



318.869.0600

270 OCKLEY DRIVE • SHREVEPORT, LA 71105

SHAVERSCATERING.COM

GREATFOOD@SHAVERSCATERING.COM

Great food is always in season!

NOTE: REQUIRES: 50 PERSON MINIMUM.

PRICES DO NOT INCLUDE: GRATUITIES FOR STAFF & SERVERS,

APPLICABLE TAXES, A SERVICE & PRODUCTION FEE, OR

A 3% FEE REQUIRED ON ALL CREDIT CARD TRANSACTIONS.

AN 18% SERVICE & PRODUCTION FEE WILL BE REQUIRED.

PRICES ARE SUBJECT TO CHANGE DUE TO MARKET FLUCTUATIONS.

NOTE: ALL FRIED FOODS ARE COOKED IN 100% VEGETABLE OIL.

VERS: 02/2023



CATERING MENU • A LA CARTE 2026

SERVICE: BUFFET

ENTREES

BEEF

SMOKED

BRISKET + \$3 / PERSON

WITH HOUSE-MADE
BBQ SAUCE

STEAK BITES + \$3 / PERSON

TOSSED IN
CHIMICHURRI SAUCE OR
MARSALA WINE SAUCE

ROAST BEEF & GRAVY

GRILLED

RIBEYE STRIPS + \$12 / PERSON

SERVED WITH:
HERB BUTTER,
CHIMICHURRI SAUCE OR
MARSALA WINE SAUCE

CHOP STEAK

WITH MUSHROOM &
ONION GRAVY

POULTRY

CHICKEN BREAST

GRILLED, ROASTED OR
BLACKENED

CHOICE OF SAUCE:

PAN SAUCE, LEMON CAPER,
HERB BUTTER, MARSALA,
GARLIC CREAM

HERB ROASTED CHICKEN

BONE-IN

SOUTHERN FRIED CHICKEN

BONE-IN

FRIED CHICKEN TENDERS

HAND BATTERED & FRIED
TO PERFECTION

HERB ROASTED TURKEY BREAST

CHICKEN POT PIE

CHICKEN PARMESAN

SERVED WITH PASTA

PORK

PORKLOIN

PREPARED: HERB ROASTED
OR PEPPER JELLY GLAZE

PORK TENDERLOIN MEDALLION

IN MARSALA WINE SAUCE

BABY BACK RIBS + \$2 / PERSON

SMOKED TO
PERFECTION

PORK CHOPS

BONELESS GRILLED CHOPS
TOPPED WITH HERB BUTTER
OR PEPPER JELLY TIGER SAUCE

SEAFOOD

CRISPY FRIED FISH
FLAKY BAKED FISH
WITH HERB BUTTER

JUMBO
FRIED SHRIMP + \$3 / PERSON

SHRIMP &
CRAWFISH

ETOUFFEE + \$2 / PERSON
OVER RICE OR CREOLE GRITS

CRISPY FRIED FISH
ACADIANA
WHOLE FILET SMOTHERED
IN ETOUFFEE

SEAFOOD
GUMBO + \$2 / PERSON
WITH SHRIMP, CRAB,
OYSTERS & CRAWFISH

SALMON + \$6 / PERSON
BLACKENED OR GRILLED
WITH CREOLE SAUCE

PASTA

PASTALAYA
CHICKEN & SAUSAGE

ALFREDO WITH
BLACKENED CHICKEN
& BROCOLLI

TRADITIONAL LASAGNA
VEGETABLE LASAGNA
SHRIMP PASTA

SIDES

RICE PILAF

CAJUN DIRTY RICE
BROCCOLI & RICE
CASSEROLE

MAC & CHEESE

AU GRATIN
POTATOES

GARLIC
MASHED
POTATOES

MASHED
POTATOES
& GRAVY

ROASTED
RED POTATOES

WHOLE GREEN
BEANS

SEASONED
GREEN BEANS

ZUCCHINI
& SQUASH

VEGETABLE
MEDLEY

BROCCOLI,
CAULIFLOWER
& CARROTS

BAKED BEANS

SOUP & SALADS

CAESAR SALAD

WILD GREENS
WITH CRANBERRY
& PECAN

MEDITERRANEAN SALAD

PASTA SALAD
WITH PARMESAN
& PEPPERCORNS

FRUIT BOWL

CHICKEN & SAUSAGE
GUMBO

DESSERTS

TIER ONE

BREAD PUDDING
WITH WHISKEY SAUCE

COBBLER
PEACH, APPLE, BLACKBERRY

BANANA PUDDING

BROWNIES

CHOCOLATE SHEET CAKE

TIER TWO

PECAN PIE

PUMPKIN PIE

CHOCOLATE CREAM PIE

COCONUT CREAM PIE

NEW YORK CHEESE CAKE

PECAN COBBLER

BEVERAGES

SWEET TEA

UNSWEET TEA

PINK LEMONADE

PRICES

TWO ENTREES

50-99 GUESTS
100+ GUESTS

\$25 / PERSON
\$21 / PERSON

INCLUDES:

ENTREES - CHOICE OF 2

SIDES - CHOICE OF 3*

SOUP or SALADS - CHOICE OF 1*

CHEF'S CHOICE OF BREAD(S).

ALL DISPOSABLE GOODS.

* MAY SUBSTITUTE 1 SIDE FOR AN ADDITIONAL SOUP & SALAD AT NO EXTRA COST.

ADD-ONS

BEVERAGES - INCLUDES CUPS & ICE

+ \$2 / PERSON

DESSERTS FROM TIER 1 - CHOICE OF 2

+ \$3 / PERSON

DESSERTS FROM TIER 2 - CHOICE OF 2

+ \$4 / PERSON

THREE ENTREES

50-99 GUESTS
100+ GUESTS

\$28 / PERSON
\$24 / PERSON

INCLUDES:

ENTREES - CHOICE OF 3

SIDES - CHOICE OF 3*

SOUP or SALADS - CHOICE OF 1*

CHEF'S CHOICE OF BREAD(S).

ALL DISPOSABLE GOODS.

* MAY SUBSTITUTE SIDE FOR AN ADDITIONAL SOUP & SALAD AT NO EXTRA COST.

ADD-ONS

BEVERAGES - INCLUDES CUPS & ICE

+ \$2 / PERSON

DESSERTS FROM TIER 1 - CHOICE OF 2

+ \$3 / PERSON

DESSERTS FROM TIER 2 - CHOICE OF 2

+ \$4 / PERSON



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