

# YES CHEF504

## CATERING & EVENTS

New Orleans Inspired · Elevated Flavors · Unforgettable Events

## BEVERAGES

### Strawberry Banana Smoothie

A refreshing, fruit-forward blend of ripe strawberries and creamy bananas, blended to silky perfection. Naturally sweet, energizing, and made to order — the perfect sip to start your morning or cool down mid-event.

### Beet Juice | 12 oz Bottle

Cold-pressed and full of natural vitality — earthy beets, crisp apples, and tropical pineapple juice are extracted through a fresh juicer and blended with pure water. Served in a sealed 12 oz bottle, this vibrant ruby elixir is as nourishing as it is beautiful on your table.

### Sparkling Water

Crisp, clean, and effervescent. Our chilled sparkling water adds a touch of elegance to any event table, served ice-cold for a refreshing palate cleanser between bites.

### Bottled Water

Pure, chilled still water — always available and always necessary. Served in premium sealed bottles to keep your guests hydrated throughout your event.

### Breakfast Smoothies

A rotating selection of house-blended morning smoothies crafted with fresh seasonal fruits, Greek yogurt, and natural juices. Thick, creamy, and bursting with flavor — the perfect complement to your breakfast or brunch spread.

### Iced Coffee

Bold, smooth, and ice-cold — our iced coffee is brewed strong and served over ice. Available black or sweetened, it's the perfect pick-me-up for morning events and brunches.

### Cranberry Juice

Tart, bright, and beautifully deep red — chilled cranberry juice is served as a refreshing standalone beverage or as a base for custom mocktail pairings at your event.

### Apple Juice

Sweet, clear, and crowd-pleasing — chilled apple juice is a classic addition to any breakfast, brunch, or all-day event service. A guest favorite for all ages.

### Orange Juice

Freshly squeezed or premium-chilled orange juice served at its brightest — vibrant, pulpy, and naturally sweet. The quintessential brunch staple that pairs beautifully with any morning spread.

### Tea — Sweet or Unsweet

Southern-brewed and steeped to perfection — choose your style. Our sweet tea is generously sweetened and served over ice, while our unsweet version lets the pure, clean flavor of the tea shine. Both served cold and refreshing.

### **Coffee — Regular & Decaf**

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Hot, fresh-brewed coffee served in both regular and decaffeinated options. Rich, aromatic, and comforting — available with cream, sugar, and sweetener upon request. Perfect for early morning events and late-night receptions.

### **Coffee & Juice Service**

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A complete morning beverage station featuring hot regular and decaf coffee alongside chilled orange juice, apple juice, and cranberry juice. Served with all the accompaniments — cream, sugar, and stirrers — for a self-serve or attended setup that elevates your breakfast or brunch experience.

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## APPETIZERS & STARTERS



### Finger Sandwiches

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Delicate, bite-sized sandwiches crafted on soft, crustless bread and filled with a rotating selection of premium ingredients — from herbed chicken salad and smoked salmon spread to classic ham and brie. Elegantly arranged and perfect for cocktail hours, business luncheons, and social gatherings.

### Charcuterie Board

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An artfully curated spread of premium cured meats, imported and domestic cheeses, seasonal fresh fruits, house-made jams, whole grain mustard, briny olives, and an assortment of crackers and artisan breads. A stunning centerpiece that invites guests to graze, explore, and indulge.

### Mozzarella Sticks

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Golden, crispy-fried mozzarella sticks with a shattering exterior and an irresistibly gooey, melted interior. Served hot with a side of house marinara sauce — a timeless crowd-pleaser that disappears fast.

### Shrimp & Grits Shooters

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A Louisiana classic reimagined as an elegant cocktail-hour bite. Creamy, stone-ground grits are layered in individual shot glasses and topped with a succulent, seasoned Gulf shrimp in a rich Cajun tasso cream sauce. One bite of pure Southern sophistication.

### Bayou Crunch Rolls

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A bold East-meets-South fusion — classic Louisiana crawfish étouffée, rich with butter, the Holy Trinity, and Creole seasoning, rolled tightly in a crispy spring roll wrapper and fried golden. Served with a house remoulade dipping sauce. A festival-floor favorite and catering showstopper.

### Shrimp Tacos

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Tender, seasoned Gulf shrimp nestled in warm, soft tortillas and topped with crisp cabbage slaw, fresh pico de gallo, and a drizzle of zesty lime crema. Light, flavorful, and endlessly snackable.

### Petite Crab Cakes

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Delicate, pan-seared crab cakes made with lump Gulf blue crab, fresh herbs, a touch of Creole mustard, and just enough filler to hold them together. Served on a bed of microgreens with remoulade — a refined bite of coastal elegance.

### Potato Cakes

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Crispy, golden-fried potato cakes seasoned to perfection and pan-seared until beautifully crusted on the outside and fluffy within. Served with a cool sour cream dipping sauce — simple, satisfying, and impossible to resist.

### Spinach & Artichoke Dip

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A warm, velvety blend of tender spinach, marinated artichoke hearts, cream cheese, sour cream, and a generous layer of melted Parmesan — baked until bubbling and golden. Served with toasted crostini or seasoned tortilla chips.

### Chargrilled Oysters

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Fresh Gulf oysters chargrilled over an open flame and finished with garlic herb butter, Parmesan cheese, and a splash of hot sauce. Served sizzling in the shell — a New Orleans rite of passage that brings the flavor of the French Quarter straight to your event.

### Beer Queso Dip

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A smooth, velvety house-made queso dip crafted with melted blend cheeses, roasted peppers, and a Cajun-spiced kick. Served warm in a chafing dish with a basket of crispy tortilla chips — guaranteed to be the first empty bowl at the table.

