



# FINGER FOODS MENU

## Hot Hors'doeuvres

- Basic Hot Food Assortment** Boudin Bites, Mini Beef Pies and Mini Eggrolls with sweet and sour sauce.
- Cajun Hot Food Assortment** Boudin Bites, Mini Spicy Beef Pies and Mini Crawfish Pies
- Mini Crawfish Pies** Louisiana crawfish etouffee with just the right seasoning in a mini crescent shaped pie.
- Mini Beef Pies** Deliciously spiced beef pies made in the Natchitoches style and baked to a golden brown.
- Mini Egg Rolls** Petite eggrolls served with sweet & sour dipping sauce.
- Spanakopita** Spinach & feta cheese wrapped in triangular shaped filo dough.
- Boudin Bites** A delicious, local tradition made with pork & rice formed into bite sized balls, breaded & deep fried.
- Boudin Spring Rolls** pork boudin hand-wrapped in thin pastry, served with Steen's Cane Syrup dipping sauce.
- Almond Crusted Duck Tenderloin** fried and served with sweet & spicy plum sauce.
- Cocktail Meatballs in Barbecue Sauce** Beef meatballs slow cooked in barbecue sauce.
- Spinach Cheese Bites** Spinach & mozzarella cheese baked into a quiche mixture & cut into squares.
- Jalapeno Cheese Bites** Jalapeno, cheese & corn baked into a quiche mixture & cut into squares.
- Jumbo Chicken Drumettes** - Deep fried without batter; with a sweet & sour sauce, BBQ or plain.
- Mini Chicken Kabobs** Marinated chicken with pineapple & peppers brushed with sweet & spicy plum sauce.
- Mini Shrimp Kabobs** Tail on shrimp with tomato, onion and bell pepper glazed with sweet & spicy plum sauce.

## Cold Hors'doeuvres

- Shrimp Cocktail** Delicious tail-on, gulf shrimp served with our tasty house cocktail sauce.
  - Marinated Crab Claws** Juicy blue crab claws marinated in a combination of red wine, spices & more. (seasonal)
  - Smoked Salmon** Thinly sliced salmon with cream cheese, capers, shaved onions & more.
  - Smoked Salmon with Caviar** Thinly sliced salmon with cream cheese, capers, shaved onions & bowfin caviar.
  - Traditional Deviled Eggs** Egg halves stuffed with a traditional egg salad stuffing.
  - Tasso Deviled Eggs** traditional egg salad stuffing seasoned with spicy smoked pork tasso for a Cajun flavor.
  - Shrimp Salad Deviled Eggs** Joey's signature shrimp salad hand stuffed into egg halves.
  - Joey's Signature Shrimp Salad** Joey's popular shrimp salad served in a bread bowl with crackers.
  - Chicken Salad Bread Bowl** Joey's freshly made chicken salad served in a bread bowl with crackers.
  - Hummus Platter** Hummus topped with sun dried tomato, feta cheese and kalamata olives served with pita bread.
  - Hummus Platter with Fresh Veggies** Hummus as above with the addition of sliced seasonal fresh veggies
  - Hummus and Spicy Feta Spread Platter** Hummus topped with sun dried tomato, feta cheese and kalamata olives. Spicy feta spread with tomatoes and green onions served with pita bread and seasonal fresh vegetables.
-



