

# MOPHO Group Catering

514 City Park Avenue ~ NOLA 70119  
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## Hand Passed

3 choices 30 min @ 18.00 per person or 28.00 for hour

5 choices 30 min @ 24.00 per person or 34.00 for hour

Sweet Corn Hushpuppies with Spicy Shellfish Butter

Roasted and Whipped Cauliflower with smoked Cumin Vinaigrette (Vegetarian)

Pickled Shrimp with Mirliton and Shaved Andouille Salad

Crispy Fried Oysters with MOPHO Mayo and Pickled Blue Cheese

Bourbon Duck Liver Pâté with Citrus and Sweet Pepper Marmalade

Slow Cooked Eggplant with Aleppo Pepper and Turmeric on Roti Chip (Vegetarian)

MOPHO headcheese, rice cracker & blood orange mustard

open-faced NOLA hot sausage po-boy

Bánh xèo battered shrimp, with nuoc cham mango

## A La Carte Menu

### Appetizers

**Cast Iron Roast Broccolini** with Candied Citrus, Spiced Pecans and Ricotta Salata  
(Vegetarian)

9.00

**BBQ Gulf Shrimp** “MOPHO Style” with Coconut Milk, Lemongrass and Ginger Over  
Grilled Po-Boy Bread  
14.00

**Trofie Pasta with Blue Crab**, Bacon broth and Black Pepper Crème Fraische  
15.00

Crispy **Pork Belly Ham** with Smokey Black Eyed Pea Salad  
Roasted Garlic Marmalade  
13.00

**Grilled Eggplant** with Toasted Focaccia, Black Olives  
White Bean Salsa Verde (Vegetarian)  
9.00

**Creole Cream Cheese Dumpling** with Seasonal Accompaniments  
*Spring*-Bacon and Sweet Peas  
*Summer*-Sun Drop Tomato, Peaches and Country Ham  
*Fall*-Roasted Apple, Crispy Brussel Sprouts and Boudin Noir  
*Winter*- Brown Butter, Fennel and Satsuma (Vegetarian)  
11.00

## Soups

**Chilled Melon Soup** with Creole Cream Cheese, Mint and Basil  
9.00

**Blue Crab, Shrimp and Andouille Gumbo**  
Comes with choice of Louisiana Popcorn Rice or Horseradish Potato Salad  
11.00

**Carrot Soup** with Sweet Peas and Cumin (Vegetarian)  
9.00

**Louisiana Shrimp Bisque** with Bourbon Crème Chantilly  
10.00

## Salads

MG House Salad of **Roasted Beets**, Baby Greens, Ginger Vinaigrette

Whipped Goat Cheese and Popcorn Rice Croutons  
8.00

**Acorn Squash Salad** with Brown Butter Vinaigrette, Spiced Pecans  
Shaved Andouille  
9.00

**Tomato and Watermelon Salad** with Crispy Chicken Skin Cracklins  
10.00

**Chicory Salad** with warm **Tête de Cochon**, Pickled Cherries  
Smoked Shallot and Sherry Vinaigrette  
10.00

## Entrees

Slow Cooked **Pork Grillades** with Stone Ground Grits and Roasted Trinity Compote  
16.00

**Grilled Gulf Shrimp** over Louisiana Popcorn Rice Risotto  
with n'duja sausage and shaved squash salad  
19.00

Turmeric and Cinnamon Grilled **Chicken Breast** with Harissa Spiced Lebna  
Cilantro and Sweet Pepper Salad  
16.00

**Redfish Courtbouillon**  
Crispy Okra and Popcorn Rice  
19.00

**Our Steak Set**  
Choice of Filet, New York Strip, Rib-Eye or Hangar Steak  
Served Along Side Local Red Bliss Potato Home Fries with Spicy Tarragon Aioli and  
an Oven Roasted Tomato Salad  
Market Price

**Market Fish**  
Personally Designed Dish to Reflect Season and Availability  
Market Price

## Desserts

Chocolate Pot de Crème, Bourbon Crème Chantilly, Brown Sugar Spice Cookie  
9.00

Root Beer Fritters with Seasonal Fruit and Lemon Balm Ice Cream  
8.00

Condensed Milk Cake with Coffee and Chicory Ice Cream  
8.00

Seasonal Fruit Crumble with Oatmeal Streusel and Creole Cream Cheese Ice Cream  
7.00

## **Action Stations**

### **Whole Roast Hog**

Curry Pickled Vegetables, Toasted Popcorn Rice and Fresh Herbs  
18.00 per person

### **Name Your Station**

Any dish on the menu can be converted to a cooking station

## **MOPHO Specialty Stations**

**Pepper Jelly Braised Cedar Key Clams**  
with lamb lardo mint & crispy shallot  
\$6 per guest

**Grilled Two Run Farms Beef Ribs,**  
cast iron roast mustards, lime, crispy rice  
\$14 per guest

**Gulf Shrimp, Pork Shoulder, or Tofu Spring Roll**  
fermented pepper, peanut  
\$6 per guest

**Slow Roast Lamb Neck & Beet**  
in green curry with smoked tofu & Louisiana popcorn rice  
\$10 per guest

**Pork Belly Vermicelli Bowl**

with spiced peanut & citrus

\$6.50 per guest

**Crispy Fried Soft-shell Crab** with fermented black bean

pickled peppers and LA shallots

\$10 per guest

**Miniature Dessert Station**

Your choice of three miniature desserts:

Chocolate Pot de Crème, Seasonal Fruit Crumble, Condensed Milk Cake,

Peanut Butter Candy Bar, Caramelized Banana Tart, Kaffir Lime Pie

16.00 per person