### **Pinwheel Sandwiches**

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Colorful, festive, and full of flavor — soft flour tortillas are spread with herbed cream cheese and layered with premium deli meats, crisp vegetables, and bold condiments before being rolled tight and sliced into beautiful spirals. A visually stunning addition to any buffet spread.

### **Gourmet Sliders**

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Juicy, hand-pressed mini beef patties stacked on toasted brioche buns with house-made sauce, crisp lettuce, fresh tomato, and your choice of cheese. Packed with big flavor in every two-bite portion a crowd favorite at any event.

### **Honey Garlic Chicken Skewers**

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Tender, marinated chicken breast chunks threaded on skewers and grilled until charred and juicy, then finished with a glossy honey-garlic glaze that caramelizes beautifully over the flame. Served with a garlic aioli dipping sauce — sweet, savory, and absolutely addictive.

### **Soul Chimichangas**

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A Southern soul food twist on a classic — seasoned, slow-cooked pulled chicken or beef, mixed with Cajun-spiced rice and beans, rolled in a flour tortilla and deep-fried to a shatteringly crispy golden shell. Served with sour cream, salsa, and a drizzle of queso. Bold, soulful, and deeply satisfying.

### **Red Velvet Chicken & Waffles**

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A Yes Chef504 signature — tender, crispy fried chicken breast served atop a rich, house-made red velvet waffle, drizzled with whipped honey butter and a light bourbon maple syrup. The marriage of sweet and savory in one unforgettable bite.

### **Mini Taco Bowls**

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Crispy, individual-sized tortilla bowls filled with your choice of seasoned protein — from spiced ground beef to pulled chicken — and topped with fresh pico, shredded cheese, cool sour cream, and jalapeño slices. Handheld, flavorful, and perfect for mingling.

### **Fried Green Tomatoes**

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A true Southern classic — thick-sliced green tomatoes dredged in a seasoned cornmeal crust and pan-fried to a golden, crunchy perfection. Served with a tangy house remoulade for dipping. Crisp on the outside, tender and bright on the inside.

### **Cauliflower Wings**

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Crispy, golden-fried cauliflower florets tossed in your choice of house buffalo, honey garlic, or Cajun seasoning sauce. A plant-forward crowd-pleaser that delivers all the satisfaction of wings without the meat. Served with a cool ranch or blue cheese dipping sauce.

### **Veggie Burger Sliders**

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House-crafted plant-based patties packed with roasted vegetables, black beans, and bold seasoning, pressed and grilled on a flat top and served on toasted slider buns with lettuce, tomato, and a house aioli. Hearty, flavorful, and a thoughtful option for every guest at the table.

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## **Fruit Display**

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A vibrant, seasonal arrangement of hand-selected fresh fruits — including ripe strawberries, cantaloupe, honeydew, pineapple, grapes, and blueberries — artfully displayed on a tiered platter or long board. A colorful, refreshing centerpiece that's as beautiful as it is delicious.

## **Charcuterie (Breakfast Edition)**

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A morning twist on our classic charcuterie — featuring a curated selection of smoked meats, artisan cheeses, fresh fruits, honey, jams, and an assortment of crackers and croissants. A sophisticated grazing station that pairs perfectly with coffee and juice service.

## **Breakfast Sandwiches**

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Hearty, made-to-order breakfast sandwiches stacked with fluffy scrambled eggs, your choice of crispy bacon, smoked sausage, or ham, and melted cheese, all served on a toasted brioche bun, English muffin, or croissant. Satisfying, portable, and always a morning crowd favorite.

## **Croissants**

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Buttery, golden, and impossibly flaky — our all-butter croissants are baked to a perfect crunch on the outside with a soft, pillowy interior. Served warm alongside assorted jams, honey butter, and fresh cream cheese spreads.

## **Bagels**

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A selection of freshly baked bagels — including plain, everything, and sesame — served with a spread bar of whipped cream cheese, smoked salmon, capers, sliced tomatoes, and red onion. A classic morning staple done right.

## **Cinnamon Oatmeal**

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Warm, creamy steel-cut oats slow-cooked to a rich, velvety consistency and finished with a generous dusting of cinnamon, brown sugar, and a drizzle of honey. Served with a toppings bar of fresh berries, sliced bananas, granola, and chopped nuts — wholesome comfort in every bowl.

## **French Toast**

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Thick-cut brioche bread soaked in a spiced custard of eggs, cream, cinnamon, and vanilla, then griddle-cooked to a deep golden-caramel crust. Dusted with powdered sugar and served with warm maple syrup and whipped butter. A brunch indulgence that never gets old.

## **Pancakes**

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Light, fluffy buttermilk pancakes cooked fresh on the griddle until golden and stacked high. Served with warm maple syrup, whipped butter, and a selection of fresh fruit toppings. Classic brunch perfection that guests of all ages will love.

## **Biscuits**

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Tall, golden-brown, buttery Southern drop biscuits baked fresh and served piping hot. Soft, crumbly, and irresistibly flaky — enjoyed as-is or paired with honey butter, house-made jam, or smothered in creamy sausage gravy.

## **Breakfast Casserole**

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A rich, satisfying one-pan masterpiece layered with fluffy eggs, savory crumbled sausage, tender potatoes, sautéed peppers and onions, and a golden blanket of melted cheddar cheese. Baked until set and perfectly golden — a hearty, all-in-one breakfast that feeds a crowd beautifully.

