

Banquets • Corporate Events • Private Parties • Film Catering • Buffet Lunches

CATERING

FROM THE BAYOU...TO THE BIG APPLE!

CAJUN IN THE CITY IS THE ONLY TV COOKING SHOW THAT CATER'S GREAT TASTING SOUTHERN CAJUN CUISINE.

NOW YOU CAN ENJOY AND TASTE THE DISHES WE ACTUALLY COOK ON THE SHOW AND PUT SOME REAL SOUTH IN YOUR MOUTH. WE ARE THE ONLY CATERING COMPANY FEATURING CHEF JUSTIN WILSON'S DISHES, THAT TRULY BRINGS HOME THE BAYOU.

WE OFFER FAST AND HOT DELIVERY TO YOUR EVENT OR BUSINESS AT A DOWN SOUTH PRICE YOU'LL LOVE. OUR CAJUN CLASSIC DISHES CAN FEED GROUPS FROM 20 TO A PARADE OF 3000. GLUTEN FREE AND VEGETARIAN OPTIONS ARE AVAILABLE.

CALL OR EMAIL US TODAY TO HAVE CAJUN IN THE CITY CATER YOUR NEXT LUNCH OR EVENT.

THIS IS FAST COMFORT FOOD, THIS IS SOUTHERN, THIS IS GOOD!



WELCOME TO
CAJUN IN THE CITY CATERING

24HR CAJUN HOTLINE
(646) 660-3189

WWW.CAJUNINTHECITY.ORG

CATERING 7 DAYS A WEEK

MONDAY- FRIDAY 10:30AM-11PM
SATURDAY 11AM-10PM | SUNDAY 11AM-9PM



Red Beans & Rice



Jambalaya



FROM THE BAYOU
TO THE BIG APPLE

NEW YORK, NY, 10018
(646) 660-3189

CALL OR ORDER ONLINE WWW.CAJUNINTHECITY.ORG
UNDER OUR CATERING TAB

Jambalaya • Justin Wilson's Drunken Chicken • Etouffee • Gumbo • Garden Stew • Zombie Chicken • Red Beans & Rice

WE OFFER MANY OPTIONS

TO ACCOMMODATE YOUR EVENT NEEDS

*ALL OF OUR CATERING CHOICES INCLUDE CORN BREAD, MUFFINS, PANS AND BOWLS

HALF PANS FEED 10

FULL PANS FEED 20

DRINKS

-12 OZ CANS ADDITIONAL \$1.50 EACH

BOTTLED WATER \$1.50

DESSERTS (FRESH PEACH COBBLER & CHOCOLATE CHIP COOKIES)

-\$1.50 EACH

STERNO & RACKS

-\$5.00 EACH

ALA CART

-HOUSE SALAD \$20 HALF PAN / \$35 FULL PAN

*CHOICE SALAD DRESSING INCLUDED

-5 OZ LOUISIANA BLEND HOT SAUCE BOTTLE \$3

-CAJUN SEASONING \$5 PER CAN

DELIVERY FEES MAY APPLY

TAXES & TIP NOT INCLUDED

*ASK ABOUT OUR LIVE
COOKING CLASSES & DEMONSTRATIONS!*



Zombie Chicken

Choose Your Entrees



*ALL ENTREES SERVED WITH WHITE RICE

RED BEANS AND RICE 

\$50 HALF PAN & \$100 FULL PAN

SLOW-COOKED CAMELLIA BEANS WITH YELLOW ONION, SMOKED SAUSAGE AND CAJUN SEASONINGS.

JAMBALAYA 

\$55 HALF PAN & \$110 FULL PAN

TRADITIONAL CREOLE-STYLE JAMBALAYA WITH SHREDDED CHICKEN, SAUSAGE AND THE "TRINITY" (BELL PEPPER, ONION AND CELERY).

GARDEN STEW  

\$55 HALF PAN & \$110 FULL PAN

SWEET CORN, STEWED TOMATOES, ONIONS AND BLACK BEANS IN A CREAMY SWEET AND SPICY BUTTER SAUCE.

GUMBO

\$55 HALF PAN & \$110 FULL PAN (WITH OKRA \$60 HALF PAN \$120 FULL PAN)

OUR HOME-STYLE GUMBO BOASTS A DEEP BROWN CAJUN ROUX, ONIONS AND BELL PEPPERS AND IS SLOW-COOKED FOR OVER FOUR HOURS. SERVED WITH TENDER CHICKEN AND SMOKED SAUSAGE.

WHITE BEAN CHILI (VEGAN)  

\$55 HALF PAN & \$110 FULL PAN

CAJUN WHITE BEAN CHILI WITH STEWED TOMATOES, ONION, CILANTRO, JALAPEÑO AND DILL.

BOURBON STREET CHICKEN

\$60 HALF PAN & \$120 FULL PAN

TENDER CHICKEN SLOW-COOKED IN A LIGHTLY SWEET HOISIN SAUCE. A MILD DELICIOUS DISH.

MARDI GRAS CHICKEN 

\$60 HALF PAN & \$120 FULL PAN

SLOW COOKED CHICKEN SIMMERED IN OUR SWEET CHILI SAUCE, WITH JUST A HINT OF SPICE. 'LAISSEZ LES BON TEMPS ROULEZ' LET THE GOOD TIMES ROLL!

 = ITEM IS A VEGETARIAN OPTION

 -ITEM IS GLUTEN FREE

 SPICY

Drunken Chicken



JUSTIN WILSONS DRUNKEN CHICKEN 

\$60 HALF PAN \$ \$120 FULL PAN

TENDER CHICKEN SLOW-COOKED WITH GARLIC, STEWED TOMATOES, CAJUN SPICES AND BEER. A JUSTIN FAVORITE!

ZOMBIE CHICKEN  

\$60 HALF PAN & \$120 FULL PAN

SLOW-COOKED CHICKEN IN A SPICY CAJUN TOMATO SAUCE WITH GARLIC AND OUR SECRET BLEND OF NEW ORLEANS SPICES!

BUFFALO CHICKEN 

\$60 HALF PAN & \$120 FULL PAN

TENDER CHICKEN SLOW-COOKED WITH GARLIC, RED ONIONS AND CELERY IN A TANGY CAJUN BUFFALO SAUCE.

MA'S SHRIMP CREOLE

\$65 HALF PAN & \$130 FULL PAN

TENDER COOKED SHRIMP SLOWLY SIMMERED WITH STEWED TOMATOES, ONION, CELERY, BELL PEPPERS (THE "TRINITY") CAJUN SPICES, AND A DASH OF CHABLIS. SERVED OVER STEMMED WHITE RICE.

CRAWFISH ETOUFFEE

\$65 HALF PAN & \$130 FULL PAN

PLUMP LOUISIANA CRAWFISH TAILS SOMTHERED IN OUR HEARTY GOLDEN ROUX SAUCE WITH A SPICY KICK OF RED, WHITE, AND BLACK PEPPER!