337.237.3661  
503 Bertrand Drive, Lafayette  
JoeysLafayette.com

## Vegetables, Fruit & Cheese Trays

- Fruit, Cheese & Veggie** Seasonal fresh fruit & vegetables together with a variety of cheeses, including Colby cheddar, Swiss & gouda, are arranged around a cabbage bowl of ranch dip and served with crackers.
  - All Fruit** Includes a variety of seasonal fresh fruit served with Joey's special fruit dip.
  - Fruit & Cheese Kabobs** Fresh strawberries, honeydew melon, cantaloupe, with Swiss, cheddar cheese on a 4" skewer served with Joey's special fruit dip.
  - Fruit Kabobs** Fresh strawberries, honeydew melon, cantaloupe & pineapple on a 4" skewer served with Joey's special fruit dip.
  - Fruit & Cheese** Seasonal fresh fruit provides a perfect accompaniment to a variety of cheeses with crackers.
  - All Cheese** Flavorful cheeses beautifully arranged with garnishes of fresh fruits and crackers.
  - Brie En Croute with Caramel Pecan Filling** A wheel of brie wrapped in puff pastry and filled with a caramel pecan filling served with apple wedges and crackers.
  - Brie En Croute with Caramel Pecan Filling with Seasonal Fresh Fruit** A wheel of brie wrapped in puff pastry and filled with a caramel pecan filling served with apple wedges and crackers accompanied by seasonal fresh fruit such as grapes and strawberries.
  - Fresh Vegetables** A fresh assortment of vegetables on a bed of lettuce with a cabbage bowl of dip.
  - Roasted Vegetables** Fresh asparagus, zucchini, yellow squash, portabella mushrooms, button mushrooms, purple onion, bell peppers and grape tomatoes marinated in olive oil, balsamic vinegar seasoned with Italian spices, then oven roasted.
  - Pickled, Marinated & Fresh Relishes and Vegetables** Spiced green beans, marinated white asparagus, artichokes, stuffed olives with fresh seasonal vegetables marinated with a lemon-lime dressing.
- 

## Heavy Hors d'oeuvres

- Crawfish Etouffee with Rice** This is a classic Cajun dish of crawfish smothered with the trinity of vegetables served over a bed of white rice.
- Shrimp & Andouille Cheese Grits** Succulent shrimp complemented by the flavor of smoked andouille simmered in onions and peppers served over creamy yellow cheese grits.
- Seafood Crepes** Seafood Crepes with a stuffing of crab, crawfish & shrimp topped with a Monterey pepper jack cheese sauce.
- Seafood Pasta** Seafood, including crawfish, shrimp & crab with a delicious cheese sauce folded into perfectly cooked pasta. Choose bowtie or fettuccini pasta
- Shrimp & Tasso Pasta** White gulf shrimp with a delicious Alfredo cheese sauce, seasoned with smoked pork tasso, folded into perfectly cooked pasta. Choose bowtie or fettuccini pasta
- Chicken Alfredo Pasta** A creamy Alfredo sauce surrounds perfectly cooked pasta with chicken. Choose bowtie or fettuccini pasta
- Chicken & Asparagus w/Tasso Bowtie Pasta** A creamy Alfredo sauce surrounds perfectly cooked bowtie pasta with tender bites of Chicken and steamed Asparagus pieces seasoned with smoked pork tasso.
- Chicken & Sausage Jambalaya** Chicken & sausage slow simmered with the trinity of vegetables in a red gravy, then combined with rice to create this classic Cajun favorite.
- Pork & Sausage Jambalaya** Pork & sausage slow simmered with the trinity of vegetables in a brown gravy then combined with rice to create this classic Cajun favorite.
- Catfish Bites** Seasoned catfish bites are deep fried and served with Joey's tartar sauce.
- Chicken Tenders** Chicken tenders are battered and fried then served with honey mustard.