## Smoked Sausage

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Juicy, snap-casing smoked sausage links slow-smoked to a deep, caramelized mahogany finish. Rich with smoky, savory flavor and a satisfying bite — a breakfast protein staple that pairs beautifully with eggs, grits, and biscuits.

## Bacon

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Thick-cut, applewood-smoked strips of premium bacon, pan-fried or oven-baked to a perfect crispy-chewy balance. Salty, savory, and impossible to resist — the beloved breakfast classic that makes every plate complete.

## Hash Browns

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Hand-shredded Idaho potatoes, seasoned and pressed into golden, crispy patties on a sizzling flat-top griddle. Crunchy on every edge with a tender, fluffy center — the perfect savory counterpart to your morning eggs and protein.

## Scrambled Eggs

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Farm-fresh eggs gently scrambled low and slow in real butter until light, creamy, and perfectly set — never dry, never rubbery. Seasoned with sea salt, cracked pepper, and a touch of chive. The benchmark of a great breakfast spread.

## Shrimp & Grits

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A Louisiana soul food legend — sweet, tender Gulf shrimp sautéed in a rich, buttery Cajun tasso cream sauce with the Holy Trinity of onions, bell peppers, and celery, served over a bed of stone-ground, creamy white cheddar grits. Bold, comforting, and unmistakably Southern.

## Chicken & Waffles

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The iconic Southern duo — our perfectly seasoned, crispy fried chicken breast rests atop a golden, house-made buttermilk waffle, served with whipped honey butter and a warm bourbon-infused maple syrup. Sweet and savory harmony in every single bite.

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## Mini Bundt Cakes

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Adorable, perfectly portioned bundt cakes baked in classic fluted molds and finished with a silky glaze drizzle. Available in rotating flavors — from classic vanilla and lemon to rich red velvet and chocolate — each one is a beautiful, elegant individual dessert that elevates any event table.

## Cupcakes

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Light, moist, made-from-scratch cupcakes piled high with a generous swirl of house-made buttercream frosting. Available in a rainbow of flavors — from classic vanilla bean and chocolate fudge to red velvet, lemon, and seasonal specialties. Customizable for your event theme or colors.

## Chocolate-Covered Strawberries

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Plump, ripe strawberries hand-dipped in rich premium dark, milk, or white chocolate and allowed to set into a glossy, satisfying shell. Arranged beautifully on a platter, these are the perfect elegant, bite-sized indulgence for weddings, galas, and celebrations.

## Bread Pudding with Rum Sauce

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A New Orleans dessert legend — day-old brioche bread soaked in a rich custard of eggs, cream, vanilla, and warm spices, baked until golden and set, then served warm and blanketed in a decadent, buttery house-made rum caramel sauce. Soul-warming, deeply indulgent, and authentically Southern.

## Banana Pudding

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A Southern dessert staple done to absolute perfection — layers of silky house-made vanilla custard, fresh-sliced ripe bananas, and crispy Nilla wafers stacked generously in a trifle bowl or individual cups, topped with a cloud of freshly whipped cream. Nostalgic, creamy, and impossibly good.

## Birthday Cake (Custom)

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Celebrate your special moment with a fully custom, made-to-order birthday cake from Yes Chef504. Choose your flavor — from rich red velvet and classic vanilla to decadent chocolate or our signature flavors — with custom colors, tiers, and designs tailored to your celebration. Contact us to design your perfect cake.

## Mini Sweet Potato Pies

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Individual Southern sweet potato pies baked in flaky, buttery pie shells and filled with a smooth, spiced custard of roasted sweet potato, cinnamon, nutmeg, vanilla, and brown sugar. Finished with a whipped cream rosette — a beloved Southern tradition in a perfectly portioned package.

## Mini Pecan Pies

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Rich, gooey, and irresistibly indulgent — individual pecan pies filled with a deep amber caramel and toasted pecan filling nestled in a buttery, flaky crust. Sticky, sweet, and crunchy in every bite — the quintessential Southern dessert in a perfect single-serving size.

## Red Velvet Cake

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A showstopper of a Southern classic — moist, tender layers of vibrant red velvet cake with a subtle hint of cocoa, stacked and filled with a generous spread of rich, tangy cream cheese frosting. Finished with a smooth cream cheese exterior that is as beautiful as it is delicious.

## Amaretto Cherry Cheesecake Egg Roll

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A Yes Chef504 original and absolute showstopper — a luscious amaretto-infused cheesecake filling studded with plump, Luxardo-soaked cherries, rolled tight in a crispy egg roll wrapper and fried to a shattering golden brown. Dusted with powdered sugar and drizzled with cherry amaretto sauce. Dessert reimaged, brilliantly.

## **Ooey Goopy Me Please**

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Signature Ooey Goopy Butter Cake Our most requested dessert and the one that always causes a scene. A rich, dense butter cake base topped with a luscious, creamy cream cheese and powdered sugar filling that stays deliberately, gloriously goopy in the center even after baking — caramelized and slightly crisp on the edges, molten and silky within.

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## À LA CARTE

### Smoked Brisket | Per lb

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Our crown jewel — USDA Choice beef brisket rubbed in a house-crafted dry rub of brown sugar, smoked paprika, garlic, and cracked black pepper, then slow-smoked over hickory wood for 12–16 hours until the bark is dark, the smoke ring is deep, and the interior is melt-in-your-mouth tender. Sliced fresh to order.

### Smoked Pulled Pork | Per lb

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Bone-in pork shoulder rubbed with our signature seasoning blend and slow-smoked low and slow for up to 14 hours until it falls apart with the lightest touch. Hand-pulled and served with a drizzle of house vinegar sauce — rich, smoky, and deeply satisfying.

