



CATERING MENU

Full pans ~40–50 • Half pans 12–15 • Gallons 16–20

APPETIZERS & HORS D'OEUVRES		ENTREES & PROTEINS	
Boudin Bites	\$1.50 each	Chicken Tenders (fried or grilled)	\$2 each
Spinach Spanakopita	\$2 each	5 oz Chicken Breasts (grilled or smoked)	\$6–\$11
Crab Bites	\$2.25 each	BBQ, plain, Cajun cream, or Alice Springs*	
Mini Crab Cakes	\$3 each	Coconut Shrimp	\$1.25 each
Boiled Shrimp	\$20 / lb	Jumbo Grilled Shrimp	\$22 / lb
Jumbo Grilled Shrimp	\$22 / lb	Boiled Shrimp	\$20 / lb
Sliders (ham & cheese, pizza, cheeseburger, roast beef, turkey)	\$3–\$4 each	6 oz Pork Chops	\$8 each
Kabobs — Sausage & Chicken	\$4	<i>*Alice Springs: bacon, mushrooms, honey mustard & cheese.</i>	
Kabobs — Steak	\$9	SIDES	
Kabobs — Pork	\$5	<i>Full pan / Half pan • Most full pans feed 40–50</i>	
Spinach & Artichoke Dip (half pan)	\$75	Corn Casserole	\$90 / \$35
Buffalo Chicken Dip (half pan)	\$85	Loaded Potato Casserole	\$160 / \$55
Cheesy Shrimp & Crab Dip (half pan)	\$125	Mashed Potatoes	\$125
CAJUN DISHES		Baked Potato (butter & sour cream)	\$3 each
<i>Gallon serves 16–20</i>		Sweet Potatoes	\$3 each
Sausage & Chicken Jambalaya	\$70 / gallon	Mac and Cheese	\$100 / \$35
Red Beans and Rice	\$52 / gallon	Green Beans	\$95 / \$35
Gumbo	\$75 / gallon	Baked Beans	\$120 / \$40
Étouffée	\$75 / gallon	Broccoli Salad	\$120 / \$40
PASTAS		Cajun Rice	\$70 / \$25
<i>Full pan ~40 • Half pan 12–15</i>		Pasta Salad	\$75 / \$30
Alfredo (no meat)	\$100 / \$40	Corn Salad	\$75 / \$30
Chicken Alfredo	\$160 / \$55	Slaw	\$75 / \$25
Shrimp Alfredo	\$170 / \$60	Garden Salad (lettuce, onion, tomato, cheese, croutons)	\$75 / \$25
Cajun Mac and Cheese	\$225 / \$80	• Add bacon	upcharge
• Add Chicken	+\$40	DESSERTS	
• Add Shrimp	+\$60	<i>Full pan good for ~40</i>	
Buffalo Chicken Pasta	\$180 / \$60	Bread Pudding	\$100 / \$40
Philly Cheesesteak Pasta	\$250 / \$85	Banana Pudding	\$100 / \$40
Bacon Ranch Chicken Pasta	\$185 / \$65	Key Lime Pie	\$20 each
Pizza Pasta	\$170 / \$60		
Chicken Carbonara	\$250 / \$85		
Shrimp Carbonara	\$275 / \$90		
Spaghetti (full / half)	\$165 / \$55		
Sun-Dried Tomato Basil Cheesy Ravioli w/ Chicken	\$250 / \$85		
Sun-Dried Tomato Basil Cheesy Ravioli w/ Shrimp	\$275 / \$95		

Prices subject to change. Contact us for custom menus, dietary needs, delivery, or large events. All items prepared fresh. Minimum quantities may apply.
(256) 894-7878 • papadubis.com • 9510 US Hwy 431, Albertville, AL

ADDITIONAL CATERING SERVICES

BEVERAGES

Tea	\$6 / gallon
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Water	\$3 / gallon
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Average 1 gallon per 12 people

Glass drink dispensers available — add \$25 for dispenser use

DISPOSABLES

Cups, Cutlery & Plates	\$3 / person
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- Plates are heavy-duty “wedding style” (ask for samples)
- Cutlery is heavy-duty and looks real
- Cups are 16 oz clear

FULL SERVICE CATERING

Includes delivery, set-up, chafing dishes, serving utensils, and breakdown. Server(s) set up the drink station and food line, maintain the line, then break down and clean our stations.

Server Fee	\$150 per server
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Number of servers depends on event size.

Additional charge for server(s) to cut and plate cake.

DELIVERY ONLY / DROP-OFF

Delivery Fee	\$30 – \$100
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Price depends on distance from the store.