

# MARDI GRAS

## APPETIZERS

*Priced by the Dozen – 2 Dozen Minimum*

### **Buttermilk Fried Chicken Bites** **38.90**

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 **38.90**

Shrimp **38.90**

Vegan Field Roast  **36.80**

**Purple Deviled Eggs**  **GF** **32.50**

**Mini Muffuletta Sandwiches** **38.90**

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

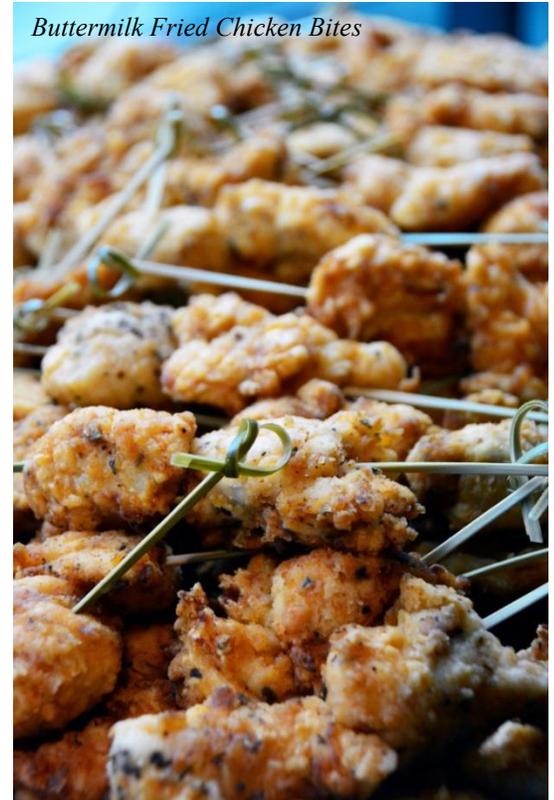
**Cajun Chicken Wings** **25.95**

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

**Catfish Bites** **38.90**

Polenta rounds topped with a remoulade catfish salad

*Buttermilk Fried Chicken Bites*



*Mardi Gras Deviled Eggs*



*Catfish Bites*



## Lunch Buffet

### ENTRÉE

#### **Jambalaya** 16.20

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

#### **Blackened Catfish** 18.50

Cajun seasoned blackened catfish filets served with a cream sauce.

#### **Dirty Rice Stuffed Bell Peppers** 16.20

*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** 54/108/216

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**

**21.60/43.20/64.80**

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

**Cajun Caesar Salad**

**21.60/43.20/64.80**

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\*

**10.80/15.20/19.40**

**Cajun Mac and Cheese**

**21.60/43.20/64.80**

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**

**16.20**

*Priced per Dozen*



Southern green chili cornbread served with butter

**MARDI GRAS BEVERAGES**

**Green Lemonade**

**34.60**

Lemonade served with sprigs of green herbs  
*Priced per Gallon*  
*(approximately 16-18 servings)*

**Cocktails:**

**Grasshopper**

**10.80/drink**

Crème de menthe, crème de cacao, club soda

**Rosemary Lemonade**

**10.80/drink**

Vodka, rosemary, lemonade, simple syrup

**DESSERT ADD-ONS**

**Bread Pudding**



**27/43.20/81**

Lightly spiced pudding with cubes of bread, raisins and blueberries

**Mini Kings Cakes**

**29.20 Priced**

*per Dozen*

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

**Cupcakes**

**38.90 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.*