## Meats

- Prime Ribeye Roast** Whole or half boneless ribeye roast seasoned with prime rib herbs and rotisserie cooked. Roasts are left whole for carving stations or sliced & arranged in pans for pick up orders. Carving stations include condiments. Freshly baked rolls may be ordered separately.
  - Beef Tenderloin** Whole beef tenderloin flavored with a special herb seasoning and slow cooked on Joey's rotisserie. Roasts are left whole for carving stations or sliced & arranged in pans for pick up orders. Carving stations include condiments. Freshly baked rolls may be ordered separately.
  - Pork Tenderloin** Seared pork tenderloin encrusted with paprika & spices. Tenderloin is left whole for carving stations or sliced & arranged in pans for pick up orders. Carving stations include condiments. Freshly baked rolls may be ordered separately.
  - Stuffed Center Cut Pork Loin Roast** Boneless center cut pork loin stuffed with the trinity of vegetables then slow cooked on Joey's rotisserie. Roasts are left whole for carving stations or sliced & arranged in pans for pick up orders. Carving stations include condiments. Freshly baked rolls may be ordered separately.
  - Smoked Barbecued Brisket** Smoked brisket, thinly sliced and served coated with Joey's barbecue sauce. Freshly baked rolls may be ordered separately.
  - Smoked Barbecued Pulled Chicken** Slow-smoked boneless chicken thigh meat shredded and tossed with barbecue sauce for sandwiches. Our coleslaw makes a great accompaniment.
  - Smoked Barbecued Pulled Pork** Slow-smoked, lean pork meat shredded and tossed with barbecue sauce for sandwiches. Our coleslaw makes a great accompaniment.
  - Turkey Breast Roast - Boneless** All natural whole turkey breast is deboned & seasoned then slow cooked in Joey's rotisserie. Roasts are left whole for carving stations or sliced & arranged in pans for pick up orders. Carving stations include condiments. Freshly baked rolls may be ordered separately.
  - Turducken Breast Roast - Boneless** A trinity of breast meats, turkey, duck and chicken, stuffed with onion, bell pepper, celery, garlic & seasonings slow cooked in Joey's rotisserie. Roasts are left whole for carving stations or sliced & arranged in pans for pick up orders. Carving stations include condiments. Freshly baked rolls may be ordered.
  - Stuffed Turkey Roll - Boneless** Whole turkey deboned and stuffed with onions, garlic, bell pepper & celery then slow cooked on Joey's rotisserie. Roasts are left whole for carving stations or sliced & arranged in pans for pick up orders. Carving stations include condiments. Freshly baked rolls may be ordered separately.
  - Baked Ham** Cure 81 baked ham rotisserie cooked. Ham is left whole for carving stations or sliced & arranged in pans for pick up orders. Carving stations include condiments. Freshly baked rolls may be ordered separately. (seasonal)
  - Sandwich Rolls** Freshly baked white or wheat rolls for mini sandwiches available by the dozen.
- 

## Finger Sandwiches

- Finger Sandwiches - Assortment I Meats-** Roast beef, turkey breast and ham & cheese on white & wheat bread cut into 1/4's.
- Finger Sandwiches - Assortment II Meats & Salads** turkey breast, ham & cheese, chicken salad, Bacon bell pepper pecan spread and pimento cheese on white & wheat bread cut into 1/4's.
- Finger Sandwich - Assortment III Salads** Shrimp salad, bacon bell pepper & pecan spread, pimento cheese and chicken salad on white & wheat bread cut into 1/4's.
- Finger Sandwiches - Shrimp Salad** Joey's signature shrimp salad with a taste that will be remembered on white & wheat bread cut into 1/4's.
- Finger Sandwiches - Chicken Salad** Joey's own fresh chicken salad made with freshly cooked diced chicken on white & wheat bread cut into 1/4's.
- Finger Sandwiches - Pimento Cheese** A creamy creation of cheddar cheese flavored with pimento on white & wheat bread cut into 1/4's.
- Finger Sandwiches - Cucumber** A classic light sandwich of thinly sliced cucumber with dill spread on white and wheat bread cut into 1/4's.
- Finger Sandwiches - Bacon, Bell Pepper & Pecan** An unexpected combination of flavors join together in this delicious spread on white and wheat bread cut into 1/4's.
- Finger Sandwiches - Peanut Butter & Jelly** For those hard to please young palates, pb & j on white bread always hits the spot.



## Specialty Sandwiches

- Mini Turducken Breast Sandwiches** Cajun stuffed turducken breast roast dressed with Joey's sandwich spread and pepper jack cheese on a roll. Each cut in 1/2.
  - Mini Muffulattas** Mortadella, Genoa Salami, ham, cheese & Joey's olive mix. Each cut in 1/2.
  - Mini Ham & Cheese Croissants** Buttery croissants with ham & cheese - great for breakfast.
  - Mini Po Boys** Freshly baked French bread layered with roast beef, turkey, ham or tasso with cheese, Joey's signature sandwich spread, leaf lettuce and pickles, then cut into 2-2 1/2" servings.
  - Roll Ups** Joey's bacon, bell pepper, pecan spread & Joey's roasted blues spread on flavored wraps, rolled up and sliced into bite-sized pieces that make a colorful presentation with tasty embellishments of our chef's choice.
  - Meat Tray** Joey's rotisserie cooked roast beef and turkey breast along with ham sliced for sandwiches. Freshly baked rolls may be ordered separately.
  - Meat & Cheese Tray** Joey's rotisserie cooked roast beef and turkey breast along with ham, colby, Swiss & smoked gouda cheeses sliced for sandwiches. Freshly baked rolls maybe ordered separately.
  - Sandwich Rolls** Freshly baked white or wheat rolls for mini sandwiches available by the dozen.
  - Cocktail Bread** Rye, pumpernickel, sourdough or honey whole grain.
- 