### Smoked Wings | 25 count

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Twenty-five jumbo whole chicken wings, dry-rubbed with our signature Cajun spice blend and smoked low and slow until the skin renders crispy and the meat falls clean from the bone. Finished on a high-heat grill for the perfect char. Served with your choice of house dipping sauce.

### Rack of Ribs | Per Rack

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A full slab of St. Louis-cut pork spare ribs, coated in our house brown sugar dry rub and slow-smoked over fruitwood for 5–6 hours using the 3-2-1 method until every rib pulls clean and glistens with caramelized crust. A true pit master's pride.

### Grilled Airline Chicken Breast

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A premium French-cut airline chicken breast — bone-in with the first drumette attached for maximum flavor and visual elegance — marinated in herb-infused olive oil and grilled over an open flame to a juicy, golden finish. A refined, presentation-ready protein for upscale events.

### Whole Chilled Brisket

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A full, intact slow-smoked brisket — point and flat together — chilled and vacuum-sealed for easy transport and reheating. Perfect for large-scale events, corporate deliveries, and DIY catering setups. Rich, smoky, and ready to slice when you are. Pricing based on market weight.

### Grilled Hawaiian Salmon | Per lb

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Wild-caught salmon fillets marinated in a sweet and savory blend of pineapple juice, soy sauce, fresh ginger, brown sugar, and garlic, then seared on a hot grill until the edges caramelize and the center remains silky. A tropical, elegant protein option that is as beautiful as it is flavorful.

### Filet Tenderloin | Per lb

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The most prized cut of beef — center-cut USDA Choice beef tenderloin, trimmed and prepared to order. Seasoned simply with sea salt, cracked black pepper, and fresh herbs to let the natural, buttery flavor of this exceptional cut speak for itself. Seared to your preferred doneness.

### Wagyu Burger Patties

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Hand-formed, premium American Wagyu beef burger patties — naturally rich in marbling, delivering an intensely beefy, buttery flavor that elevates any burger build. Perfectly sized and ready to grill. Extraordinary quality in every single bite.

### Wagyu Burger Patties

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**Breaded Wings** are dredged in a seasoned flour-and-spice coating and fried until the crust shatters with a satisfying crunch while locking in every drop of juicy, tender meat inside. Prefer the pure experience? Go **Naked** — wings fried clean with nothing but their natural skin, blistered and crisped in hot oil until golden

and snapping. From there, every order is hand-tossed to order in your sauce of choice: signature Buffalo hot, sticky honey garlic, zesty lemon pepper, smoky Cajun, or tangy sweet BBQ. Served hot with crisp celery sticks, carrots, and a side of creamy ranch or chunky blue cheese.

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## BY THE GALLON

*Each gallon serves approximately 10–12 guests. 2-gallon minimum recommended.*

### **Chicken & Sausage Gumbo**

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The soul of Louisiana in a pot — a dark, mahogany roux-based gumbo loaded with tender pulled chicken, sliced smoked Andouille sausage, the Holy Trinity, okra, and a symphony of Creole spices. Simmered low and slow until rich, thick, and deeply savory. Served with white rice and oyster crackers

### **Chicken Sausage & Okra Gumbo**

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A traditional Louisiana gumbo built on a rich, deep-chocolate roux, featuring smoky chicken sausage and tender fresh-cut okra as the star. The okra lends its natural body to the pot while soaking up every ounce of Creole seasoning. Hearty, authentic, and soulful.

### **Seafood Gumbo**

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A luxurious, seafood-forward gumbo swimming with plump Gulf shrimp, sweet blue crab, tender oysters, and crab claws — all simmered in a rich, dark roux-based stock seasoned with file powder and Creole spices. A true Gulf Coast celebration in every bowl.

### **Gumbo Extravaganza**

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Yes Chef504's ultimate gumbo experience — our most extravagant pot features every premium protein: chicken, Andouille sausage, Gulf shrimp, blue crab, oysters, and hot sausage, lump crab meat and okra, all simmered together in a decadent dark roux with layers of Creole depth. This is the gumbo that wins awards.

### **Gumbo Ya-Ya**

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A rich, earthy Cajun gumbo built on a dark roux with roasted chicken and smoky Andouille sausage as the foundation and Louisiana gulf shrimp. 'Ya-Ya' in the Cajun tradition means everyone talking at once — this gumbo creates exactly that reaction. Bold, smoky, and unforgettable.

### **Red Beans & Rice**

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The beloved Monday tradition of New Orleans — slow-simmered small red kidney beans cooked down with smoked Andouille sausage, the Holy Trinity, bay leaves, and Creole seasoning until thick and creamy. Served over fluffy long-grain white rice with a side of skillet cornbread.

### **Broccoli Cheddar Soup**

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A rich, velvety soup loaded with tender fresh broccoli florets and sharp cheddar cheese melted into a creamy, smooth base of butter, cream, and aromatic seasonings. Comforting, hearty, and the kind of soup guests ask for the recipe every time.

### **Tomato Basil Soup**

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A silky, roasted tomato bisque-style soup made with vine-ripened Roma tomatoes, fresh basil, garlic, and a touch of heavy cream for luxurious body. Finished with a swirl of basil oil and served with house-made croutons. Elegant in its simplicity.

### **French Onion Soup**

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Slowly caramelized sweet onions in a rich beef and sherry broth, simmered low until deeply golden and sweet. Served topped with a thick slice of toasted baguette and a generous blanket of melted Gruyère cheese — broiled to bubbly, golden perfection.

### **Thai Coconut Curry**

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An aromatic, creamy curry featuring rich coconut milk, vibrant Thai red curry paste, fresh lemongrass, kaffir lime, ginger, and your choice of protein or vegetables. Bold, fragrant, and gently spiced — served over steamed jasmine rice with fresh cilantro and a squeeze of lime.

