

APPETIZERS SOUP • SALAD

LOUISIANA GARLIC SHRIMP BRUSCHETTA \$7

Panzanella (kalamata olives, cherry tomatoes in a light blend of garlic, lemon juice, sauteed shrimp and olive oil) is placed on crostinis.

SHRIMP COCKTAIL \$13

Five large shrimps with Cocktail Sauce, lemon wedge and crostinis.

SOUP OF THE DAY \$6

Served with a side of toasted artisan bread. Add Side Salad \$3

VOODOO DADDY'S SIDE SALAD \$3

Spring mix, cherry tomatoes, cucumbers, red onions.
Choice of Red Wine Vinegar & Oil, Ranch or Apple Cider Vinaigrette dressing. Served with Voodoo Toast.

VOODOO DADDY'S ENTREE SALAD \$9

Your choice of Grilled Cajun Chicken, or Grilled Caribbean Chicken served on spring mix, cherry tomatoes, cucumbers, red onions. Choice of Red Wine Vinegar & Oil, Ranch or Apple Cider Vinaigrette dressing. Served with Voodoo Toast.

NEW! MARDI GRAS SALAD \$10

Grilled Cajun Chicken served on romaine lettuce, black beans, corn, tomatoes, red onions topped with tortilla strips, cheddar cheese and ranch dressing.

GATOR PUPPIES OR MUFFALETTA PUPPIES \$6

NEW! GATORS NEST \$9

A combination of Muffaletta and Gator Puppies over a bed of seasoned creole fries, drizzled with Voodoo remoulade sauce.

LITTLE SHRIMPS MENU

Choose one entree and one side dish \$6

Drink Included
10 and Under

ENTREE	SIDES
Chicken Strips	Apple Sauce
Popcorn Shrimp	Orange Slices
Voodoo Pasta	White Rice
Red Beans & Rice	Creole Fries

BEIGNETS (4) \$5

Voodoo Daddy's™ Steam Kitchen Catering Menu

Choose a catering pack, choose your entrees, and choose your sides. Or you can choose your dishes a la carte.

Catering Pack	NoLA	Voodoo	Bayou
Feeds	\$129 10	\$249 20	\$499 40
1 Kettle Entree Choices	Pick 2	Pick 3	Pick 4
Half gallons or two quarts			
Chicken Gumbo	—	—	—
Chicken Pan Roast	—	—	—
Shrimp Creole	—	—	—
Shrimp Bisque	—	—	—
Southern Style Etouffee	—	—	—
Voodoo Pasta	—	—	—
Red Beans & Rice	—	—	—
with Andouille Sausage	—	—	—
Add shrimp \$6.00/qt			
Choice of white or dirty rice with each quart of the above			
All dishes will be cayenne pepper-seasoned to order			
All kettle dishes the rice will be folded into the sauce.			
2 Jambalaya	1/2 gal	1 gal	2 gal
3 Choice of Sides	Pick 2 30 oz	Pick 3 60 oz	Pick 4 120 oz
Red Beans & Rice	—	—	—
Macque Choux	—	—	—
Roasted Corn & Pepper with Cajun Seasoning	—	—	—
White Cheddar Cheese Grits	—	—	—
Cajun Seasoned Fried Okra	—	—	—
Hush Puppies	—	—	—
4 Remoulade Garlic Bread	10	20	40

A La Carte Items

Cajun Chicken	\$7/lb
Jerk Chicken	\$7/lb
Cajun Seasoned Catfish	\$13/lb
Cajun Seasoned Chicken Tenders	\$8/lb
Cajun Seasoned Fried Shrimp	\$19/lb
Roasted Andouille Sausage	\$12/lb
Pan of Salad (feeds 5 per pan)	\$12
Bottle Louisiana Hot Sauce	\$3
All Kettle Dishes per Quart	\$22

Appetizers

Gator Puppies	20	\$30
Muffaletta Puppies	20	\$30
Beignets	20	\$15
	40	\$30
	80	\$60

Necessaries

Plates & Utensils	\$1 ea
Serving Utensils	\$1.5 ea
Disposable Tablecloth	\$3 ea.
6 Ft Table Rental	\$6 ea
Sterno Burners	\$2 ea
Servers	\$35/hr
Gratuity	20%
Delivery	\$20

**WE'RE HERE
TO HELP
480-659-6145**



BONNAROO!

Our favorite word, Bonnaroo! means "best on the street."

When you have a big gathering, we're happy to handle all the fixin's in the very best tradition of Voodoo Daddy's™!

**Log-on to VooDooDaddy.com
for takeout and delivery**

[f](#) [ig](#) @VOODOODADDYSKITCHEN

480-659-6145

1325 W. Elliot Rd. Suite 106 Tempe, AZ 85284

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STEAM KETTLE ENTREES

Each dish is cooked to order in our signature seafood stock along with garlic, shallots, Cajun seasonings, and the Cajun Holy Trinity of onion, celery, red and green bell peppers. Served with white rice and remoulade Voodoo toast. For each entree, choose your cayenne pepper heat level from our sliding scale of zero to ten. Substitute "dirty rice" \$.75 or add a "dirty fried egg" \$1.

