

MARDI GRAS MENU

APPETIZERS

- Mini Pork Muffulettas** **5.99 pp**
Ham and genoa salami muffulettas on mini soft sweet roll with olive tapenade and pickled veggies and cheeses. (2 per person)
- Vegetarian Muffulettas** **4.99 pp**
Mini muffulettas with cheeses, olive tapenade and pickled veggies. (2 per person) VG
- Creole Deviled Eggs** **1.99 ea**
Delicious and mild spice
- Crudite and Shrimp Cocktail** **7.99 pp**
Fresh veggies for dipping and jumbo shrimp cocktail platter with remoulade and cocktail sauces on the side. Served with fresh lemon. GF
- Crab Stuffed Mushroom Caps** **4.99 pp**
Cheesy and delicious and topped with garlic breading. (2 per person) GF upon request.

ENTRÉES

- Jambalaya** **15.99 pp**
Pork and sausage jambalaya served with Cajun style green beans with bacon, creole beans and cornbread.
- Blackened Chicken** **14.99 pp**
Blackened chicken breast and some leg quarters served with creole beans, spicy cream corn, cornbread and butter. GF
- Cajun Chicken Pasta Alfredo** **16.99 pp**
Cajun pasta chicken Alfredo, creole green beans w bacon, garden salad with Creole Ranch and French dressings on the side. Served with garlic bread.
- Bourbon Sausage** **15.99 pp**
Spicy pork sausage with sweet red bourbon sauce. Served with red beans and rice and Cajun style green beans with potatoes and bacon. Soft rolls and butter on the side.
- Sausage and Chicken Gumbo** **15.99 pp**
Rich and delicious with veggies and white rice. Served with Cajun style green beans with potatoes and bacon and a garden salad with creole Ranch and French dressings on the side along with cornbread and butter.

VEGETARIAN & VEGAN ENTRÉES

Vegetarian Gumbo **12.99 pp**

Cajun veggies and rice in a rich vegetarian broth. Served with green beans and roasted red bells, garden salad with creole Ranch and vegan balsamic vinaigrette on the side and vegan saltine crackers. V

Cajun Pasta Alfredo **14.99 pp**

Vegetarian spicy pasta Alfredo with spicy green beans and roasted red bells, garden salad with Ranch and vegan balsamic vinaigrette on the side. Served with garlic bread.

Cajun Style Vegan Veggie Boil **14.99 pp**

Assorted veggies including corn on the cob, baby potatoes, green beans, carrots, onions. Boiled in vegan style Cajun broth and served with soy lemon butter. Comes with vegan creole beans, garden salad on the side and vegan saltines

DESSERTS

Sweet Cream Bourbon Bread Pudding **7.99 pp**

Decadent bread pudding with drunken raisins and cream.

Mardi Gras Cupcakes- Dozen **49.00 dz**

Mardi Gras decor cupcakes

Coconut Rice Pudding **7.99 pp**

Warm rice pudding with golden raisins, cinnamon, and vanilla. Made with coconut milk. V GF

DRINKS

March Madness Punch **15.99 gal**

Gallon chilled punch with grape juice, pineapple juice, lemon, lime. Serves 10-15 V

Hurricane Punch **15.99 gal**

Gallon chilled punch with ginger ale, pineapple juice, lime, orange, lemon Serves 10 -15 V