



à se café

southern | creole | & beyond

©   @asecafeNYC

Serving NYC | Chicago | Los Angeles | New Orleans

judith@asecafe.com www.asecafe.com

718-924-0576 | 917-259-7526

Appetizers

Crawfish Hand Pies

Savory hand pies filled with crawfish tails perfection and vegetables seasoned baked.

New Orleans BBQ Shrimp

Marinated gulf shrimp baked in butter, Creole spices, and Worcestershire sauce.

Hushpuppies (V)

Deep fried balls made from cornmeal.

Lump Crab and Artichoke Dip (V)

Lump crab and artichoke hearts mixed with a blend of cheeses. Served w/ toasted baguette or tortilla chips.

Meat Pies

Savory hand pies filled with ground beef, ground pork, and vegetables seasoned baked.

Gulf Shrimp and Grits

Gulf shrimp and andouille sausage cooked in a spicy Creole tomato sauce. Served w/ cheese grits.

Cracklins

Sliced pork belly deep fried.

Chicken Tenders

Chicken breast tenderloins marinated in Creole spices and fried to perfection.

Grape Jelly Meatballs

Beef meatballs cooked in grape jelly and chili sauce.

Fried Green Tomatoes (V)

Green tomatoes lightly fried to perfection.

Alligator Bites

Alligator fillets marinated in Creole spices. Choice of grilled or fried.

Grillades and Grits


Smothered steak simmered in a spicy Creole tomato sauce Served w/ cheese grits.

Rotel Dip (V)

Cheese dip mixed with ground beef, tomatoes, breakfast sausage, and green chiles. Served w/ tortilla chips.

****Half Pan feeds 10-12, Full Pan feeds 20-25**


(V) Vegetarian option





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Entrees

Po'Boys

Your choice of Blackened Chicken or Catfish, Fried Gulf Shrimp, Roast Beef, or Andouille Sausage. All Po'Boys are served with lettuce, tomatoes, mayo, and hot sauce. Pickles optional.

Creole Jambalaya

Chicken, andouille sausage, gulf shrimp, and rice cooked in a spicy Creole tomato stew.

Shrimp and Crawfish Etouffee

Smothered gulf shrimp and crawfish tails with vegetables. Served w/white rice.

Crawfish Monica

Crawfish tails in a creamy rich buttery wine sauce. Served w/ rotini.

Cajun Chicken Fricassee

Chicken lightly fried then smothered in Creole seasonings and vegetables. (Mixed chicken)

DePrad's Gumbo

DePrad's family Creole gumbo cooked with chicken, andouille sausage, crab, shrimp, alligator sausage, chaurice (creole sausage), and chicken gizzards. Served w/ white rice.

Dirty Rice

Ground pork and beef, gizzards, and rice cooked in Creole seasoning.

Blackened Chicken Alfredo

Blackened chicken in a creamy rich alfredo sauce. Served w/ fettucine.

Chicken and Andouille Sausage Gumbo

Spicy Creole stew cooked with chicken, andouille sausage, and chaurice (Creole sausage). Served w/ white rice.

Blackened Catfish


Catfish fillets seared in butter and Creole spices.

Gumbo Z'Herbes (V)

Creole greens stew cooked with various greens, ham, ham hocks, andouille sausage, veal, and chaurice (Creole sausage). Served w/ white rice.

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Entrees

Chicken and Dumplings

A creamy soup with chicken and small masses of dough.

Catfish Courtbouillon

Catfish fillets cooked in a Creole tomato stew. Served w/ white rice.

Creole White Bean Stew w/Shrimp

Great northern beans or butter beans cooked with shrimp, andouille sausage, and ham hocks. Served w/ white rice.

Jerk Chicken

Chicken marinated in Caribbean spices then baked. (Mixed chicken)

Fried Chicken

Chicken marinated in our special spices then fried. (Mixed chicken)

Fried Catfish

Catfish fillets seasoned with our special spices then fried.

Chicken Pot Pie

Chicken pie with a top and bottom crust filled with vegetables.

Redfish Courtbouillon

Redfish fillets cooked in a Creole tomato stew. Served w/ white rice.

Cajun Sticky Chicken

Chicken seared in butter and brown sugar then stewed. (Mixed chicken) Served with w/ rice.

