

MARDI GRAS

APPETIZERS

Priced by the Dozen – 2 Dozen Minimum

Buttermilk Fried Chicken Bites 36

Whole white chicken pieces breaded and fried, served with our Cajun Creole dipping sauce

Cajun Kebobs

Kebobs grilled over an open flame with onions and bell peppers, served on a stick GF


Andouille Sausage 36

Shrimp 36

Vegan Field Roast  34

Purple Deviled Eggs  GF 30

Mini Muffuletta Sandwiches 36

Layered ham, salami, provolone and mozzarella cheese topped with olive tapenade served on slider buns. Vegetarian Upon Request 

Cajun Chicken Wings 24

Deep fried and spun in a spicy Cajun seasoning served with blue cheese dressing and celery sticks

Catfish Bites 36

Polenta rounds topped with a remoulade catfish salad

Buttermilk Fried Chicken Bites



Mardi Gras Deviled Eggs



Catfish Bites



Lunch Buffet

ENTRÉE

Jambalaya 14.95

Slow simmered shrimp, andouille sausage, chicken, brown rice, celery, red peppers, and Cajun seasoning GF

Blackened Catfish 16.95

Cajun seasoned blackened catfish filets served with a cream sauce.

Dirty Rice Stuffed Bell Peppers 14.95

Vegetarian Entrée Option -- please specify quantity

Brown rice cooked with kidney beans, onions, peppers, and herbs topped with cornbread and cheese GF

CHOICE OF SALAD

Red and Green Cabbage Slaw

Shredded cabbage, carrots, and bell peppers tossed in our house-made dressing V GF

OR

Cajun Caesar Salad

Crispy romaine hearts tossed with fresh Parmesan cheese, grape tomatoes, and garlic croutons, mixed with our house-made Cajun spiced Caesar dressing V

ACCOMPANIMENT

Mardi Gras Bread

Freshly baked with pineapple and carrots accented with cinnamon and vanilla V

ADDITIONAL LUNCH ADD-ONS

Small (serves 10-15) Medium (serves 20-25) Large (serves 50-55)

Dirty Rice with Kidney Beans 50/100/200

Brown rice cooked with kidney beans, onions, peppers, and herbs Vegan GF

Jambalaya



Dirty Rice Stuffed Bell Peppers



Bread Pudding



Complimentary Décor



Red and Green Cabbage Slaw 20/40/60

Shredded cabbage, carrots, and bell peppers tossed in our house-made dressing* ✓ GF

Cajun Caesar Salad 20/40/60

Crispy romaine hearts tossed with fresh Parmesan cheese, grape tomatoes, and garlic croutons, mixed with our house-made Cajun spiced Caesar dressing* ✓

Add Blackened Chicken 10/14/18

Cajun Mac and Cheese 20/40/60

Made with cheddar and pepper jack cheese. Mixed with onions, bell peppers, red beans and andouille sausage. Topped with Cajun spiced toasted panko.

Cornbread Squares 15

Priced per Dozen

Southern green chili cornbread served with butter ✓

MARDI GRAS BEVERAGES

Green Lemonade 32

Lemonade served with sprigs of green herbs

*Priced per Gallon
(approximately 16-18 servings)*

Cocktails:

Grasshopper 10/drink

Crème de menthe, crème de cacao, club soda

Rosemary Lemonade 10/drink

Vodka, rosemary, lemonade, simple syrup

DESSERT ADD-ONS

Bread Pudding 25/40/75

Lightly spiced pudding with cubes of bread, raisins and blueberries ✓

Mini Kings Cakes 27

Priced per Dozen

Puff pastry topped with a cinnamon sugar cream cheese glaze and festive sprinkles ✓

Cupcakes 36

Priced per Dozen

Moist chocolate and white cake topped with purple and green frostings

All prices subject to change

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness. We offer products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.