

PHIL'S OYSTER BAR  
EST. 1950  
& SEAFOOD

Phil's

OYSTER BAR  
& SEAFOOD

BATON  
ROUGE  
*Louisiana*

# CATERING MENU

**SERVING SIZES**

**HALF PAN SERVES 8-10 | FULL PAN SERVES 16-20**

**1 QRT. SERVES 4 CUPS OR 2 BOWLS**

**1 GAL. SERVES 16 CUPS OR 8 BOWLS**

Call or text 225-335-7833 to order today!

[PhilsOysterBar.com](http://PhilsOysterBar.com)

Updated June 2023 • For current pricing, please visit [PhilsOysterBar.com](http://PhilsOysterBar.com)

## SEAFOOD

**Boiled Shrimp**  
\$2 Per Piece

**Grilled Shrimp**  
\$2 Per Piece

**Fried Shrimp**  
\$1.75 Per Piece

**Fried Oysters**  
\$2.50 Per Piece

**Fried Catfish Strips**  
\$2.75 Per Piece

## SOUPS

**Crab & Corn Bisque**  
\$28 – Quart  
\$110 – Gallon

**Creole Tomato Basil Soup**  
\$20 – Quart  
\$84 – Gallon

**Seafood Gumbo**  
*Includes rice in a separate container*  
\$35 – Quart  
\$135 – Gallon

**Chicken & Andouille Gumbo**  
*Includes rice in a separate container*  
\$22 – Quart  
\$88 – Gallon

## SALADS

**Caesar Salad**  
*Dressing on the side*  
\$40 – Half Pan  
\$75 – Full Pan

**Sensation Salad**  
*Dressing on the side*  
\$35 – Half Pan  
\$65 – Full Pan

**Harvest Salad**  
*Dressing on the side*  
\$40 – Half Pan  
\$80 – Full Pan

**House Salad**  
*Dressing on the side*  
\$35 – Half Pan  
\$70 – Full Pan

## TRAYS

**Shrimp or Catfish Po'boys**  
\$50 – Small // 3 Po'boys cut into 4s    \$100 – Large // 6 Po'boys cut into 4s

## APPETIZERS

**Crab Fingers**  
*Available Marinated, Fried, and Sautéed*  
\$100 – 1 Pound

**Boudin Balls**  
\$2 Per Piece

**Buffalo Chicken Wings**  
\$2 Per Piece

**Fried Crab Ball**  
\$3 Per Piece

**Mini Crab Cake**  
*Bite-sized*  
\$4 Per Piece

**Crab Cake**  
\$3 Per Piece

**Crab Claws Bordelaise**  
*Sautéed in garlic butter*  
\$120 – Half Pan  
\$260 – Full Pan

**Crab Dip**  
\$60 – Half Pan  
\$120 – Full Pan

**Crab Stuffed Mushroom**  
\$3.50 Per Piece

**Crawfish Cheesecakes**  
*Bite-sized*  
\$2 Per Piece

**Crawfish Pies**  
*Bite-sized*  
\$2 Per Piece

**Caprese Skewers**  
\$25 – Dozen

**Phil's Fried Pickles**  
\$30 – Half Pan  
\$60 – Full Pan

**Meatballs**  
*Bite-sized*  
\$2.50 Per Piece

**Meat Pies**  
\$2 Per Piece

**Fried Chicken Drumettes**  
\$2 Per Piece

**Fried Chicken Tenders**  
*Includes remoulade sauce*  
\$1.50 Per Piece

**Spinach Artichoke Dip**  
*Includes chips*  
\$150 – Full Pan

**Shrimp Spinach Artichoke Dip**  
*Includes chips*  
\$170 – Full Pan

**Sliders**  
\$3 Per Piece  
\$3.25 Per Piece  
*Add Cheese*

**Stuffed Shrimp**  
\$5 Per Piece

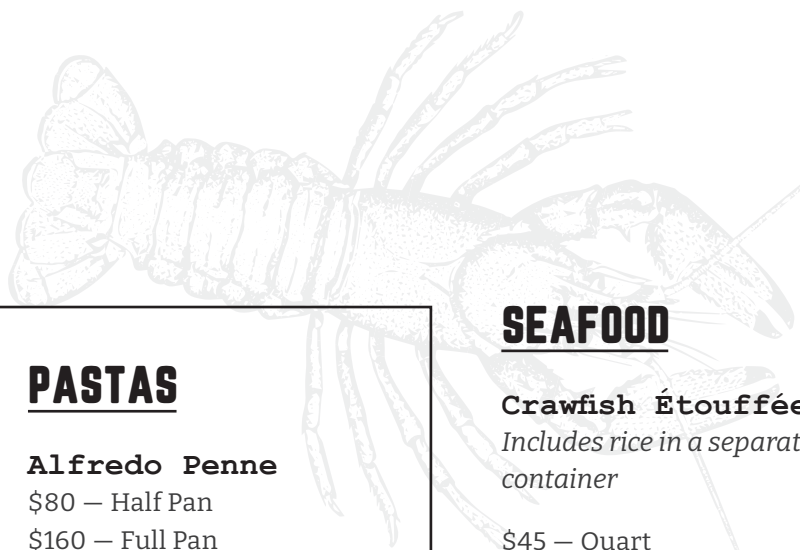
## OYSTERS

*Only served on-site by Phil's staff*

**Phil's World Famous Charbroiled Oysters**  
Market Price

**Fresh Shucked Raw Oysters**  
Market Price

# ENTRÉE DISHES



## SEAFOOD

### PASTAS

#### **Alfredo Penne**

\$80 — Half Pan

\$160 — Full Pan

#### **Chicken Alfredo Penne**

\$90 — Half Pan

\$180 — Full Pan

#### **Shrimp Alfredo Penne**

\$90 — Half Pan

\$180 — Full Pan

#### **Mac & Cheese**

\$50 — Half Pan

\$100 — Full Pan

#### **New Orleans Pasta**

*Penne pasta with chicken and andouille sausage in a Creole tomato sauce*

\$65 — Half Pan

\$130 — Full Pan

#### **Crawfish Vermilion Pasta**

*Louisiana crawfish tails in a Creole cream sauce with penne pasta*

\$120 — Half Pan

\$200 — Full Pan

#### **Spaghetti & Meatballs**

*In Mama's red sauce*

\$115 — Half Pan

\$230 — Full Pan

#### **Crawfish Étouffée**

*Includes rice in a separate container*

\$45 — Quart

\$165 — Gallon

#### **Crawfish Mac & Cheese**

\$75 — Half Pan

\$155 — Full Pan

#### **New Orleans BBQ Shrimp**

\$2.25 Per Piece