## Hot Dips

- Crab Dip** Mouth-watering lump crab meat combined with delicate spices and cheese served with crackers.
  - Crawfish Boil Dip** Louisiana crawfish make up this cream cheese, bell pepper heated dip with a great boiled crawfish flavor. Served with crackers.
  - Spinach & Artichoke** A creamy combination of spinach & artichokes served with crackers.
  - Mini Pie Shells** Small pie shells used for hot dips available on order.
- 

## Cold Dips

- Spinach & Water Chestnut in Bread Bowl** Spinach & Water Chestnut dip served in a freshly baked bread bowl with crackers and Frito scoops.
- Joey's Signature Shrimp Salad Bread Bowl** Joey's popular shrimp salad makes a perfect dip served with crackers.
- Chicken Salad Bread Bowl** Freshly made chicken salad served in a bread bowl with crackers.
- Raspberry Chipotle Cream Cheese** Spicy chipotle raspberry sauce mixed with smooth cream cheese served with crackers.
- Spicy Sriracha Smoked Tuna Dip Bread Bowl** Gulf-caught and slow-smoked tuna combined with the spice from sriracha chili pepper sauce make this an amazingly flavorful dip served in a bread bowl with crackers.
- Black Bean & Corn Salsa** Black beans, roasted corn, tomatoes & cilantro make this salsa taste perfect with tortilla strips.
- Fresh Tomato Salsa** Fresh tomatoes, onion, garlic & spices served with tortilla strips.



## Specialty Trays

- Joey's Special** Joey hand selects fresh fruits, cheeses, olives, salami and anything else he thinks appropriate to create that something special for your guests.
  - Antipasta Tray** A beautiful display of Mozzarella with prosciutto, genoa salami rolled with smoked gouda cheese, mortadella rolled with provolone, marinated artichoke hearts, Kalamata olives, eggplant caponata, hearts of palm & grapes.
- 

## Salads

- Broccoli and Tomato Salad** Broccoli florets, grape tomato halves, cheddar cheese & bacon tossed with creamy dressing.
  - Vegetable Pasta Salad** rotini pasta spirals tossed with carrots, peas, purple onion, celery, black olives, ranch dressing, sour cream, parmesan & herbs.
  - Boiled Shrimp Pasta Salad** Boiled gulf shrimp tossed with rotini pasta spirals tossed with carrots, peas, purple onion, celery, black olives, ranch dressing, sour cream, parmesan & herbs.
  - Grilled Chicken Pasta Salad** Grilled chicken breast with a delicious smoked flavor, cubed and tossed with rotini pasta spirals tossed with carrots, peas, purple onion, celery, black olives, ranch dressing, sour cream, parmesan & herbs.
  - Greek Pasta Salad** Cherry tomatoes, kalamata olives, red onion, roasted red peppers, yellow bell peppers, green onions, feta cheese, salami and Joey's Greek dressing tossed with rotini pasta spirals.
  - Chunky Chicken** Grilled chicken combined with celery, almonds & grapes folded into a smoky mayo dressing.
  - Cranberry Tuna Salad** A colorful tuna salad sweetened with flavorful dried cranberries.
  - Fresh Fruit Salad** A light salad of seasonal fruit such as strawberries, grapes, pineapple, melon & more.
  - Cucumber & Tomato** Fresh cherry or grape tomatoes with sliced cucumbers seasoned and tossed with Italian dressing.
  - Potato Salad** Joey's in-house potato salad with mustard and sweet relish.
  - Coleslaw** Fresh shredded cabbage, carrots, green onion and purple cabbage with a traditional base.
  - Caesar Salad** Croutons, shredded parmesan with Joey's Caesar dressing on the side.
  - Garden Salad** Mixed greens, carrots, cucumbers & tomatoes with Italian or Ranch dressing on the side.
- 