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## The Blueprint | ½ lb Burger — Build It Yourself

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Start with the foundation — a half-pound, hand-pressed premium beef patty, smash-seared on a screaming-hot flat-top for maximum crust and juiciness. From there, you design your masterpiece. Choose your bun, your cheese, your toppings, your sauce. Every guest builds their own perfect burger. Bold, customizable, and unapologetically indulgent.

## Smoked Wings

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Jumbo whole chicken wings rubbed with our signature Cajun dry rub and slow-smoked for hours until the skin renders crackling and the meat pulls effortlessly from the bone. Finished on the grill for a charred, caramelized edge. Served with your choice of house dipping sauce — these are not ordinary wings.

## Blackened Redfish

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A New Orleans legend — fresh Gulf redfish fillets coated in Chef's house-blended Cajun blackening spice of smoked paprika, cayenne, garlic powder, thyme, and oregano, then seared in a cast-iron skillet over extremely high heat until a smoky, jet-black crust forms and the fish inside steams to perfection. Served with lemon butter and herb rice.

## The Island Crown

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Yes Chef504's most visually dramatic creation — a fire-kissed grilled pineapple half, halved and charred to caramelized perfection on the grill, then filled with your choice of authentic Louisiana Boudin Dirty Rice or savory Shrimp Fried Rice and crowned with either citrus-glazed grilled salmon or hand-sliced 12-hour hickory-smoked beef brisket. A jaw-dropping East-meets-South fusion that blends the sweetness of the tropics with the soul of Louisiana — a dish that has never been seen on a festival floor until now.

## Grilled Chicken

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Premium boneless, skinless chicken breast or thighs marinated in a bright herb and citrus marinade, then grilled over an open flame to a beautiful char with deep grill marks and a moist, juicy interior. Seasoned simply and cooked with confidence — a versatile protein anchor for any event spread.

## Moonshine-Glazed Baby Back Ribs

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Our Moonshine Apple Pie Baby Back Ribs are a Southern BBQ showstopper. Tender baby back ribs are slow-smoked over aromatic applewood for hours until the meat pulls back from the bone and the fat renders silky and smooth. Hand-glazed multiple times throughout the cook with our house-made Tennessee moonshine apple pie BBQ sauce — a complex, layered glaze of caramelized apple, brown sugar, cinnamon, and hickory smoke that fills the air with a warm, intoxicating aroma. These ribs don't just feed a crowd — they stop one in its tracks.

## 504 Pit Brisket

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Named for the 504 area code of New Orleans, this is our city's brisket — our whole-packer USDA Choice brisket, seasoned overnight in a bold 504 house rub of smoked paprika, black pepper, garlic, cayenne, and brown sugar, then placed on the pit before sunrise and smoked over oak and pecan wood for a full 14–16 hours. The result: a bark so dark and aromatic it borders on legendary, a smoke ring as deep as the bayou, and a flat and point so tender they collapse under their own weight. This is not just brisket. This is a statement.

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## SIDES

*Available by the Half Pan (serves 15–20) or Full Pan (serves 30–40)*

### **Shrimp Pasta**

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Plump, Gulf-caught shrimp sautéed in a rich Cajun cream sauce with garlic, white wine, sun-dried tomatoes, and fresh herbs, tossed generously over al dente pasta. Decadent, bold, and deeply satisfying — a crowd-pleasing Southern-Italian fusion at its finest.

### **Cajun Pasta**

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Penne pasta tossed in a bold, smoky Cajun cream sauce with roasted peppers, onions, and your choice of seasoned chicken or Andouille sausage. Finished with Parmesan and fresh parsley — fiery, creamy, and packed with Louisiana personality.

### **Chicken Alfredo**

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Classic Italian comfort elevated — tender grilled chicken strips served over fettuccine pasta in a rich, house-made Alfredo sauce of heavy cream, real butter, and aged Parmesan, finished with cracked black pepper and fresh herbs. Rich, creamy, and universally beloved.

### **Crawfish Monica**

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One of New Orleans' most iconic pasta dishes — plump, fresh Louisiana crawfish tails sautéed with garlic, green onions, and Creole seasoning in a silky, spiced cream sauce, then tossed generously over rotini pasta. Named after the famous Jazzfest dish that has fueled a city's love affair with crawfish pasta.

### **Smoked Salmon Dip**

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A luxurious, house-crafted spread of premium hot-smoked salmon blended with cream cheese, fresh dill, capers, lemon zest, and a touch of horseradish. Served chilled alongside toasted crostini, crackers, and sliced cucumber — an elegant, rich starter or cocktail-hour centerpiece.

### **Brussels Sprouts**

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Fresh Brussels sprouts halved and fried at high heat until the leaves crisp and caramelize to deep golden-brown perfection, then finished with a drizzle of aged balsamic glaze and crispy shallots. Sweet, nutty, slightly bitter, and completely converted into a vegetable even skeptics will reach for twice.

### **Lasagna**

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A generous, hearty lasagna layered with house-made Bolognese meat sauce, creamy ricotta blended with fresh herbs, tender pasta sheets, and a blanket of melted mozzarella and Parmesan — baked until golden, bubbling, and set perfectly for clean, elegant portions.

### **Rice Pilaf**

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Long-grain white rice toasted in butter until lightly golden, then simmered in a rich chicken broth with tender broccoli florets, finished with a swirl of heavy cream and a generous dusting of freshly grated Parmesan. Buttery, fragrant, and dressed with a subtle elegance that pairs beautifully with any protein.

