

# MARDI GRAS MENU

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## APPETIZERS



### **Cajun Tortilla Pinwheels**

Colored tortillas filled with Cajun spiced cream cheese, colored bells, capers, olives and spices. (2 per person) Veg 2.25 pp



### **Mini Muffuletta Sandwiches Tray**

Ham and Genoa salami & turkey mini sandwiches on assorted breads with tapenade and pickled veggies and cheeses. (2 per person) 8.99 pp



### **Vegetarian Muffulettas Tray**

Mini muffulettas with cheeses, olive tapenade and pickled veggies.VG (2 per person) 6.99 pp



### **Creole Deviled Eggs**

With celery, bells, roasted red bells, Cajun spices and herbs. 2.50 ea



### **Crudites and Shrimp Cocktail**

Rows of veggies including spiced corn, cucumbers, tomatoes, onions, olives and avocado along with shrimp cocktail, fresh lime and lemon. 12.99 pp



### **Crab Stuffed Mushroom Caps**

Cheesy and delicious and topped with garlic breading. (2 per person) GF upon request. 6.99 pp



### **Mardi Gras Style Spinach Artichoke Dip**

Creamy homemade dip served with spicy Cajun spice dusted baguettes and tortilla chips. 6.99 pp



### **Muffuletta Tortellini Pasta Salad**

With ham, salami, green olives, black olives, roasted red bells, celery, cheeses, pepperoncini peppers, cajun spices. Veg. 6.99 pp

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## ENTRÉES



### **Jambalaya**

Pork and sausage jambalaya served with Cajun style green beans with bacon, creole beans and cornbread. 17.99 pp



### **Blackened Chicken**

Blackened chicken breast and some leg quarters served with vegetarian dirty rice, spicy cream corn, green beans, cornbread and butter. GF 19.99 pp



### **Cajun Chicken Pasta Alfredo**

Cajun pasta chicken Alfredo with linguine (or penne pasta), creole green beans w bacon, garden salad with Creole Ranch and French dressings on the side. Served with garlic bread. 18.99 pp



### **Bourbon Sausage & Cajun Chicken Dual Entrée**

Spicy pork sausage with sweet red bourbon sauce, blackened chicken breast and some leg quarters. Served with red beans and rice and Cajun style green beans with bacon. Soft rolls and butter on the side. 19.99 pp

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## VEGETARIAN & VEGAN ENTRÉES

### **Vegetarian Gumbo**

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 13.99 pp

### **Vegetarian Cajun Pasta Alfredo**

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. 16.99 pp

### **Cajun Style Vegan Veggie Boil**

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 15.99 pp

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## DESSERTS

### **Mardi Gras Finger Desserts**

Mini cheesecakes, mini cream puffs dusted with powder sugar, mini chocolate eclairs, mini pecan pralines. (3 per person). 5.99 pp

### **Mardi Gras Cupcakes**

Mardi Gras decor cupcakes- purple, green and yellow sugar icing and decor. 48 hour notice required 3.99 ea

### **Praline Pecan New York Cheese Cake Slice**

8.99 ea

### **Sweet Cream Bourbon Bread Pudding**

Decadent bread pudding with drunken raisins and cream. 8.99 pp

### **Coconut Rice Pudding**

Warm rice pudding with golden raisins, cinnamon, and vanilla. Made with coconut milk. V GF 7.99 pp

### **Almond Coconut Biscotti Cookie Vegan Gluten Free**

Made with almond flour. V GF 2.99 ea

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## DRINKS

### **March Madness Punch**

Gallon chilled punch with grape juice, pineapple juice, lemon, lime. Serves 10-15 V Comes with 15 Styrofoam cups. 15.99 gal

### **Hurricane Punch**

Gallon chilled punch with ginger ale, pineapple juice, lime, orange, lemon Serves 10 -15 V Comes with 15 Styrofoam cups. 15.99 gal

### **King Cake Flavored Coffee Box**

With cinnamon, brown sugar, vanilla flavors. Serves 10-12. Comes with sugars, sweeteners, stir sticks, creamers, and 12 Styrofoam cups. 26.00 ea

