

# BYWATER

## LOUISIANA SEAFOOD KITCHEN

When it comes to fresh seafood and authentic Louisiana cuisine no one caters it better than **BYWATER LOUISIANA SEAFOOD KITCHEN**. Let us cook for your next event, company function, or fundraiser.

- Minimum \$150 order for delivery
- Orders must be turned in before 48 hours in advance
- Available for pickup or delivery
- Delivery Fee - There will be automatic \$50 delivery fee for anything within Starkville City Limits, anything outside of the area \$100 Delivery Fee with in 30 miles, 30 miles plus \$150
- Wire racks, water pan, sterno, and serving utensils \$14 each
- All caterings that require an attendant will be subject to a 20% gratuity
- All orders are served with plates, napkins, eating and serving utensils

### CAJUN STARTERS

#### Natchitoches Meat Pies

20 per order

Beef or Crawfish served with creole ranch ..... \$85

#### Crawfish Hushpuppies

24 per order

Served with creole ranch..... \$75

#### Boudin Links or Fried Boudin Balls

14 links, 24 balls

Served with creole mustard, crackers, and pickles..... \$85

#### 1lb Boiled Shrimp

Served with cocktail sauce and lemons ..... \$35

### SOUPS

#### Seafood Gumbo with White Rice

½ Gallon ..... \$58

#### Chicken and Sausage Gumbo

½ Gallon ..... \$48

#### Crab and Corn Chowder

½ Gallon ..... \$54

#### Crawfish Bisque

½ Gallon ..... \$54

### SALADS

Minimum 5 per each salad ..... \$17/salad

#### Shrimp Remoulade Salad

Boiled Shrimp, Iceberg, Tomatoes, Red Onion, Avocado, Egg and Remoulade Sauce

#### Crawfish BLT Salad

Boiled Crawfish Tails Iceberg, Tomatoes, Blue Cheese, Egg, Creole Ranch Dressing

### NEW ORLEANS CLASSICS

½ pan serves up to 12 • Full Pan up to 25

#### Red Beans Rice and Sausage

with White Rice

½ pan ..... \$115

Full Pan ..... \$225

#### Chicken and Sausage Jambalaya

½ pan ..... \$135

Full pan ..... \$265

#### Crawfish Etouffee

with White Rice

½ pan ..... \$165

Full pan ..... \$305

#### Shrimp Creole

with White Rice

½ pan ..... \$165

Full pan ..... \$305

#### Dirty Rice

½ pan ..... \$115

Full Pan ..... \$225

#### Corn Maque Choux

½ pan ..... \$95

Full Pan ..... \$155

#### Shrimp and Grits

½ pan ..... \$165

Full pan ..... \$305

#### Muffuletta Salad

Mortadella, Salami, Sopresseta, Olive Mixture, Vinaigrette, Provolone Cheese, Parmesan Cheese, Pepperoncini

# CLASSIC NEW ORLEANS SANDWICHES

Minimum 5 per each sandwich

## Individual Muffuletta

Sesame Bun, Salami, Mortadella, Ham, Provolone, Mozzarella, and Olive Salad ..... \$15 each

All Po'boys come with Lettuce, Tomatoes, Pickle, Mayo on the Side

### Shrimp Po Boy

6 Inch Sandwich ..... \$12.95  
Footlong ..... \$18.95

### Oyster Po'boy

6 Inch Sandwich ..... \$16.95  
Footlong ..... \$23.95

### Shrimp and Oyster Po'boy

6 Inch Sandwich ..... \$18.95  
Footlong ..... \$25.95

### Catfish Po'boy

6 Inch Sandwich ..... \$12.95  
Footlong ..... \$18.95

### Roast Beef Po'boy

6 Inch Sandwich ..... \$15.95  
Footlong ..... \$21.95

## BYWATER PACKAGES

**Package 1** ..... \$105  
(Serves 4)

- 20 Fried Shrimp
- 4 Catfish Filets
- 1lb Blackened Chicken Tenderloins
- 1 Quart Dirty Rice

**Package 2** ..... \$185  
(Serves 6-8)

- 40 Fried Shrimp
- 2lbs Blackened Chicken Tenderloins
- 8 Catfish Filets
- ½ pan Dirty Rice

**Package 3** ..... \$285  
(Serves 10-12)

- 60 Fried Shrimp
- 3lbs Blackened Chicken Tenderloins
- 12 Catfish Filets
- 1 Full pan Dirty Rice

**Package 4** ..... \$615  
(Serves 25)

- 150 Fried Shrimp
- 6lbs Blackened Chicken Tenderloins
- 25 Catfish Filets
- 1 Full Pan Dirty Rice
- 1 Full Pan Corn Maque Choux

## DESSERTS

Served by ½ pan - Feeds up to 15pl

**Bread Pudding with Bourbon Sauce** ..... \$75  
**Peach Cobbler** ..... \$65

## DRINKS

### Gallon of Tea

(Sweet or Unsweet) with cups ..... \$15/gallon

### Bottled Drinks

Coke, Diet Coke, Sprite,  
Coke Zero or Water ..... \$3 each

### Ice

Served in a Styrofoam cooler ..... \$12

## LITTLE CAJUN BUFFET

(Choose 2 Entrees and 2 Sides) Feeds 12pl..... \$345

### Entrees (Choose 2)

- Red Beans and Rice with Sausage
- Chicken and Sausage Jambalaya
- Blackened Chicken with Crawfish Cream Sauce
- Crawfish Etouffee with White Rice
- Jambalaya Pasta

### Sides (Choose 2)

- Creole Green Beans
- Corn Maque Choux
- Okra and Tomatoes
- Mashed Potatoes and Cajun Gravy
- Dirty Rice

### Dessert- Included

- Bread Pudding with Bourbon Sauce

## ULTIMATE CAJUN BUFFET

(Choose 5 Entrees and 2 Sides) Feeds 25pl..... \$775

### Entrees (Choose 5)

- Seafood Gumbo with White Rice
- Chicken and Sausage Gumbo with White Rice
- Red Beans and Rice with Sausage
- Natchitoches Meat Pies with Creole Ranch
- Shrimp Creole with White Rice
- Blackened Chicken with Crawfish Cream Sauce
- Jambalaya Pasta
- Crawfish Etouffee with White Rice
- Shrimp and Grits

### Sides (Choose 2)

- Creole Green Beans
- Corn Maque Choux
- Okra and Tomatoes
- Mashed Potatoes and Cajun Gravy
- Dirty Rice

### Dessert - Included

- Bread Pudding with Bourbon Sauce

## ON-SITE SERVICE

Here's some general info on how we cater: we'll show up one hour before the event and bring everything we need to set up and serve. We'll set up one to two serving lines depending on the size of your event. We will serve for our allotted time and then clean up our area. We **do not** bus tables. We **do not** take trash. We **do not** stay until the end to clean the venue. We look forward to hearing from you!