



TREAT YO' SELF

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spent on catering.**

EARN A \$10 GIFT CARD for every \$100
spent on your catering order. Gift cards can
be used for future dining, catering
or for that hurricane you deserve
after your great event.

The gift card is yours, so use
it any way you'd like!



ADD SOME
JAZZ
TO YOUR AFFAIR

TIBBY'S NEW
ORLEANS
KITCHEN

**PLACE YOUR
ORDER ONLINE
TODAY!**

TIBBY'S WINTER PARK
2203 Aloma Ave
Winter Park, FL 32792

TIBBY'S ALTAMONTE
494 FL-436
Altamonte Springs, FL 32714

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

BBQ SHRIMP

Large natural Gulf shrimp, butter, beer & spices.
Served with French bread.

HALF PAN \$76 • FULL PAN \$151

MUFFULETTA SPRING ROLLS

Stuffed with salami, mortadella, ham, Swiss & provolone cheese, olive salad. Side of Creole dijonnaise.

HALF PAN \$53 • FULL PAN \$106

POTATO SKINS

Four potato skins topped with Andouille sausage, peppered bacon & pepper jack cheese. Served with a side of sour cream.

HALF PAN \$31 • FULL PAN \$63

MUFFULETTA

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 - \$46

SALADS

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: \$86**

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: \$86**

BIENVILLE SALAD

Mixed greens, tomatoes, red onions, walnuts, craisins & seasonal fruit. Topped with Gruyère cheese & tossed in a light burgundy vinaigrette. **PAN: \$86**

SPECIALTIES

SHRIMP CREOLE

Natural Gulf shrimp sautéed with vegetables & spices. Topped with rice.

HALF PAN: \$79 • FULL PAN: \$158

SLOW-COOKED RED BEANS & RICE

Cooked over 8 hours with ham, topped with hot sausage. **HALF PAN: \$81 • FULL PAN: \$162**

JAMBALAYA

Scratch recipe, 3 different sausages, sautéed vegetables, spices & rice.

HALF PAN: \$93 • FULL PAN: \$186

SHRIMP & ANDOUILLE GUMBO

Natural Gulf shrimp, Andouille sausage, simmered with vegetables & okra.

HALF PAN: \$71 • FULL PAN: \$143

CHICKEN & ANDOUILLE FILÉ GUMBO Boneless, hand-shredded chicken, Andouille sausage, sautéed vegetables, mixed with filé & topped with rice.

HALF PAN: \$62 • FULL PAN: \$123

ÉTOUFFÉE SHRIMP OR CRAWFISH

Seasoned roux, vegetables, Gulf shrimp or crawfish.

HALF PAN: \$90 • FULL PAN: \$179

SHRIMP & ANDOUILLE CHEDDAR GRITS

Sautéed all-natural Gulf shrimp, Andouille sausage, sweet onions served over cheese grits & finished with red wine gravy.

HALF PAN: \$107 • FULL PAN: \$214

EGGPLANT TCHOUPITOUHAS

(Chop-It-Too-Luhs)

Our version of eggplant casserole, served over Creole sauce. **HALF PAN: \$63 • FULL PAN: \$124**

BLACKENED CHICKEN PASTA

Roasted red peppers, artichoke hearts, Cajun seasoning & lemon butter sauce. Served over linguine. **HALF PAN: \$68 • FULL PAN: \$136**

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: \$71 • FULL PAN: \$143

RITA'S CHICKEN

Panko-crusted, topped with our house lemon butter sauce & served over dirty rice.

HALF PAN: \$103 • FULL PAN: \$205

DESSERTS

HOMEMADE BREAD PUDDING

Served warm, mixed with raisins & topped with our brandy cream sauce.

HALF PAN: \$38 • FULL PAN: \$76

BEIGNETS

Loaded with powdered sugar.

20 pcs: \$32 • 40 pcs: \$65 • 60 pcs: \$97