



# ADD SOME JAZZ TO YOUR AFFAIR

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## TREAT YO' SELF

AFTER ALL, YOU ARE PLANNING THE EVENT.

Get rewarded - **EARN A \$10 GIFT CARD** for every \$100 spent on your catering order. These gift cards can be used for future dining in, catering or for that hurricane you deserve after your great event. The gift card is yours, so use it anyway you'd like!



**ALTAMONTE SPRINGS,  
BRANDON & WINTER PARK**

**CALL 407 960-2274  
to place your catering order.**



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TIBBYS.COM**

## STARTERS

**BBQ SHRIMP** Large all natural Gulf shrimp sautéed in butter, beer & spices. Served with French bread for dipping. HALF PAN - \$62 FULL PAN - \$124

**CAJUN KETTLE WINGS** Kettle cooked & tossed in our own Louisiana Gold hot sauce. Served with blue cheese. HALF PAN - \$47 FULL PAN - \$94

**MUFFULETTA SPRING ROLLS** Stuffed with salami, mortadella, ham, Swiss cheese, provolone cheese & olive salad. Served with Creole dijonnaise. HALF PAN - \$38 FULL PAN - \$76

**ANDOUILLE SAUSAGE & PEPPERED BACON POTATO SKINS** Potato skins topped with Andouille sausage, peppered bacon & pepper jack cheese. Garnished with green onions, served remoulade sauce & sour cream. HALF PAN - \$22 FULL PAN - \$44

**NEW ORLEANS CHEESE PLANK** Crispy coated pepper-jack cheese, lightly fried & served with Creole sauce. HALF PAN - \$32 FULL PAN - \$64

## MUFFULETTA

Made just like the original from Central Grocery in New Orleans & Tibbys favorite Muffuletta spot, Nor-Joe's in Old Metairie. Muffuletta bread loaded with salami, ham, mortadella, olive salad, Swiss cheese & provolone cheese.

OFFERED AS A 16 PIECE SPREAD - \$36

## 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. PAN - \$60

**TIBBY'S CRISP ROMAINE SALAD** Hearts of romaine, grated Parmesan, chopped egg, crispy bacon, cherry tomatoes, Parmesan toast & shaved Gruyere. Served with a cracked peppercorn dressing. PAN - \$56

**BIENVILLE SALAD** Mixed greens, tomatoes, red onions, walnuts, craisins & fresh seasonal fruit. Topped with Manchego cheese & served with a light burgundy vinaigrette. PAN - \$56

## SPECIALTIES

**SHRIMP CREOLE** Large all natural Gulf shrimp cooked with vegetables & spices. Served with rice. HALF PAN - \$63 FULL PAN - \$126

**RED BEANS & RICE** Slowly cooked red beans with ham, topped with grilled Cajun hot sausage. Served with rice. HALF PAN - \$58 FULL PAN - \$116

**ANDOUILLE SAUSAGE JAMBALAYA** Cajun sausage cooked with vegetables, rice & spices. HALF PAN - \$53 FULL PAN - \$106

**SEAFOOD GUMBO** All natural Gulf shrimp, oysters & Andouille sausage simmered with fresh vegetables & okra. Served with rice. HALF PAN - \$58 FULL PAN - \$116

## SPECIALTIES CONTINUED

**CHICKEN & ANDOUILLE FILÉ GUMBO** Chicken, Andouille sausage & fresh vegetables mixed with filé. Topped with rice. HALF PAN - \$45 FULL PAN - \$90

**ÉTOUFFÉE SHRIMP OR CRAWFISH** Seasoned roux, loaded with vegetables & your choice of crawfish or all natural Gulf shrimp & served with rice. HALF PAN - \$68 FULL PAN - \$136

**SHRIMP & ANDOUILLE CHEDDAR GRITS** Sautéed all natural Gulf shrimp, Andouille sausage & sweet onions over Andouille cheese grits & finished with a red wine gravy. HALF PAN - \$83 FULL PAN - \$166

**EGGPLANT TCHOUPITOULAS** (CHOP-it-TOO-luhs) Our version of eggplant casserole, Served with Creole sauce. HALF PAN - \$55 FULL PAN - \$110

**BLACKENED CHICKEN PASTA** Roasted red peppers, artichoke hearts, Cajun seasoning & our lemon butter sauce. Served over linguine. HALF PAN - \$46 FULL PAN - \$92

**CAJUN SHRIMP PASTA** All natural Gulf shrimp sautéed in house wine butter sauce, Cajun seasonings, sun-dried tomatoes & green onions. Served over linguine. HALF PAN - \$49 FULL PAN - \$98

**RITAS CHICKEN** Panko-crust, served over dirty rice with a house lemon butter sauce. HALF PAN - \$78 FULL PAN - \$156

## DESSERTS

**BREAD PUDDING** Homemade bread pudding, loaded with raisins and served with creamy brandy sauce. HALF PAN - \$28 FULL PAN - \$56

**BEIGNETS** Loaded with powdered sugar. 20 PIECES - \$22 40 PIECES - \$44 60 PIECES - \$66