GUMBO **\$11**
Chicken and Andouille sausage. Add Crab \$3 Add Shrimp \$1.50

JAMBALAYA - CHICKEN & SAUSAGE **\$10**
The legendary Cajun rice dish. Add Crab \$3 Add Shrimp \$1.50

PAN ROAST **\$11**
Chicken cooked in a rich lobster, citrus, roasted garlic broth finished with a tomato cream sauce. Add Crab \$3 Add Shrimp \$1.50

NEW! BLACKENED TILAPIA **\$13**
Tilapia cooked with our blend of spices served on a bed of rice and smothered in a rich Cajun Creole sauce.

SHRIMP CREOLE **\$12**
French in origin and Spanish in heritage. Shrimp, vegetables and spices cooked in traditional tomato pepper sauce. Add Crab \$3

SOUTHERN STYLE ETOUFFEE **\$12**
The french word for 'smothered.' We smother shrimp and crawfish tails in a rich tomato based vegetable stew. Add Crab \$3

SHRIMP BISQUE **\$12**
Shrimp cooked in a velvety cream bisque and finished with butter.

SHRIMP & GRITS **\$12**
Shrimp and Tasso Ham cooked in a creamy butter sauce on a bed of white cheddar cheese grits.

NEW! SHRIMP & CHICKEN LINGUINE **\$12**
Shrimp and chicken cooked in a savory tomato cream sauce with green onions and mushrooms, seasoned with Cajun spices and tossed with linguine.

VOODOO PASTA **\$11**
Shrimp and chicken cooked in a savory shrimp and lobster bisque with green onions and mushrooms, seasoned with Cajun spices and tossed with a bed of pasta.

RED BEANS AND RICE **\$10**
Simmered red beans and smoked Andouille sausage are served on a bed of your choice of white or dirty rice. Garnished with green onions and grilled Andouille sausage.

All menu items and prices are subject to change without prior notice.

CAJUN PLATTERS

Comes with two seasonal sides.

CATFISH PLATTER **\$13**
Lightly breaded in our Cajun style breading and deep fried to a golden brown perfection. A truly unique tasting sweet catfish. Served with Tartar Sauce.

CATFISH & SHRIMP PLATTER **\$13**
Buttermilk marinated Shrimp lightly coated in our Cajun style breading and deep fried to a golden brown perfection. Served with Cocktail and Tartar Sauce.

CHICKEN STRIPS PLATTER **\$11**
Cajun seasoned buttermilk marinated Chicken strips lightly breaded in our Cajun breading and deep fried to a golden brown perfection. Served with Buttermilk Ranch Sauce.

CHICKEN STRIPS & SHRIMP PLATTER **\$12**
Cajun Surf & Turf – Cajun seasoned Chicken strips with a bounty of Shrimp, lightly breaded in our Cajun style breading and deep fried to a golden brown perfection. Served with Cocktail Sauce and Buttermilk Ranch Sauce.

SHRIMP PLATTER **\$12**
Buttermilk marinated Shrimp, lightly breaded in our Cajun style breading and deep fried to a golden brown perfection. Served with Cocktail Sauce.



Lunch menu available
11am-3pm Seven Days A Week

Planning a party? See our
catering menu on the back!

480-659-6145

PO'BOYS

Served on lightly toasted artisan bread with choice of freshly made Creole Fries, house made coleslaw, soup of the day or a green salad. Substitute any of our other great side dishes for an additional \$1.50

PULLED PORK PO'BOY **\$10.5**
Pork is slow roasted with a blend of Cajun spices, then pulled apart and topped with Chimichurri sauce, remoulade sauce and Cajun coleslaw.

JERK CHICKEN PO'BOY **\$9.5**
Chicken marinated in a blend of peppers, fruits and spices, then slow roasted and topped with lettuce, tomato and aioli mayo.

NEW! FRIED CHICKEN PO'BOY **\$9**
Pickle chips, remoulade sauce on a toasted bun. Served naked or tossed in VooDoo Hot Sauce.

SHRIMP PO'BOY **\$11**
Your choice of Fried or Blackened Shrimp topped with our remoulade sauce, lettuce & tomato.

CATFISH PO'BOY **\$11**
Our catfish is lightly breaded in our Cajun style breading and deep fried to golden brown perfection, topped with lettuce, tomato and remoulade sauce.

PORTOBELLO VEGI PO'BOY **\$8**
Sauteed Portobello mushrooms and zucchini topped with tomatoes, lettuce and remoulade sauce.

VOODOO SIDES

Red Beans & Rice
Fried Okra
White Cheddar Cheese Grits
White Rice
Dirty Rice
Remoulade Cole Slaw
Hush Puppies
Creole Fries

\$3

SAUCES FOR PO'BOYS & PLATTERS

*Our signature sauces are
scratch made in house*

Creole Remoulade Sauce
Buttermilk Ranch Sauce
Tartar Sauce
Cocktail Sauce

Natural Soft Drinks and Tea
Beer and Wine
Hurricanes and Daiquiri's