

Langenstein's

SINCE 1922

WHERE FOOD LOVERS SHOP
The New Orleans Way



OLD METAIRIE
800 Metairie Road
(504) 831-6682

HOURS
Mon - Sat
7:00 am - 8:00 pm
Sun
7:00 am - 7:00 pm

UPTOWN
1330 Arabella Street
(504) 899-9283

HOURS
Mon - Sat
7:00 am - 7:00 pm
Sun
8:00 am - 6:00 pm

RIVER RIDGE
122 Sauve Road
(504) 739-1000

HOURS
Mon - Sat
7:00 am - 8:00 pm
Sun
7:00 am - 7:00 pm

www.langensteins.com
We ship anywhere!

Sandwiches

Meat Sandwiches 50 Ct. or 100 Ct.

Turkey, roast beef and ham. Please specify white, wheat or mixed bread.

Mixed Sandwiches 50 Ct. or 100 Ct.

Turkey, roast beef, ham, chicken salad, tuna salad and egg salad. Please specify white, wheat or mixed bread.

Salad Sandwiches 50 Ct. or 100 Ct.

Chicken, tuna and egg salad. Please specify white, wheat or mixed bread.

Mini Muffalettas 50 Ct.

Small-sized version of a New Orleans classic with ham, olive salad and provolone cheese.

BLT Sandwiches 50 Ct. or 100 Ct.

Chicken Salad On Mini Croissant 25 Ct. or 50 Ct.

Hye Rollers

Assorted wraps with a variety of fillings rolled & sliced.

Selections include: turkey & cheese; roast beef & cheese; salmon; or vegetarian.

Party Trays

Baked Brie with Pesto Sauce Small or Large

Creamy brie cheese topped with pesto sauce, then wrapped in phyllo dough and baked golden brown.

Baked Brie with Praline Sauce Small or Large

Creamy brie cheese topped with praline sauce, then wrapped in phyllo dough and baked golden brown.

Shrimp Terrine

Creamy blend of shrimp in a light cream sauce molded into an easy-to-slice loaf. Perfect for crackers or party breads.

Cheese Tray

Swiss, Cheddar, and Pepperjack on a 12" Tray.

Fruit and Cheese Tray

Seasonal fruit and three cheeses.

Arranged on a 12" or 16" tray.

Fruit Tray

Seasonal fruit cut and sliced. Arranged on a 12" or 16" tray.

Shrimp Tray

Succulent cocktail shrimp served with either cocktail or remoulade sauce.

Vegetable Tray

Carrot sticks, yellow squash, zucchini, broccoli, cucumber and celery, served with the original Le Popeye dip.

Arranged on a 12" or 16" tray.



Coconut Beer Shrimp 25 Ct.

Plump juicy gulf shrimp coated in seasoned flour, dipped and rolled in tender flaky coconut, then deep fried golden brown.

Smoked Salmon Tray

Assorted Sushi Tray 50 Pieces.

Combination Of Crunchy Roll, California Roll, Cajun Crawfish Roll, Rock N Roll And Rainbow Roll.

Finger Foods

Artichoke Balls 50 Ct.

Herbs and spices blended with fresh artichoke hearts, grated Romano cheese and bread crumbs.

Bite Sized Crawfish Pies 50 Ct.

Mini pie crusts filled with a special blend of herbs, spices and crawfish tails.

Boudin Stuffed Mushrooms 50 Ct.

Lightly bronzed button mushrooms stuffed with homemade boudin and dusted with bread crumbs.

Smoked Stuffed Mushrooms 50 Ct.

Smoked button mushrooms seasoned and stuffed with a creamy crab meat filling.

Fried Drummettes 50 Ct.

Seasoned flavor is our secret to tender, juicy drummettes fried in pure cottonseed oil.

Herb Roasted Drummettes 50 Ct.

Secret family herb blend used to season tender chicken drummettes, then roasted to perfection.

Chicken Tender Platter 50 Ct.

White chicken breast strips, battered and seasoned, fried golden brown. Comes with one dipping sauce.

Pin Wheels 50 Ct.