### **Roasted Fingerling Potatoes**

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Slender, golden fingerling potatoes tossed in extra virgin olive oil, fresh rosemary, thyme, smashed garlic, and sea salt, then roasted at high heat until the skin crisps and the interior turns fluffy and sweet. A rustic, flavorful side that pairs beautifully with any protein.

### **Garlic Mashed Potatoes**

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Fresh Idaho potatoes peeled, boiled until tender, and whipped with real butter, warm heavy cream, roasted whole garlic cloves infused until sweet and nutty, sea salt, and cracked black pepper. The result is a rich, silky, intensely flavored mashed potato that is the ultimate comfort food side dish.

### **Vegetable Fried Rice**

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Fluffy, day-old jasmine rice wok-tossed over high heat with sweet green peas, tender carrots, crisp bean sprouts, crunchy water chestnuts, and scrambled egg, finished with a drizzle of toasted sesame oil and seasoned soy. Light, fragrant, and packed with texture — a versatile and crowd-pleasing side.

### **Shrimp Fried Rice**

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Gulf shrimp stir-fried with day-old jasmine rice, fresh vegetables, scrambled egg, and a savory soy and sesame seasoning blend over high, rolling heat. The perfect fusion side that pairs beautifully with both Cajun and Asian-inspired event menus.

### **Chicken and Sausage Jambalaya**

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The definitive one-pot Louisiana masterpiece — tender pulled chicken and sliced smoked Andouille sausage cooked deep in a rich, tomato-based Creole sauce with the Holy Trinity, then combined with long-grain rice and simmered together until every grain absorbs the bold, smoky, deeply layered flavors of the bayou.

### **Bourbon Whiskey Baked Beans**

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Navy beans slow-cooked from scratch in a rich, sticky sauce of brown sugar, molasses, smoked bacon, yellow mustard, bourbon whiskey and apple cider vinegar — baked low and slow until thick, sweet, smoky, and deeply caramelized. The indispensable Southern cookout side dish, done the proper way.

### **Cole Slaw**

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A refreshing, crunchy blend of fresh-shredded green and purple cabbage with julienned carrots, tossed in a tangy, house-made dressing of real mayonnaise, apple cider vinegar, celery seed, and a touch of sugar. Cool, crisp, and the perfect creamy counterbalance to rich, smoky barbecue.

### **Boudin Dirty Rice**

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A Louisiana bayou staple with soul — authentic boudin sausage crumbled and mixed with long-grain white rice, the Holy Trinity, chicken liver, fresh garlic, and a bold Creole seasoning blend. Pan-cooked until the rice toasts slightly and absorbs every ounce of the sausage's deep, porky, spiced flavor.

### **Red Beans & Rice with Sausage**

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A Monday tradition turned year-round celebration — small red kidney beans simmered for hours with thick-cut smoked Andouille sausage, the Holy Trinity, bay leaves, and Creole seasoning until the beans break down into a rich, thick, protein-packed pot of pure comfort. Served over fluffy white rice.

### **Potato Salad**

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A true Southern potato salad made from scratch — tender chunks of boiled Idaho potatoes folded with crisp fresh celery, diced white onion, hard-boiled eggs, a generous measure of real mayonnaise mustard, fresh dill, sweet pickle relish, dill relish and seasoned with sea salt and cracked black pepper. Creamy, tangy, and wonderfully nostalgic.

### **Mac & Cheese**

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Slow-baked, soul-food style macaroni and cheese made with a rich blend of sharp cheddar, mild Gouda, and cream cheese, poured over tender elbow macaroni and baked until the top sets into a golden, slightly crispy crust. Creamy, cheesy, and deeply comforting — the side dish that every guest fills their plate with twice.

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### **Herb-Crusted Beef Tenderloin**

The pinnacle of elegant catering — a center-cut USDA Choice whole beef tenderloin, coated in a fragrant crust of fresh rosemary, thyme, cracked black pepper, Dijon mustard, and garlic, then oven-roasted to a perfect medium-rare and rested before slicing. Served with a velvety red wine reduction and fresh horseradish cream. The ultimate statement entrée for upscale events and galas.

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### **Chef-Carved Prime Rib Roast**

A grand, bone-in standing rib roast seasoned with a bold crust of garlic, coarse salt, herbs, and olive oil, then slow-roasted for hours until the outer crust is deeply bronzed and the interior maintains a perfect rosy-pink, melt-in-your-mouth tenderness throughout. Chef-carved tableside for maximum drama and elegance. Served with au jus and creamy horseradish.

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### **Red Wine-Braised Short Ribs**

Bone-in beef short ribs, seared until deeply caramelized on all sides, then slow-braised for 4–5 hours in a rich reduction of bold red wine, beef stock, fresh thyme, rosemary, and roasted aromatics until the meat slides effortlessly from the bone and the braising liquid reduces into a glossy, intensely flavored sauce. The definition of low-and-slow luxury.

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### **Hawaiian-Stuffed Salmon**

A Yes Chef504 showpiece — fresh Atlantic salmon fillet butterflied and stuffed with a vibrant filling of roasted pineapple, sweet bell peppers, cream cheese, and lump crabmeat seasoned with herbs and island spices, then oven-roasted until the skin crisps and the fillet bakes through to a silky, moist, glistening finish. A stunning, flavor-packed centerpiece.

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### **Blackened Redfish**

A New Orleans culinary institution — fresh Gulf redfish coated in Chef's proprietary blackening seasoning of cayenne, paprika, garlic, thyme, and cracked pepper, then seared in a ripping-hot cast-iron skillet until a jet-black, aromatic crust locks in the moisture of the flaky, tender fillet within. Bold, smoky, and unmistakably Creole.

