



(813) 960-7092 / cateringbyrobert@aol.com www.cateringbyroberttampa.com

CAJUN-CREOLE COOKERY

Mid-way south of the Mason Dixon Line is a cuisine so unique it deserves its own comfort food category. While enjoying many country style favorites just like the rest of the South, the Carolinas are rich in a low country, Creole cooking style known as Gullah. Focused along the Sea Islands, this centuries old infusion of African, Native American, and Caribbean flavors, has spread to many parts of the southern U.S. but the strongest here because of the plentifulness of ingredients from land and sea.

SERVING STYLES:

COCKTAIL/SMALL PLATE . BUFFET . SIT DOWN . CUSTOM STATIONS . HAND-PASSED .
FAMILY STYLE

We can custom design a menu that's comfortable for your tastes, theme and location.

Starters

She Crab Soup with cheese and saltine crackers

Boiled Peanuts with Two Flavors of Hummus

Cajun Cheese Spread with crackers

Tangy Pecans in Cones

Sweet Potato Fries – with drizzle in cones

Spicy Mini Crab Cakes

Gumbo or Corn Chowder Soup "Shooters"

Southern Comfort Mini Meatballs

Mini Quiche

Cajun Chicken Skewers

Andouille Sausage Pops

Deep Fried Mac and Cheese Bites

Drunkin Dogs

Fruit and Cheese Brochettes

Cajun Crostini

Peel and Eat Cajun Shrimp

Deep Fried Mac and Cheese Bites

Cajun Flatbread

Fried Green Tomato Crostini

Mini Catfish Tacos

Mini Po Boys

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Salads & Sides

She Crab Pasta Salad
Traditional Cheese Grits
Low Country Shrimp and Grits
Red Rice with tri-colored peppers
Mac 'N Cheese Station with toppings
Home-style Mashed Potatoes with gravy
Fresh Fruit Ambrosia
St. Charles Salad with baby greens, toasted pecans, Citrus vinaigrette dressing
Southern Style Potato Salad
Bourbon Street Greens with sliced Granny Smith apples, crumbled bleu cheese and vinaigrette dressing
Displayed Fresh Fruit with dipping Sauce
Louisiana Marinated Vegetables
Crab or Regular Tangy Pasta Salad

Main Entrees & Stations

Southern Style Potato Station with toppings: Served in a champagne glass
Red Eye Gravy Cheddar Cheese Andouille Sausage Mushrooms Sour Cream Chopped Bacon

Cajun Flatbread Station Served on a bamboo plate
Flattop grilled flatbread and Blackened Chicken finished with a torch

Flamed Cajun Pasta Station

(with or without chicken and tasso)

Creamy spiced alfredo sauce flamed with Tequilla or Southern Comfort served on a small plate with fresh kale

WE BRING IT ALL TO THE TABLE

Torched French Onion Soup

Served in boullion cups with shredded swiss cheese and croutons

Jambalaya or Shrimp Creole Station or Nawlins Low Country Boil

Prepared right before guests' eyes in our huge Paella pan, this presentation features a rice base and traditional ingredients such as seafood, chicken, and sausage.

Boil is done on site with shrimp, sausage, red potatoes and mini corn cobs.

Carved Slider Station

Served with a side of Southern Slaw or collard greens, Crunchy Onion Topping

Choose One Protein

Roast Baron of Beef
Bourbon Glazed Ham
Southern Comfort Cedar Planked Salmon
Barbecue Chop Pork with choice of three BBQ sauces

Beverages & Desserts

Bourbon Street Sweet Tea . Peach Lemonade .

Strawberry Shortcake Station with fresh berries, whipped cream and moist pound cake

Krispy Kreme Doughnut Station or Bananas Foster Station

Spectacular Flambe presentation that will amaze your guests. Served with fresh fruits, ice cream and assorted toppings

SEE MORE OPTIONS: Southern Comfort, Carolina's A-Cookin' & Robert's Sweet Shoppe

WE BRING IT ALL TO THE TABLE
catering . planning . design