Light and flaky puff pastry filled with either ham & cheese; roast beef & cheese; vegetables & cheese; smoked salmon, mushrooms, capers & cheese; savory sausage, mushrooms, peppers & cheese; or bacon, mushrooms & bleu cheese.

Deviled Eggs 50 Ct.

Smoked Salmon Deviled Eggs 50 Ct.

Mini Meatballs 50 Ct. or 100 Ct.

Tender moist ground beef seasoned and rolled into bite size meatballs. With BBQ Sauce Or Marinara Sauce.

Mixed Fried Chicken 25 Ct. or 50 Ct.



Prepared Salad

Chicken Salad

Egg Salad

Tuna Salad

Almond Chicken Salad

Turkey Salad

Creole Potato Salad

Homestyle Potato Salad

Shrimp Salad

A combination of creole mustard, mayo, capers and horse-radish blended and mixed with Gulf Shrimp.

Shrimp Remoulade

Gulf shrimp tossed in our house made Remoulade sauce with celery and green onions.

Curried Chicken Salad

Sides

Stuffed Bell Pepper

Fresh Louisiana bell pepper stuffed with a blend of ground beef, rice, seasoned bread crumbs and spices.

Stuffed Crab Two Pack

Crab meat blended with herbs and spices in a light cream sauce and bread crumb stuffing.

Double Stuffed Potato Two Pack

Cranberry Conserves Seasonal

Dips

The Original Better Cheddar Dip

A creamy blend of cheddar cheese, cream cheese, garlic, nuts, herbs and spices.

Le Popeye

Chopped spinach blended with herbs and spices, cream cheese, sour cream and green onions.

Shrimp Dip

A blend of sour cream, cream cheese, toasted garlic, smoked shrimp, herbs and spices

Smoked Mushroom Dip

Chopped smoked button mushrooms blended with herbs and spices, cream cheese, sour cream, roasted pine nuts, garlic and green onions.

Smoked Salmon Dip

Filets of smoked salmon mixed with red onions, sour cream, cream cheese, peppers, herbs and spices.

Pimento Cheese

Cheddar cheese, mayonaise, cream cheese, garlic, white pepper, and pimentos blended together to create a delicious spread.

Soups

Chicken Andouille Gumbo

Family recipe with loads of juicy chicken, okra and Cajun sausage.

Corn And Crab Bisque

Tender yellow corn and Louisiana claw crab meat infused with a sherry cream sauce.

Cream Of Artichoke

Quartered artichoke hearts blended with cream, chicken stock and spices.

Genuine Turtle Soup

Turtle meat mixed with bell peppers, onions, celery and a splash of sherry.

Roasted Corn Soup

Fresh yellow corn slow-roasted then added to a creamy chicken stock.

Seafood Gumbo

Juicy shrimp and crab meat blended with rich seafood stock, bell pepper, celery and garlic.

Beef Vegetable Soup

Beef, mixed vegetables, tomato sauce, tomato fillets, diced potatoes and spaghetti.

Red Beans

Camilla red kidney beans slow cooked with the trinity herbs & spices until smooth & creamy.

Crawfish Etouffee

Tender juicy crawfish smothered in Lagensteins own etouffee sauce.

Shrimp Creole

Gulf shrimp slow cooked with bell peppers, celery, onions, herbs & spices in a rich, red Creole sauce.

Beef Grillades

Sliced beef cooked until tender in a red brown gravy.

Meatballs And Gravy

Seasoned ground beef rolled into tender juicy balls, slow cooked in our Marinara sauce.

Crawfish Bisque

Fresh crawfish tails and stuffed crawfish heads in a rich, savory sauce. An old New Orleans favorite.

Dressings

Cornbread And Crawfish quart or casserole

Cornbread quart or casserole

Pecan quart or casserole

Oyster quart or casserole

Turkey Gravy



Meat

Whole Trimmed Beef Filet

USDA Choice or Prime Beef.

Bone In Beef Rib Roast

USDA choice or Prime. Please specify 3 to 7 ribs.

