

Mardi Gras

Chicken & Sausage Jambalaya

Large Tray - \$75.00 (Feeds 40 - 50 people)

Small Tray - \$30.00 (Feeds 12 - 15 people)

Chicken, sausage, onion, bell pepper, green onions, long grain rice, chopped garlic, and cayenne pepper.

Smothered Chicken

50 Pieces - \$65.00

Chicken, soy sauce, cayenne pepper, chopped onion, chopped bell peppers, white wine, and chopped garlic.

Crawfish and Pasta

Large Tray - \$100.00 (Feeds 40 - 50 people)

Crawfish tails sauteed in onions, green onions, bell pepper with a taste of tomato sauce garlic, mint and wine. Served with pasta and a dusting of freshly grated parmesan cheese.

Shrimp 'a la Creole

Large Tray - \$150.00 (Feeds

Shrimp simmered in sauteed onions, bell peppers, white wine, tomatoes, minced garlic, Worcestershire sauce, mini, cayenne pepper.

Andouille and Potatoes

Large Tray - \$75.00 (Feeds

Bacon drippings, chopped onion, bell pepper, white wine, chopped garlic, soy sauce, andouille, cayenne pepper, sliced potatoes.

Red Beans and Rice

Large Tray - \$60.00 (Feeds 40 - 50 people)

Small - \$25.00 (Feeds 12 - 15 people)

Red beans and rice is the traditional Monday dish in New Orleans.

Creole Corn

Large Tray - \$60.00 (Feeds 40-50 people)

Small - \$25.00 (Feeds 12 - 15 people)

Bacon, chopped onion, chopped bell pepper, chopped fresh tomatoes, corn, and cayenne pepper.

Buttered Zucchini

Large Tray - \$60.00 (Feeds 40 - 50 people)

Small - \$25.00 (Feeds 12 - 15 people)

Zucchini, butter, lemon juice, with a sprinkle of cayenne pepper.

Cajun Roast Beef

\$6.95 per pound

Slow Roasted Beef, sliced and spiced with sauteed peppers and onions in a spicy beef gravy.

Dirty Rice

Large Tray - \$75.00 (Feeds 40-50 people)

Small - \$30.00 (Feeds 15 - 20 people)

Ground Pork and white rice seasoned and baked with a Cajun flair.

Cajun Catfish

Market Price

From the birthplace of Cajun Cuisine, a New Orleans favorite. Catfish filets coated with spices and baked to perfection.