape Tomatoes, Gorgonzola Dressing, Balsamic Essence