
Roux

TO GO & PICK UP CATERING MENU

STARTERS

BOUDIN BALLS

Seasoned ground pork , with vegetables and seasonings, lightly fried with Creole crèma. Appetizer Size.
\$15/dozen

CREAMY CRAB DIP

Crab, Pepper Jack and fontina cheese served with crispy French bread chips.
\$45 Serves 15-20 ppl

BRUSCHETTA

Tomato, basil, olive oil, parmesan cheese, olive tapenade served with grilled bread.
\$45 Serves 25-30 ppl

GREENS

GARDEN SALAD

Romaine lettuce, tomatoes, cucumbers, purple onion and garnished with olive tapenade. House made Celery Seed dressing served on the side.
Small (Serves 8-10) \$40, Large (Serves 15-30) \$80

ROUX PETITE SALAD

Mixed greens, crisp apples, shredded white cheddar, candied pralines and bacon served with house made celery seed dressing.
Small (Serves 8-10) \$50, Large (Serves 15-30) \$105

FRENCH QUARTER SALAD

Mixed baby greens, , cucumbers, purple onion and fresh strawberry. House made creamy celery seed dressing served on the side. Add blue cheese & pecans+ \$2 upcharge.
Small (Serves 8-10) \$40, Large (Serves 15-30) \$75

MUFFULETTA SALAD

Romaine mixed greens, salami, ham, sliced julienne mortadella, provolone, mozzarella, heirloom tomatoes and toasted croutons. Served with house made olive tapenade vinaigrette.
Small (Serves 8-10) \$95

SANDWICH TRAYS

CAJUN CUBAN PO'BOY PLATTER

Pulled Pork, ham, salami, Swiss cheese, pickles and Creole mayo on French style bread.
Serves 10-12 \$40

HAM & SWISS PO'BOY PLATTER

Turkey, ham, Swiss cheese, lettuce, tomato and bacon onion jam on French style bread.
Serves 10-12 \$36

MINI MUFFULETTA PLATTER

Italian meats, melted provolone cheese and house made olive salad, on a round roll, cut in half for easy-to-eat appetizer or side. Serves 12-15 \$60/dozen

HOT ENTREE

JAMBALAYA

Chicken, andouille sausage, gulf shrimp, Tasso ham, tomatoes and rice.
Half Pan (Serves 10-15) \$60, Large Pan (Serves 15-30) \$120

SHRIMP & GRITS

Pan-seared gulf shrimp, creamy grits, Abita beer gravy.
Half Pan (Serves 10-15) \$110, Large Pan (Serves 15-30) \$220

CRAWFISH ÉTOUFFÉE

A traditional stew of crawfish, vegetables and seasonings. Served over white rice.
Half Pan (Serves 10-15) \$80, Large Pan (Serves 15-30) \$200

RED BEANS & RICE (V)

Red beans, bell pepper, onion, celery and spices slow cooked vegetarian style. Served over white rice.
Half Pan (Serves 10-15) \$40, Large Pan (Serves 15-30) \$80

ADD PROTEIN:

CHICKEN BREASTS, SHRIMP OR ANDOUILLE SAUSAGE

Blackened OR Pan seared boneless skinless chicken breasts or Shrimp, Andouille Sausage.
Add to salads, pasta or serve on the side.
Half Pan (Serves 10-15) \$75

GUMBO

MUMBO JUMBO SEAFOOD GUMBO, File' style with white rice on the side.
Quart (Serves 4-8) \$40, Gallon (Serves 15-30) \$150
CHICKEN & ANDOUILLE SAUSAGE GUMBO with white rice on the side.
Quart (Serves 4-8) \$20, Gallon (Serves 15-30) \$75

SIDES

CREAM CHEESE GRITS

Half Pan (Serves 10-20) \$23, Large Pan (Serves 15-30) \$46

GARLIC MASHED POTATOES

Half Pan (Serves 10-15) \$25, Large Pan (Serves 15-30) \$45

CAJUN POTATO SALAD Half Pan (Serves 10-15) \$30 Gallon (Serves 20-30) \$50

CREOLE SLAW Half Pan (Serves 10-15) \$20 Large Pan (Serves 15-30) \$40

WHITE RICE

Half Pan (Serves 10-15) \$15, Large Pan (Serves 15-30) \$30

FIVE CHEESE MAC & CHEESE

Half Pan (Serves 10-15) \$75, Large Pan (Serves 15-30) \$150

CAJUN RICE Half Pan (Serves 10-15) \$35

GARLIC GREEN BEANS

Half Pan (Serves 10-15) \$37, Large Pan (Serves 15-30) \$75

CORN MAQUE CHOUX

Half Pan (Serves 10-15) \$40, Large Pan (Serves 15-30) \$80

BACON BRUSSEL SPROUTS

Half Pan (Serves 10-15) \$60

ROUX HOT SAUCE

Red or Green \$6

DESSERTS

BREAD PUDDING

With bourbon butterscotch sauce

Half Pan (Serves 10-20) \$75

SOUTHERN PECAN BARS

Shortbread crust with ooey-goey classic pecan pie filling

Half Pan (Serves 10-20) \$55

BANANAS FOSTER SHEET CAKE

Banana cake with cream cheese frosting and banana praline drizzle

Half Pan (Serves 10-20) \$55

FROM SISTER RESTAURANT/BAKERY DOUGH:

COOKIE PLATTER \$30

Flavors:

Birthday Cake

Chocolate Chip & Sea Salt

Sprinkle Chocolate Chip

Double Chocolate Chip & Butterscotch Cookies

BROWNIE BITES PLATTER

48 pcs \$50

CUPCAKES

Flavors:

Red Velvet

Rainbow Funfetti Cupcakes

Full size with cream cheese frosting

\$4/each

BEVERAGES

ICE TEA – FRESHLY BREWED; SWEET OR UNSWEETENED

Gallon - \$8

Set Ups available
48 Hour Advance Notice Required

To Place Your Order Contact:
Lisa Parsons, Catering Manager
c: (727) 423-4211 | e: LisaP@rouxtampa.com