Whole Turkey (8-10 lbs or 12-14 lbs cooked weight)
Baked Or Smoked

Whole Fried Turkey (8 lbs cooked average)

Bone In Turkey Breast

Baked Or Smoked

Whole Boneless Turkey Breast (8 lb average)

Baked Or Smoked, Sold whole only

Turduchen (Unstuffed option available)

Deboned turkey with leg and wing bones still intact, stuffed with tender, boneless duck breast and fresh boneless chicken breast and your choice of dressing.

Boneless Stuffed Turkey

Whole turkey fully deboned with wing and leg bones intact. Stuffed with your choice of dressing.

Spiral Sliced Ham (Baked and decorated option available)

A party favorite ready to serve.

Whole Boneless Ham

Cure 81 boneless ham. Delicious and lean.

Pork Crown Roast

Premium American center-cut pork rack. French-cut, trimmed, tied and seasoned to create a beautiful crown. Please specify 16, 18, 24, 32 ribs.

Whole Pig

Whole, young, tender pig seasoned and slow-roasted.

Leg Of Lamb

A domestic leg of lamb. Please specify if needed deboned.

Lamb Crown Roast

Rack of choice lamb, French-cut, trimmed and tied for a beautiful crown. We use only American Spring lamb known for its mild and tasty flavor. Please specify 16, 24, 32 ribs.

Masterpiece Roast

A boneless pork loin stuffed with veal cutlet, tenderloin of beef and imported Provolone cheese. Seasoned with rosemary, thyme and other herbs and spices.

Pete's Pulled Pork

Smoked Sliced Beef Brisket



Casserole Pans

Twice Baked Cauliflower entrée or pan

Cauliflower, cream cheese, bacon bits, green onions, shredded cheddar cheese.

Crab, Shrimp & Artichoke Casserole entrée or pan

A delicious blend of crab meat, shrimp and artichoke with Parmesan cheese, seasoning, and mixed with bread crumbs.

Sweet Potato Souffle Casserole quart or pan

Sweet potatoes seasoned with our own blend of herbs, spices and fresh cream, then whipped until velvety smooth.

Potato Au Gratin Casserole entrée or pan

Idaho potatoes sliced and seasoned then baked in our own creamy cheese sauce.

Broccoli Au Gratin Casserole entrée or pan

Fresh broccoli steamed then tossed in a creamy cheese sauce then topped with shredded cheddar.

Lasagna entrée or pan

Italian style ground beef cooked in our Marinara sauce then tucked between pasta then topped with Marinara sauce and grated parmesan. Lasagna also available as an option with meat and spinach.

Crawfish Monica

Tender crawfish with pasta tossed in our own Marinara sauce then topped with shredded Parmesan cheese.

Jambalaya entrée or pan

Chicken & sausage mixed with the trinity and rice added to a Creole red sauce.

Mirliton Casserole entrée or pan

Mirliton and shrimp cooked with herbs, spices and seasoned bread crumbs.

Macaroni & Cheese Casserole entrée or pan

Tender elbow macaroni in our own special cheese sauce.

Green Bean Casserole entrée or pan

Fresh picked green beans cooked in a hearty mushroom and onion sauce then topped with fried onions.

Eggplant Casserole entrée or pan

Eggplant with shrimp blended in a creamy Bechamel sauce with freshly grated Parmesan cheese and seasoned bread crumbs.

Creamed Spinach Casserole entrée or pan

Chopped spinach sautéed in onions, heavy cream and cream cheese. Topped with a layer of Parmesan cheese.

Creamed Potato Casserole

Roasted potatoes scooped out of the shell then whipped with cream cheese, sour cream, & chives then topped with shredded cheddar cheese.

Mashed Potatoes entrée or pan

Creamy potatoes mashed with butter, salt, and pepper.

Candied Yams quart or pan

Sweet potatoes cooked in a light, sweet syrup.

Pies

Apple

Blueberry

Cherry

Coconut Custard

Egg Custard

Peach

Pecan

Pumpkin

Sweet Potato

**WE ASK YOU TO PLEASE ORDER
AT LEAST 24 HOURS IN ADVANCE.**

**YOU CAN ALSO ORDER ONLINE AT
www.langensteins.com**



SERVICE
with **A SMILE**