

The Chimneys < Catering To-Go > 2025

• SOUPS & GUMBO •

	½ gal	gal
Crab & Corn Bisque	60	120
Oyster Rockefeller	55	110
Shrimp & Roasted Red Pepper	55	110
Seafood Gumbo (shrimp, crab, crab claws)	70	140

• SALADS •

	½	full
House	45	90
House with Shrimp	70	140
House with Chicken	60	120
Pasta Salad with Shrimp	70	140

• SIDES •

	½	full
New Potatoes	40	80
Almond Green Beans	40	80
Steamed Broccoli	40	80
Asparagus with lemon butter	40	80
Sautéed Vegetables	50	100

• FRENCH BREAD •

Pan for 10 people (5 loaves)	30
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• DESSERTS •

Key Lime Pie (8")	35
Bread Pudding (1/2 pan)	50
Pecan Pie	40

• ENTRÉES & PASTAS •

	½	full
Shrimp Jambalaya	70	140
Shrimp Creole Penne	70	140
Chicken Creole Penne	60	120
Baked Seafood Penne Pasta	80	160
Broiled Fish	mkt	mkt
Fried Fish	mkt	mkt
Roasted Chicken	65	130
Fried Chicken Breast Strips	65	130
Roasted Pork Tenderloin	100	200
Roasted Beef Tenderloin	n/a	275

• BREAKFAST & BRUNCH •

	½	full
Shrimp & Grits	75	150
Grits & Grillades	80	160
Breakfast Casserole	65	130
French Toast	50	100
Sliced Smoked Ham	65	125
Bacon	75	140
Breakfast Potatoes	60	120
Muffins	\$36/dozen	
Turnovers	\$36/dozen	

Orders must be placed 24 hours in advance

< Disposable utensils & plates available >

7% tax & 15% service charge on each order

½ pan @8-10 people; full pan @16-20 people