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### **Hickory-Smoked Brisket**

USDA Choice brisket rubbed with a house dry rub of brown sugar, smoked paprika, garlic, and black pepper, then placed on a hickory-wood smoker at dawn and smoked slowly for 12–14 hours until the bark is black and crackling and the interior is so tender it quivers on the cutting board. A pit master's work of art, sliced fresh and served with housemade BBQ sauce.

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### **Bourbon-Glazed Pork Tenderloin**

Lean, naturally tender pork loin marinated in a bold bourbon, brown sugar, soy, and Dijon mustard brine, then oven-roasted and basted repeatedly with a caramelizing house bourbon glaze until the exterior lacquers to a deep, glossy mahogany and the interior stays moist and sweet. Sliced medallion-style and plated with roasted stone fruit compote.

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### **Garlic-Parmesan Crusted Pork Loin**

A bone-in or boneless pork loin coated in a thick crust of roasted garlic paste, freshly grated Parmesan, breadcrumbs, fresh herbs, and cracked pepper, then roasted until the crust turns golden and shattering and the pork stays juicy and flavorful within. Carved tableside and served with roasted vegetables and a light pan jus.

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### **Chimichurri-Grilled Chicken**

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Premium bone-in or airline chicken breast marinated overnight in a bold, vibrant chimichurri of fresh flat-leaf parsley, oregano, garlic, red pepper flakes, red wine vinegar, and extra virgin olive oil, then grilled over an open flame until the skin crisps and chars beautifully and the chicken remains juicy to the bone. Finished with a generous drizzle of fresh chimichurri at service.

## **Baby Back Ribs**

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A full rack of tender, meaty baby back pork ribs, seasoned with a bold house dry rub, then slow-smoked over low heat until the internal fat renders completely, the meat pulls cleanly from the bone, and the bark sets into a caramelized, aromatic crust. Sauced or dry at your request. A hands-on, crowd-pleasing centerpiece for any event.

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## Fried Catfish

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Fresh, skin-on Gulf catfish fillets dredged in a seasoned cornmeal and flour crust infused with Cajun spices, then deep-fried until the coating shatters and the delicate, flaky white fish steams perfectly within. Served with house tartar sauce, lemon wedges, and hot sauce — a Southern tradition done right.

## Roasted Root Vegetables

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A colorful medley of seasonal root vegetables — including parsnips, turnips, golden beets, sweet carrots, and heirloom potatoes — tossed in herb-infused olive oil, sea salt, and cracked pepper, then roasted at high heat until caramelized, tender, and deeply sweet. A vibrant, wholesome vegetarian entrée or premium side.

## Fried Eggplant Dijon Linguine

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Silky linguine pasta tossed with thick-cut fried eggplant, a bold whole-grain Dijon mustard cream sauce, fresh garlic, capers, Parmesan, and herbs. Complex, satisfying, and elegant — a sophisticated plant-forward pasta entrée that surprises and delights.

## Chicken Alfredo

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A timeless Italian-American comfort classic — tender grilled chicken strips served atop silky fettuccine in a house-made Alfredo sauce of real butter, heavy cream, and freshly grated Parmesan, seasoned with white pepper and fresh herbs. Rich, creamy, and universally beloved.

## Fresh Garden Pasta

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A vibrant, garden-fresh pasta dish featuring baby spinach, halved cherry tomatoes, and minced fresh garlic sautéed in premium extra virgin olive oil until the tomatoes blister and the spinach wilts to a silky tenderness, then tossed generously with al dente penne pasta and crowned with a generous chiffonade of fresh basil leaves. Light, bright, and beautifully seasonal.

## Butternut Squash Soup

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Silky, golden butternut squash soup made by roasting whole squash until caramelized and sweet, then blending with sautéed onions, fresh garlic, vegetable stock, warm spices of cinnamon and nutmeg, and a generous swirl of heavy cream. Finished with toasted pepitas and a drizzle of brown butter. Autumn in a bowl.

## White Cheddar Broccoli Soup

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A rich, velvety cream soup loaded with tender fresh broccoli florets, sharp white cheddar cheese melted into a smooth, creamy base, and seasoned with garlic, onion, and cracked black pepper. Comforting, hearty, and packed with flavor — served with house croutons.

## Grilled Sweet Potatoes

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Thick-cut sweet potato rounds or wedges brushed with herb-infused olive oil and grilled over an open flame until the natural sugars caramelize into deep, charred grill marks and the interior becomes creamy and tender. Finished with a drizzle of honey, fresh thyme, and a sprinkle of cinnamon. Sweet, smoky, and soulful.

## Crawfish Cornbread

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Southern cornbread elevated to a catering centerpiece — a rich, moist jalapeño-cheddar cornbread batter studded generously with fresh Louisiana crawfish tails, roasted corn kernels, and diced peppers, baked until golden and fragrant. Served in wedges with honey butter — a bold, uniquely New Orleans take on a beloved classic.

## Stuffed Bell Peppers

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Vibrant, green bell peppers halved and loaded with a hearty filling of seasoned ground beef, crab meat, long-grain white rice, shrimp, onions, garlic, and Creole seasoning, then topped with a generous blanket Italian bread crumbs.

### **Boudin Dirty Rice (Entrée)**

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Louisiana's beloved boudin in a new form — our signature boudin dirty rice serves as a complete standalone entrée, featuring crumbled boudin sausage deeply folded with seasoned long-grain rice, chicken liver, the Holy Trinity, and bold Creole spices. Hearty, authentic, and packed with the unmistakable flavor of South Louisiana.

