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**TIBBY'S** NEW ORLEANS KITCHEN

CALL  
**407-960-2274**  
TO PLACE YOUR  
CATERING ORDER

**TIBBY'S WINTER PARK**  
2203 Aloma Ave  
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**TIBBY'S ALTAMONTE**  
494 FL-436  
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**TIBBY'S BRANDON**  
1721 W Brandon Blvd  
Brandon, FL 33511

**TIBBYS.COM**

# TIBBY'S NEW ORLEANS KITCHEN CATERING MENU



**407-960-2274**  
**TIBBYS.COM**

# STARTERS

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## BBQ SHRIMP

Large natural Gulf shrimp, butter, beer & spices. Served with French bread. **HALF PAN \$62 • FULL PAN \$124**

## CAJUN WINGS

Tossed in house-made Louisiana Gold hot sauce. Side of blue cheese. **HALF PAN \$52 • FULL PAN \$104**

## MUFFULETTA SPRING ROLLS

Stuffed with salami, mortadella, ham, Swiss & provolone cheese, olive salad. Side of Creole dijonnaise. **HALF PAN \$40 • FULL PAN \$80**

## POTATO SKINS

Four potato skins topped with Andouille sausage, peppered bacon & pepper jack cheese. Served with a side of sour cream & remoulade sauce. **HALF PAN \$22 • FULL PAN \$44**

## NEW ORLEANS CHEESE PLANK

Crispy coated pepper jack cheese, lightly fried & served over our Creole sauce. **HALF PAN \$32 • FULL PAN \$64**

## MUFFULETTA

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Made just like the original from Central Grocery in New Orleans & Tibby's 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

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## CRAZY GREEK COUSIN'S CHOPPED SALAD

Romaine, olive mix, sun-dried tomatoes, Greek peppers, cucumbers, red onions & trinity pico (diced onions & peppers) tossed in our house Greek dressing. Topped with spiced feta & beets. **PAN: \$70**

## TIBBY'S CRISP ROMAINE SALAD

Hearts of romaine, grated Parmesan, chopped egg, crispy bacon, cherry tomatoes, Parmesan toast & shaved Gruyère. Side of cracked peppercorn dressing. **PAN: \$70**

## BIENVILLE SALAD

Mixed greens, tomatoes, red onions, walnuts, craisins & seasonal fruit. Topped with Manchego cheese & tossed in a light burgundy vinaigrette. **PAN: \$70**

# SPECIALTIES

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## SHRIMP CREOLE

Natural Gulf shrimp sautéed with vegetables & spices. Topped with rice. **HALF PAN: \$63 • FULL PAN: \$126**

## SLOW-COOKED RED BEANS & RICE

Cooked over 8 hours with ham, topped with hot sausage. **HALF PAN: \$65 • FULL PAN: \$130**

## JAMBALAYA

Scratch recipe, 3 different sausages, sautéed vegetables, spices & rice. **HALF PAN: \$80 • FULL PAN: \$160**

## SHRIMP & ANDOUILLE GUMBO

Natural Gulf shrimp, Andouille sausage, simmered with vegetables & okra. **HALF PAN: \$57 • FULL PAN: \$114**

## CHICKEN & ANDOUILLE FILÉ GUMBO

Boneless, hand-shredded chicken, Andouille sausage, sautéed vegetables, mixed with filé & topped with rice. **HALF PAN: \$47 • FULL PAN: \$94**

## ÉTOUFFÉE SHRIMP OR CRAWFISH

Seasoned roux, vegetables, Gulf shrimp or crawfish. **HALF PAN: \$70 • FULL PAN: \$140**

## SHRIMP & ANDOUILLE CHEDDAR GRITS

Sautéed all-natural Gulf shrimp, Andouille sausage, sweet onions served over cheese grits & finished with red wine gravy. **HALF PAN: \$90 • FULL PAN: \$180**

## EGGPLANT TCHOUPITOULAS

(Chop-It-Too-Luhs)  
Our version of eggplant casserole, served over Creole sauce. **HALF PAN: \$55 • FULL PAN: \$110**

## BLACKENED CHICKEN PASTA

Roasted red peppers, artichoke hearts, Cajun seasoning & lemon butter sauce. Served over linguine. **HALF PAN: \$50 • FULL PAN: \$98**

## CAJUN SHRIMP PASTA

All-natural Gulf shrimp sautéed in our house wine butter sauce, Cajun seasonings, sun-dried tomatoes & green onions. Served over linguine. **HALF PAN: \$56 • FULL PAN: \$112**

## RITA'S CHICKEN

Panko-crust, topped with our house lemon butter sauce & served over dirty rice. **HALF PAN: \$86 • FULL PAN: \$172**

# DESSERTS

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**HOMEMADE BREAD PUDDING** Served warm, mixed with raisins & topped with our brandy cream sauce. **HALF PAN: \$28 • FULL PAN: \$56**

**BEIGNETS** Loaded with powdered sugar.  
**20 pcs: \$22 • 40 pcs: \$44 • 60 pcs: \$66**