



CATERING & BANQUET

Menu

SOUPS

- New England Clam Chowder Soup
- Mushroom Soup

Serving Four	Serving Ten
30 ^{.95}	78 ^{.95}
24 ^{.95}	59 ^{.95}

SALADS

- Mix Green Salad
- Caesar Salad
- Grilled Vegetable Salad
 - Seasoned grilled asparagus, zucchini, eggplant, tomato, mushrooms, onions

Serving Four	Serving Ten
21 ^{.95}	49 ^{.95}
22 ^{.95}	52 ^{.95}
24 ^{.95}	56 ^{.95}

APPETIZERS & SIDE DISHES

- Garlic Bread
- Mashed Potatoes
- French Fries
- Cajun French Fries
- Chicken Wings
- Boneless Chicken Wings
- Fried Calamari Rings and French Fries
- Fried Calamari Rings and Sweet Potato Fries
- Mix Fried Basket
 - Fried okra, onion rings, French fries, battered Mushrooms, jalapeno poppers and tater tots
- Mix Seafood Basket
 - Fried Shrimp, Calamari, Cod bites, Scallops
- Fried Okra and Spicy Cauliflower
- Grilled Vegetable Plate
 - Seasoned grilled asparagus, zucchini, eggplant, tomato, mushrooms, onions
- Sautéed Vegetable
 - Vegetables include broccoli, cauliflower, carrot, Zucchini, corn, onions, bell pepper
- Rice
 - White or Brown Rice

Serving Four	Serving Ten
19 ^{.95}	39 ^{.95}
17 ^{.95}	37 ^{.95}
17 ^{.95}	37 ^{.95}
19 ^{.95}	39 ^{.95}
38 ^{.95}	84 ^{.95}
35 ^{.95}	76 ^{.95}
28 ^{.95}	69 ^{.95}
29 ^{.95}	71 ^{.95}
28 ^{.95}	69 ^{.95}
39 ^{.95}	84 ^{.95}
27 ^{.95}	63 ^{.95}
23 ^{.95}	53 ^{.95}
21 ^{.95}	48 ^{.95}
10 ^{.95}	25 ^{.95}

- Jambalaya Rice 59^{.95} 137^{.95}
 - A mix of shrimp, sausage, vegetable and rice, topped with grilled chicken in crab avenue special sauce.

GRILLED

	Serving Four	Serving Ten
• Grilled Shrimp	79 ^{.95}	183 ^{.95}
• Grilled Salmon	72 ^{.95}	167 ^{.95}
• Grilled Mahi-mahi	72 ^{.95}	167 ^{.95}
• Grilled Catfish	63 ^{.95}	147 ^{.95}
• Grilled Tilapia	59 ^{.95}	137 ^{.95}
• Grilled Chicken Breast	59 ^{.95}	137 ^{.95}
• Rib Eye Steak with Mushroom Sauce	81 ^{.95}	189 ^{.95}
• Filipino Beef Steak (ask for availability)	80 ^{.95}	186 ^{.95}

FRIED

Fried Items come with a side of free French Fries

	Serving Four	Serving Ten
• Fried Chicken Breast	55 ^{.95}	128 ^{.95}
• Fried Butterflied Shrimp	62 ^{.95}	144 ^{.95}
• Fried Popcorn Shrimp	62 ^{.95}	144 ^{.95}
• Fried Shrimp and Cod fish	59 ^{.95}	137 ^{.95}
• Fried Shrimp and Catfish	59 ^{.95}	137 ^{.95}
• Fried Shrimp and Calamari	62 ^{.95}	144 ^{.95}
• Fried Tilapia	54 ^{.95}	126 ^{.95}
• Fried Cod Fish	58 ^{.95}	135 ^{.95}
• Fried Catfish	58 ^{.95}	135 ^{.95}

PASTAS

	Serving Four	Serving Ten
• Alfredo Pasta with Topping <ul style="list-style-type: none"> ○ With a choice of topping: Chicken, Shrimp, Beef, Salmon, Clams, Mussels, or Vegetables 	55 ^{.95}	129 ^{.95}

- Marinara Pasta with Topping 55^{.95} 129^{.95}
 - With a choice of topping: Chicken, Shrimp, Beef, Salmon, Clams, Mussels, or Vegetables
- Garlic and Basil Pasta with Topping 55^{.95} 129^{.95}
 - With a choice of topping: Chicken, Shrimp, Beef, Salmon, Clams, Mussels, or Vegetables
- Creamy Pesto Pasta with Topping 55^{.95} 129^{.95}
 - With a choice of topping: Chicken, Shrimp, Beef, Salmon, Clams, Mussels, or Vegetables
- Jambalaya Pasta with Topping 61^{.95} 142^{.95}
 - A mix of Shrimp, Chicken, Sausage, Vegetable and Linguine Pasta, topped with Grilled Cajun Chicken In Crab Avenue special sauce.
- Filipino Pancit Noodles with chicken (Bihon) 55^{.95} 129^{.95}
 - Corn Noodles with Vegetables and Chicken

SOCAL STYLE

All SoCal Items come with a Protein and tomatoes, onions, bell peppers, corn, potatoes,

	Serving Four	Serving Ten
Andouille pork sausage; prepared with our mild spicy So-Cal Cajun seasoning.		
• SoCal Chef Special Shrimp Tray	69 ^{.95}	159 ^{.95}
• SoCal Chicken Tray	65 ^{.95}	149 ^{.95}
• SoCal Beef Tray	69 ^{.95}	159 ^{.95}

CAJUN STYLE

All Cajun Items come with a protein and corn, Andouille pork sausage and potatoes; prepared with our mild spicy Cajun and Garlic seasoning

	Serving Four	Serving Ten
• Cajun Naked Shrimp boil	77 ^{.95}	179 ^{.95}
○ Completely Peeled Shrimp		
• Cajun Easy Peel Shrimp boil	72 ^{.95}	167 ^{.95}
○ Headless and Deveined Shrimp		

- Cajun Whole Shrimp boil 59^{.95} 139^{.95}
 - Head on, tail on, Shell on - Whole Shrimp
- Cajun Crawfish boil 57^{.95} 134^{.95}
- Cajun Snow Crab Legs boil Market Price
- Cajun Chopped King Crab Legs boil Market Price
- Seafood Delight Combo Boil Market Price
 - Black Mussels, Easy Peel Shrimp, Snow Crab Legs

DESSERTS

- | | Serving Four | Serving Ten |
|---|-------------------|-------------------|
| • Fruit Tray (only for banquet) | 24 ^{.95} | 49 ^{.95} |
| • Assorted Crab Avenue Dessert (only for banquet) | 24 ^{.95} | 49 ^{.95} |

DRINK

- | | Serving One |
|-----------------|------------------|
| • Canned Soda | 1 ^{.95} |
| • Bottled water | 0 ^{.45} |