

clesi's

WEDDINGS, CORPORATE GATHERINGS, PRIVATE PARTIES,
BACHELOR AND BACHELORETTE PARTIES, AND MORE.



We offer your company the opportunity to impress with authentic New Orleans cuisine for Breakfast, Lunch and Dinner. Instead of traditional boxed meals treat your clients/customers to flavor packed delicacies! Your service will be on time, professional and friendly. We are a family run business in New Orleans dedicated to delighting your pallet and your plate!

The owners James Clesi, Carlo Clesi & Sonya DiCarlo

"Come for the food, enjoy the experience!"



"I work in the pharmacy world caring for patients across a 4 state territory. Finding a dependable, detailed oriented caterer to service my customers is as important as the service I promote. It brings a level of trust to my clients. I have found this with James and his crew at Clesi's. They truly serve their patrons with authentic, delicious selections with local flavor. Post using Clesi's for a luncheon in Baton Rouge, I had a client who traveled to New Orleans on her day off just to experience Clesi's jambalaya fries! She was not disappointed! These are good people working hard for me! They fit all my catering needs!"

Paula Harris
(Pharmacist)



CLESI'S
BREAKFAST
PACKAGES

Delivery or Full Service on site catering available, ask for details.

THE CONTINENTAL BREAKFAST

\$12 per person

- Breakfast Beverages
- Sliced Breads
- Pastries
- Fruit Trays

TRADITIONAL SOUTHERN BREAKFAST

\$15.50 per person

- Breakfast Beverages
- Sliced Breads
- Bacon or Sausage
- Scrambled Eggs
- Grits

BREAKFAST

À LA CARTE

BEVERAGE

\$2.50 per person

- Coffee
- Milk
- Orange Juice
- Apple Juice
- Cranberry Juice

SLICED BREADS

\$2.50 per person

Served with assorted jellies, crawfish butter and cinnamon butter.

- White
- Wheat
- 7 Grain
- Raisin

PANCAKE STATION

\$5 per person + \$75 Attendant Fee

Fresh hot banana pancakes with fruit toppings and country syrup, with action station.

CHEESE BOARD

\$35 - serves 15-20 people

A variety of assorted cheeses and crackers accompanied with mixed nuts and local Louisiana Honey.

FRUIT TRAY

\$35 - serves 15- 20 people

A variety of assorted freshly sliced fruits with flavored yogurt dip.

- Strawberries
- Pineapple
- Honeydew
- Cantaloupe
- Blueberries

OMELET & EGGS

\$8 per person + \$75 Attendant Fee

Build your own omelet with assorted vegetables or ask for eggs prepared to your liking, with action station.

PASTRIES

\$3.50 per person

A variety of pastries served with assorted jellies, crawfish butter cinnamon butter.

- Bagels
- Muffins
- Buttermilk Biscuits
- Croissants

GRILLADES & GRITS

\$8 per person

A New Orleans Classic, slow cooked pulled beef over stone-ground southern grits.

SANDWICHES

\$8 per person

- Bacon, Egg & Cheese Croissant or Biscuit
- Sausage, Egg & Cheese Croissant or Biscuit

CLESI'S
BOXED

LUNCH / DINNER

Delivery or Full Service on site catering available, ask for details.

SALADS

\$12

Spinach Salad

- shaved almonds
- cucumber
- carrots
- roma tomatoes
- bacon bits
- vinaigrette dressing

Spring Mix Salad

- cucumbers
- roma tomatoes
- shredded cheddar cheese
- mixed nuts and dried fruit
- italian dressing

Caprese Salad

- cherry tomato
- marinated mozzarella pearls
- fresh basil
- truffle vinaigrette glaze

Clesi Wedge Crawfish Salad

- crumbled blue cheese
- bacon bits
- crawfish tails
- roma tomatoes
- cold spicy potatoes/corn salad
- blue cheese dressing

Add to your salad:

- ham
- cajun roasted chicken
- crawfish tails
- grilled shrimp

SANDWICHES

INCLUDES: LOCAL POTATO CHIPS or JAMBALAYA or FRENCH FRIES or FRUIT
DRESSED \$15

PLAIN \$13

Seafood Po-boy

- Fried Catfish, Shrimp or Crawfish

Glazed Barq's Ham

- basted in barq's root beer

Nicky Lew's Roast Beef Debris

- with horseradish aioli and provolone cheese

Cajun-Grilled Chicken

- cajun grilled chicken family recipe

WRAPS

INCLUDES: LOCAL POTATO CHIPS or JAMBALAYA or FRENCH FRIES or FRUIT
\$12

Voodoo BBQ

- chicken, provolone cheese

Shrimp or Crawfish

- shrimp/crawfish, spinach, cream cheese, cucumber

Turkey

- turkey, spinach, tomato, corn w/ southwest chipotle sauce

Club

- turkey, ham, bacon and swiss with spicy mustard

CLESI'S BOILIN' & GRILLIN'

Delivery or Full service on site catering available, ask for details.

Please contact about on site boilin' or grillin'.

Crawfish Box (seasonal)

- | | | | |
|----------------|---------|----------------|------------------------------|
| • 2 lbs | \$14 | • 25 lbs | \$137.50 |
| • 5 lbs | \$32.50 | • 50 lbs | \$250 |
| • 10 lbs | \$60 | | prices include corn + potato |

Contact for information about shrimp and crab boils.

Grillin'

- Oysters
- Lobsters
- Chicken Wings
- Steaks
- Hamburgers
- Sausages

Roasted Pig

Slow Roasted with fresh herbs
and a sweet and spicy rub.

CLESI'S FRYING STATION

Please contact for prices.

- | | |
|-------------------|---------------|
| • Catfish | • Oysters |
| • Shrimp | • Meat Pies |
| • Chicken & Wings | • Cajun Fries |
| • Boudin Balls | |



CLESI'S PREPARED PLATES

DELIVERY

Delivery or Full Service on site catering available, ask for details.

Prices include 2 side items and 1 dessert.

- Slow Roasted Cajun Chicken Plate \$12
- Marinated-Grilled Chicken Wings Plate \$12
- Chicken & Sausage Jambalaya Plate \$12
- Veggie Jambalaya Plate \$12
- Pulled pork - bbq sauce on side Plate \$14
- Nicky Lew's Roast Beef Debris Plate \$16
- Chicken & Tasso Pasta Plate \$17
- Shrimp & Tasso Pasta Plate \$20
- Grilled Vegetable Pasta Plate \$17
- Chicken & Sausage File' Gumbo Plate \$18

Sides (choose 2)

- Chicken & Sausage Jambalaya
- Garlic & Lemon Green Beans
- Crawfish Stuffed Avocado
- Mac 'n' Cheese
- Spicy Potato & Corn Salad
- Crawfish Bisque
- Corn & Crab Soup

Desserts (choose 1)

- Baked Brie with Lemon or Strawberry Reduction
- Lemon Square
- Chocolate Chip Cookie
- Brownie
- Mini Pecan Pie



CLESICATERING.COM

We offer full catering services for all occasions, from menu design, food preparation, delivery or serving options. If you have any questions or couldn't find the perfect package for your event, please contact us at:

(205) 837 - 3103 / Sonya DiCarlo

Nick Lewis / General Manger

clesicatering@gmail.com