## Soups & Gumbos

- Eggplant & Shrimp Bisque** These two flavors marry together perfectly to create a deliciously refined soup.
- Crab & Corn Bisque** The delicate flavors of crab shine in this delicious seafood & corn bisque.
- Shrimp & Corn Bisque** Louisiana white gulf shrimp flavors this seafood & corn bisque.
- Crab & Asparagus Soup** The delicate flavors of crab & asparagus blend together well in this cream soup.
- Baked Potato Soup** Cheddar cheese, bacon and green onions flavor this long-time customer favorite.
- Chicken & Sausage Gumbo** A traditional gumbo of chicken & sausage served with rice.
- Shrimp & Okra Gumbo** A classic Cajun dish combining white gulf shrimp & sliced okra & served with rice.
- Seafood Gumbo** Made with crab fingers, crab meat, shrimp and oysters and served with rice.



## Desserts

- Lemon Squares** Bite size burst of lemon flavor topped with powdered sugar.
  - Petit Fours** Joey's own hand decorated petit fours available in many flavors.
  - Cake Balls** Hand-dipped in milk, white or dark chocolate decorated with chocolate swirls
  - Dessert Assortment** A beautiful presentation sweets including cake balls, coconut pecan balls, lemon squares or hand-decorated petit fours.
  - Coconut Pecan Balls** Coconut & pecans dipped in milk or dark chocolate and dusted with coconut.
  - Chocolate Strawberries** Juicy, ripe strawberries hand dipped in milk, dark or white chocolate.
  - Gourmet Cookies** A variety of party-sized cookies which may include chocolate chunk, oatmeal raisin, peanut butter, heath crunch and macadamia white & chocolate chunk.
  - Bread Pudding - Pecan Caramel** Traditional bread pudding with cinnamon & vanilla, topped with a caramel pecan sauce.
  - Bread Pudding - White Chocolate Blueberry** Delicious bread pudding with blueberries included and topped with a white chocolate sauce.
  - Mini Fresh Fruit Tarts** Fresh seasonal fruit tart with cream cheese filling.
  - Pecan Pralines** Party-sized creamy, confections with Louisiana pecans. (Minimum of 50; requires 4 days notice)
  - Cake Ball Tree** Cake balls are attached to a tree cone & decorated to suit your party décor.
  - Strawberry Tree** Chocolate covered strawberries arranged on a tree cone to make a beautiful centerpiece.
- 

## Beverages

- Assorted Soft Drinks** Canned soft drinks include Coke, Diet Coke, Sprite
- Bottled Water** Plain spring water, lemon flavored water or perrier.
- Freshly Brewed Iced Tea** Sweet or Unsweetened tea with lemon wedges, sugar packets, cup and ice sold by the gallon.
- Fruit Punch** sold by the gallon
- Ice** By the bag.
- Domestic Beer** Bud, Bud Light, Coors Light, Michelob Ultra, Miller Lite
- Wine** House Merlot, Chardonnay or White Zinfandel. Joey's catering representative will assist with this selection.
- Mixed Drinks** Premium alcohol used in house. Joey's catering representative will assist with this selection.
- Coffee Service** Joey's will provide complete coffee set up including urn, cream, sugar and disposable cups. If you require china cups, saucer and silver for coffee service, please select in the equipment section

## Beverage Service

- Open Bar** Host will be responsible for cost of all beverages consumed during the event. Beverage cost will be due at the end of the event. Select beverages to serve from the above listing.
  - Cash Bar** Guests will be responsible for any beverage purchases.
  - Bar Tender Service with Full Service** Offsite Only - Joey's will provide bartender(s) for service of host provided beverages. All bar set ups must be provided by the host. This includes icing down cold beverages such as beer & wine. Bar should be set up with glassware, ice, drink garnishes, etc.
  - Beverages Only** Offsite Only - Joey's will provide beverages selected by the host for delivery or pick up.
  - Beverages Provided by Host** Offsite Only - Host will be responsible for all aspects of beverage service including clean up.
  - No Beverage Service Required** Offsite Only
-

