

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

Mains

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 Leggs

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, Sweet Drops, Braised Beets and Pork Rind Croutons

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