### **Tri-Color Herb-Roasted Potatoes**

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A beautiful and flavorful medley of red, gold, and purple baby potatoes tossed in a blend of fresh rosemary, thyme, garlic, and olive oil, then roasted at high heat until each variety develops its own unique caramelized crust while remaining tender inside. Colorful, rustic, and deeply satisfying.

### **Au Gratin Potatoes**

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Thin-sliced Yukon Gold potatoes layered in a deep casserole dish with a rich béchamel sauce of butter, cream, garlic, and nutmeg, then blanketed in layers of Gruyère and sharp cheddar cheese and baked until golden-brown, bubbling, and gloriously indulgent. A classic French-inspired side that elevates any event table.

### **Creamy Mac & Cheese**

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Ultra-rich, ultra-creamy macaroni and cheese built with a velvety cheese sauce of sharp white cheddar, Gruyère, and cream cheese poured over tender elbow pasta, finished with a toasted breadcrumb crust that shatters at the first bite. The grown-up version of the childhood classic that every guest reaches for first.

### **Coq Au Vin**

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A French country classic given a Southern soul — bone-in chicken pieces braised low and slow in a rich, full-bodied red wine sauce with pearl onions, cremini mushrooms, fresh thyme, garlic, and smoky lardons until the chicken is fall-off-the-bone tender and the sauce reduces to a luxurious, glossy essence. Served with buttered noodles or herb mashed potatoes.

### **Baked Potato Bar**

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A fully loaded, interactive baked potato station featuring giant, perfectly baked russet potatoes with crispy skins, alongside a generous spread of toppings — including whipped butter, sour cream, shredded cheddar, crispy bacon bits, sliced green onions, steamed broccoli, and house chili. A crowd-pleasing, self-serve centerpiece for any casual event.

### **Baby Back Ribs (Entrée)**

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Tender, slow-smoked baby back pork ribs, seasoned with a bold house rub and cooked until the fat renders and the meat pulls from the bone with ease. Served in half-rack or full-rack portions, sauced or dry, with sides of cole slaw and baked beans. A hands-on, crowd-loving entrée that always draws a crowd.

### **Crawfish Monica (Entrée)**

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New Orleans' most famous pasta dish and a Jazzfest icon — plump Louisiana crawfish tails bathed in a rich, buttery Creole cream sauce with green onions, garlic, and a blend of Cajun spices, then tossed generously over perfectly cooked rotini pasta. Named after Monica Davidson, the dish has fueled a city's love affair since 1984.

### **Chicken Andouille & Shrimp Gumbo**

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A triple-threat gumbo loaded with pulled chicken, sliced smoky Andouille sausage, and plump Gulf shrimp swimming in a rich, dark mahogany roux-based stock seasoned with the Holy Trinity, file powder, and Creole spices. One pot that captures the full flavor spectrum of South Louisiana.

## Seafood Gumbo (Entrée)

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A rich, restaurant-quality seafood gumbo featuring an abundant harvest of Gulf shrimp, blue crab, oysters, and crawfish tails — all simmered together in a deeply flavored dark roux with okra, the Holy Trinity, and bold Creole seasoning. Served over steamed white rice with French bread for a complete, unforgettable meal.

## Red Beans & Rice (Entrée)

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New Orleans' Monday tradition, elevated to a full entrée — slow-simmered small red kidney beans cooked down with thick slices of smoked Andouille sausage, the Holy Trinity, bay leaves, and Creole seasoning into a thick, rich, protein-packed pot of pure bayou comfort. Served over fluffy long-grain white rice with skillet cornbread.

## Shrimp & Grits (Entrée)

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The quintessential Louisiana seafood entrée — tender Gulf shrimp sautéed in a rich, buttery Cajun tasso cream sauce with bell peppers, onions, and celery, spooned generously over a bed of hot, creamy stone-ground white cheddar grits. Every spoonful is pure Southern elegance.

## Jambalaya — Chicken & Sausage

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Louisiana's one-pot masterpiece — tender chicken thighs and smoky sliced Andouille sausage cooked deep in a rich, tomato-based Creole sauce with the Holy Trinity and bold spices, then combined with long-grain white rice and simmered together until every single grain absorbs the bold, smoky, complex layers of the bayou. Thick, hearty, and deeply satisfying.

## Pepper Jack Mac & Cheese

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Our fan-favorite mac and cheese, reimagined with a Cajun kick — tender elbow macaroni smothered in a fiery, creamy sauce of melted pepper Jack cheese, diced jalapeños, and a blend of spices that builds a slow, satisfying heat with every bite. Comforting and bold at the same time.

## Pulled Brisket Tacos

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Slow-smoked, hand-pulled hickory brisket piled high on warm, soft flour tortillas and topped with house-made pickled red onions, fresh jalapeños, charred corn salsa, cilantro-lime crema, and a drizzle of smoky chipotle sauce. The holy marriage of Texas pit BBQ and Louisiana street food culture.

## Oxtail Pinwheels

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A Yes Chef504 signature and absolute showstopper — tender, slow-braised oxtail meat, fall-off-the-bone rich and deeply flavored, pulled and seasoned with herbs and Creole spices, then rolled tightly in flaky puff pastry dough, sliced into elegant spirals, and baked until golden and shattering. A sophisticated, unexpected twist on one of the most beloved cuts in Southern soul food.

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# ❖ YES CHEF504 CATERING ❖

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New Orleans Inspired · Elevated Flavors · Unforgettable Events

Final menu selections due 72 hours before event  
50% non-refundable deposit required at booking  
Contact Yes Chef504 for fully custom menu packages