

Starters

BBQ SHRIMP 48 Large all natural Gulf shrimp sautéed in butter, beer & spices. Served with French bread for dipping. 59.80

CAJUN KETTLE WINGS 40 wings. Kettle cooked & tossed in our own Louisiana Gold hot sauce. Served with blue cheese. 44.75

DIRTY RICE Per quart. Made with Andouille sausage 12

ANDOUILLE & CHEDDAR GRITS Per quart. Creamy, cheesy southern-style grits spiked with Andouille sausage. 14

MUFFULETTA SPRING ROLLS Stuffed with salami, mortadella, ham, Swiss cheese, provolone cheese & olive salad with a side of Creole dijonnaise. (20 pieces) 35.75

Signature Salads

CRAZY GREEK COUSIN'S CHOPPED SALAD

Romaine, olive mix, sun-dried tomatoes, Greek peppers, cucumbers, red onions & trinity pico (diced onions & peppers) served with our house Greek dressing. Topped with spiced feta cheese & beets. 58.50

TIBBY'S CRISP ROMAINE SALAD

Hearts of romaine, grated Parmesan, chopped egg, crispy bacon, cherry tomatoes, Parmesan toast & shaved Gruyere. Served with cracked peppercorn dressing. 45

BIENVILLE SALAD Mixed greens, tomatoes, red onions, walnuts, raisins & fresh seasonal fruit. Topped with Manchego cheese, served with light burgundy vinaigrette. 54

Muffuletta

Made just like the original from Central Grocery in New Orleans Muffuletta bread loaded with salami, ham, mortadella, olive salad, Swiss & provolone cheese. 16.95 (8 pieces)

Specialties

SHRIMP CREOLE Large all natural Gulf shrimp cooked with vegetables & spices. Served with rice ½ Pan- 61.25/ Full Pan- 122.5

RED BEANS & RICE Slowly cooked red beans with ham, served with grilled Cajun hot sausage & rice. ½ Pan- 56.25/ Full Pan-112.5

ANDOUILLE SAUSAGE JAMBALAYA Cajun sausage on the side cooked with vegetables, rice & spices. ½ Pan-50/ Full Pan- 102.5

SEAFOOD GUMBO Large all natural Gulf shrimp, oysters & Andouille sausage simmered with fresh vegetables & okra. Served with rice. ½ Pan- 56.25/ Full Pan- 112.5

CHICKEN & ANDOUILLE FILE GUMBO Chicken, Andouille sausage & fresh vegetables mixed with file & served with rice. ½ Pan- 42.5/ Full Pan-85

ETOUFFEE SHRIMP OR CRAWFISH Seasoned roux, loaded with vegetables & your choice of crawfish or large all natural Gulf shrimp. Served with rice. ½ Pan- 66.25/ Full Pan- 132.5.5

SHRIMP & ANDOUILLE CHEDDAR GRITS Sautéed large all natural Gulf shrimp, Andouille sausage & sweet onions over andouille cheese grits & finished with red wine gravy. ½ pan- 79.75/ Full Pan-162.50

Desserts

BREAD PUDDING A homemade bread pudding served warm & topped with creamy brandy sauce. ½ pan-33/ Full pan- 66

BEIGNETS Loaded with powdered sugar. (order of 7)- 6.75

*Other menu items available upon request.

A graphic for Tibby's New Orleans Kitchen Catering Menu. It has a decorative border with various food-related icons like a heart, a fork, a knife, and a bowl. At the top, it says "TIBBY'S NEW ORLEANS KITCHEN" with a red fleur-de-lis logo. Below that is the title "Catering Menu" in a large, black, serif font. A red fleur-de-lis logo is centered below the title. A box contains the text "THREE LOCATIONS" followed by three addresses and phone numbers. At the bottom, there are social media links for Facebook and Instagram, and the website URL "www.Tibbys.com".

TIBBY'S NEW ORLEANS KITCHEN

Catering Menu

THREE LOCATIONS

2203 Aloma Ave Winter Park, FL
407-672-5753

&

494 West State Rd. 436 Altamonte Springs, FL
407-951-6928

&

1721 W. Brandon Blvd. Brandon, FL 33511
813-315-8443

Like us on Facebook

Follow us on Instagram:
Tibbysrestaurant

Hours of Operation:
Monday-Thursday 11am-10pm
Friday & Saturday 11am-10:30pm
Sunday 11am-9:30pm

www.Tibbys.com