#### **Trout Almondine**

*With roasted almonds and lemon butter sauce*

\$23.99 Per Piece

\$123.99 — 6 Pieces

\$243.99 — 12 Pieces

#### **Trout Pecan**

\$20 Per Piece

\$140 — 8 Pieces

\$275 — 16 Pieces

## CHICKEN

#### **Grilled Chicken Breast**

*Boneless*

\$8 Per Piece

#### **Grilled Chicken Pesto**

\$9 Per Piece

\$80 — 10 Pieces

\$160 — 20 Pieces

#### **Chicken & Andouille Jambalaya**

\$60 — Half Pan

\$115 — Full Pan

#### **Chicken Piccata**

\$9 Per Piece

\$90 — 10 Pieces

\$180 — 20 Pieces

## BEEF

#### **Hamburger Steak**

*With caramelized onions and brown gravy*

\$6 Per Piece

#### **Roast Beef Debris**

*With gravy*

\$60 — Half Pan

\$120 — Full Pan

## PORK

#### **Red Beans & Rice**

*With smoked sausage*

\$80 — Half Pan

\$160 — Full Pan

# LAGNIAPPE

## SIDES

### **Asparagus**

Blanched or grilled

\$55 – Half Pan

\$80 – Full Pan

### **Baby French Green Beans**

\$55 – Half Pan

\$110 – Full Pan

### **Broccoli**

\$35 – Half Pan

\$45 – Full Pan

### **Coleslaw**

\$30 – Half Pan

\$40 – Full Pan

### **French Fries**

\$35 – Half Pan

\$70 – Full Pan

### **Crawfish Spoonbread**

\$105 – Half Pan

### **Parmesan Polenta**

\$50 – Half Pan

### **Mashed Potatoes**

\$55 – Half Pan

\$90 – Full Pan

### **Pasta Salad**

\$35 – Half Pan

\$70 – Full Pan

### **Potato Salad**

\$40 – Half Pan

\$80 – Full Pan

### **Stuffed Potatoes**

\$3.99 – Each



## DESSERTS

### **White Chocolate Bread Pudding**

*With Amaretto crème Anglaise*

\$65 – Half Pan

\$125 – Full Pan

### **Ricotta Cheesecake**

\$80 – 10 Inch Cake

### **Phil's Bread Pudding**

\$40 – Half Pan

\$80 – Full Pan

## ADD-ONS

### **Horseradish**

\$4.50 – Cup

### **Cocktail Sauce**

\$12 – Pint

### **Remoulade**

\$6 – Pint

\$12 – Quart

### **Tartar Sauce**

\$6 – Pint

\$12 – Quart

### **Sensation Dressing**

\$10 – Pint

\$20 – Quart

## BREAKFAST

### **Grits**

\$80 – Full Pan

### **Manda Sausage**

\$155 – Full Pan

### **Scrambled Eggs**

\$70 – Full Pan



# OFF-SITE BAR PACKAGES

For  
Off-site  
only

## WINE

**House Wine:**  
**\$30 Per Bottle**  
Chardonnay, Pinot Noir,  
Cabernet, Sauvignon  
Blanc, Brut

**Premium:**  
**\$75 Per Bottle**  
Frank Family Chardonnay,  
Frank Family Cabernet,  
Frank Family Pint Noir

## BEER

**\$75 Per Case**  
Michelob ULTRA, Miller Lite,  
Bud Light, White Claw Hard  
Seltzer, Corona, Abita Amber,  
Purple Haze, Shiner Bock

## SOFT DRINKS & MIXERS

**\$30 Per Case**

**Lemons & Limes**  
\$10 Per Quart

## LIQUOR

**Bronze:**  
**\$30 Per Bottle**  
House Vodka, Gin, Rum,  
Tequila, Whiskey, Scotch

**Silver:**  
**\$60 Per Bottle**  
Titos Vodka, Tanqueray  
Gin, Bacardi Rum, Tres  
Agaves Blanco Tequila,  
Jack Daniels, Dewar's  
Scotch

**Gold:**  
**\$80 Per Bottle**  
Grey Goose, Bombay  
Sapphire, Bayou Silver  
Rum, Don Julio Tequila,  
Woodford Reserve, Johnny  
Walker Black

## **EXTRAS**

Disposable plates, utensils, napkins and drinkware can be provided for a charge of \$2 per person.

Disposable chafing dishes (wire frame, aluminum pans, serving utensils, and two 6-hour sternos) are available for \$25 each.

## **DELIVERY & DROPOFF SERVICE**

There is a delivery charge of \$50 for all catering orders.

If your hot food will be eaten over the course of several hours, such as for tailgates, we recommend using chafing dishes with sternos to keep warm.

For deliveries where the hot items will be eaten shortly after delivery, no chafing dish with sternos are needed. Food goes straight from our ovens into a Cambro (hot box), sealed closed and transported to you within minutes.