Plated Dinners

Drakes catering
Salads

Classic Caesar Salad
with Oven Roasted Tomatoes and Shaved Parmesan

Baby Spinach Salad
with Fresh Louisiana Strawberries, Feta Cheese and Spiced Pecans
dressed with a Balsamic Vinaigrette

Marinated Cucumbers, Onions, and Tomatoes
on a Bed of Baby Greens

Caprese Salad
Grape Tomatoes and Fresh Mozzarella
tossed with Pesto and Balsamic Vinaigrette over a bed of Lettuce

Clementine Salad
Clementines and Pecans with Arugula dressed with a Citrus Vinaigrette

Traditional House Salad
with House Vinaigrette
Grilled Chicken Marsala
with Roasted Garlic Mashed Potatoes and Oven Roasted Zucchini and Tomatoes

Tuscan Chicken stuffed with Prosciutto and a Blend of Italian Cheeses
finished with a Smoked Tomato Cream and served with Herb Roasted New Potatoes and Green Bean Bundles

Caprese Chicken with Fresh Mozzarella and Roasted Tomatoes
finished with Basil Pesto and served with an Herb Pasta and Fresh Vegetable Medley

Southern Style Shrimp and Grits
with a Tasso and Andouille Cream

Butter Poached Gulf Shrimp
with Rice Pilaf and Haricot Verts

Grilled Pork Tenderloin Medallions
with Bourbon and Blackberry Demi-Glace
with Roasted Garlic Mashed Potatoes and Oven Roasted Zucchini and Tomatoes

Fresh Gulf Fish
topped with Lump Crab, Mushrooms, and a Lemon Thyme Meuniere and served with Rice Pilaf and Roasted Asparagus

Grilled Maple Leaf Farms Duck Breast
with Blackberry Demi-Glace
topped with Sweet Potato Hay and served with Sweet Potato Pecan Rice and Grilled Asparagus

8oz Filet
finished with a Portobello Demi-Glace
Served with Roasted Root Vegetables

8oz Filet
finished with a Portobello Demi-Glace and Bacon-Wrapped Shrimp
Served with Smoked Gouda Mashed Potatoes and Green Bean Bundles

Gluten-Free, Vegetarian, and Vegan Options Available
Desserts

Fresh Fruit Tart
Tripel Chocolate Cake with a Raspberry Compote
Crème Brûlée Cheesecake
Chocolate or Vanilla Mousse with Fresh Berries
Assortment of Macarons, Fudge, Chocolate Dipped Shortbread Cookies, Fruit Tartlets
Beverages

**BEER AND WINE**

Consisting of Domestic Bottled Beer, House Wines, and Assorted Soft Drinks

**FULL BAR**

Consisting of Domestic Bottled Beer, Premium Brand Spirits, House Wines, Mixers, and Assorted Soft Drinks

Spirits include Grey Goose Vodka, Tito’s Vodka, Bombay Sapphire Gin, Bacardi Rum, Dewar’s Scotch, Jack Daniels Whiskey, Crown Royal Whisky, Glenlivet Scotch, and Makers Mark Bourbon

**ADDITIONAL ITEMS**

Butler Passed Champagne

Specialty Cocktails

**Infused Water/Specialty Non-Alcoholic Station**

Craft Cocktails

Craft Beer

At Drakes, we are also able to provide an elegant wine bar, whiskey tasting corner, or specialty cocktail suited to your personalities. Inquire about special touches that will leave a lasting impression on your guests!
Feed Your Expectations

Drakes Catering

Feed Your Expectations
Drakes knows you have a vision as to how your special day should be. It’s your vision - as unique and wonderful as the love your share. You know how you would like your wedding to look, to feel… and yes… to even taste.

We understand how perfectly your wedding should be and how each detail, each morsel reflects the experience you wish to share with your guests.

We will work with you to ensure this event reflects your own taste and personal touches. Our goal is to relieve you of the many details that go along with hosting a successful party so that you, as well as your guests, can thoroughly enjoy this special event.

Drakes Catering is family owned and operated and has serviced the Baton Rouge area for over twenty years. From the suites and clubs at Tiger Stadium to the most elegant receptions, we provide an experience unlike any other.

Tell us your vision. We’ll do the rest.
Your Inspiration. Our Expertise.
BUTLER PASSED ITEMS

Assorted Deviled Eggs
- Bacon-Jalapeño, Shrimp Remoulade, Muffuletta

Asian Crab Wontons
- Asian Marinated Crab on a Crispy Wonton with an Avocado and Cilantro Relish

Caprese Skewers
- Marinated Mozzarella, Cherry Tomatoes, and Basil with a Balsamic Glaze

Assorted Flatbreads
- Buffalo Chicken, Wild Mushroom and Arugula, or Feta, Olives and Artichoke

Mini Meatballs
- Parmesan, BBQ, or Honey Sriracha

Assorted Mini Edible Cones
- Salmon Poke, Shrimp Mousse, Crawfish Salad

Beef Tenderloin and Bleu Cheese Crostinis

Mini Caesar Salads in Parmesan Cups

Mini Shrimp and Grits

Tasso Mac and Cheese Cups

Mini Grilled Cheese with Tomato Soup
DISPLAY ITEMS

**Italian Charcuterie Display**
Salami, Prosciutto, Capicola, Pepperoncini, Olives, Roasted Peppers, and Tomatoes with an Assortment of Breads and Pesto

**Cajun Charcuterie Display**
Boudin, Tasso, Andouille, Alligator Sausage, Duck Sausage, and Hogs Head Cheese, with an Assortment of Breads, Crackers, and Mustards

**Carving Station**
*Beef Brisket or Roasted Pork Loin*
Served with Rolls, Horseradish Mayo, Creole Mustard, and Dijonnaise

**Carved Meat Board**
*Sliced Beef, Roasted Pork, Cajun Marinated Duck*
Served Room Temperature with Rolls, Condiments, and Assorted Salads

**Gourmet Fruit and Artisan Cheese Display**
Seasonal Fruits with Assorted Cheeses, Crackers, and Breads

**Roasted Vegetable Display**
Seasonal Marinated and Roasted Vegetables with a White Balsamic Drizzle

**Vegetable Crudité**
Raw Vegetables with a Buttermilk Garlic Dip

**Triple Shrimp Display**
Smoked, Blackened, and Herb Crusted Shrimp served with a Lemon and Herb Aioli

**Assorted Sausage Board**
Andouille, Green Onion, Boudin, Duck, Venison, and Chicken and Apple
TABLE HORS D’OEUVRES

Assorted Mini Croissant Sandwiches
Ham, Turkey, Roast Beef, and Chicken Salad

Mini Natchitoches Meat Pies

Drakes’ Boudin Eggrolls with Ranch

Spicy Cold Shrimp Dip with Assorted Crackers

Jalapeño Chicken Meatballs

Shrimp and Crawfish Pasta
Louisiana Shrimp and Crawfish Tails in a Spicy Cream Sauce

Duck Quesadillas
with Chipotle Sour Cream

Blackened Chicken Pasta
Blackened Chicken in a Creamy Alfredo Sauce

Asian Marinated Beef and Chicken Satays
with Thai Chili Sauce

Hummus with Vegetable Crudité and Mini Naan Bread

Mini Muffulettas

Sun-Dried Tomato and Pesto Torte with Assorted Crackers

Hot Crab Dip with Sour Dough Toasts

Mini BLTs
Garlic and Herb Cheddar Biscuits with Tomatoes, Brown Sugar Bacon, and Arugula
BEVERAGES

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