Baked Chicken

Chicken marinated in Creole spices then baked. (Mixed chicken)

Blackened Redfish


Redfish fillets seared in butter and Creole spices.

Salmon Croquettes

Small breaded rolls containing salmon then pan fried.

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Entrees

Oxtails

Oxtails marinated in your choice of Southern or Caribbean spices. Served w/white rice or rice and peas.

Daube a La Creole (Creole Beef Stew)

Beef slowly cooked with vegetables in a tomato sauce. Served w/ white rice or spaghetti.

Hamburger Steaks

Ground beef hamburger patties smothered in gravy. Served w/ white rice.

Pork Neck Bone Fricassee

Pork neck bones and andouille sausage cooked in dark brown gravy. Served w/white rice or egg noodles.

Shrimp Creole

Shrimp cooked in a Creole tomato stew. Served w/ white rice.

Shrimp and Corn Soup

Soup with shrimp and corn.

Veal Stew

Veal stewed slowly with vegetables in a tomato sauce. Served w/ white rice.

Smothered Steaks

Tender steaks smothered in gravy. Served w/white rice.

Smothered Pork Chops

Tender pork chops smothered in gravy. Served w/ white rice.

Beef Tips

Tender chunks of beef cooked in brown gravy. Served w/white rice or egg noodles.

Beef Boulettes


Ground beef meatballs cooked in brown gravy. Served w/ white rice.

Crab, Shrimp, and Corn Bisque

Rich creamy soup with crab, shrimp, and corn.

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Sides

Red Beans and Rice (V)

Smoked ham hocks and andouille sausage simmered in red beans. Served w/ white rice.

Cornbread Dressing (V)

Cornbread mixed with chicken, broth and vegetables then baked to perfection.

Shrimp and Crawfish Macaroni and Cheese

Macaroni and cheese mixed with shrimp and crawfish.

Fried Cabbage (V)

Cabbage fried then cooked slowly.

Oyster Dressing

Cornbread mixed with oysters, broth, and vegetables.

Turnip Greens (V)

Turnip greens slowly cooked with smoked turkey.

Black Eyed Peas (V)

Black eyed peas cooked slowly with ham hocks.

Baked Macaroni and Cheese (V)

Macaroni baked with a variety of cheeses and milk.

Mixed Greens (V)

Collards, mustards, and turnip greens slowly cooked with smoked turkey.

Corn Pudding (V)

Stewed corn baked with a touch of sugar.

Candied Yams (V)

Yams cooked slowly in butter and brown sugar.

Collard Greens (V)

Collards greens slowly cooked with smoked turkey.

Green Beans (V)


Green beans cooked slowly with smoked turkey and potatoes.

Lima Beans (V)

Lima beans cooked slowly with ham hocks.

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Sides

Maque Choux (V)

Corn cooked in Creole spices with ham and vegetables.

Hot Water Cornbread

Mixture of cornmeal, water, and salt then pan fried.

Greek Salad (V)

Salad mix with black olives, tomatoes, red onions, feta cheese, Italian seasoning, stuffed grape leaves, and Romano cheese. Served w/Olive and fresh lemon juice dressing.

Steamed Vegetables (V)

Mixture of broccoli, carrots, and cauliflower tossed in seasonings and a hint of fresh lemon juice.

Cornbread

Cornmeal based sweet baked bread.

Homemade Rolls

Baked yeast rolls.

Sauteed Yellow Squash and Zucchini (V)

Yellow squash, zucchini, garlic, and onions sautéed in seasonings.

Succotash (V)

Corn and Green Lima Beans sautéed in butter and seasonings.

Potatoes Au Gratin (V)

Tender potatoes smothered in a cheese sauce and baked.

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Desserts

Tea Cakes

Soft buttery cookies often referred to as cake.

DePrad's Lemon Pie

Sweet and creamy lemon filling in a graham cracker crust

DePrad's Sweet Potato Pone

Sweet potatoes blended and then baked.

Peach Cobbler

Sweet peaches in a savory filling with a top and bottom crust then baked to perfection.

Chocolate Pie

Sweet, creamy, and chocolate filling in a graham cracker crust.

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