

Sample New Orleans Style Menu

- SPECIALTY COCKTAILS -

Sazeracs & Mint Juleps

- TRAY PASSED HORS D' OEUVRES -

Crispy Creole Country Boudin

*With Tangy Creole Mustard
and Green Onion Dip*

Petit Lump Crab Cakes

With Creole Tartar Sauce

Crispy Artichoke Fritters

*Lemon Aioli And Grated Pecorino
Romano Cheese*

Grilled Shrimp & Chorizo Skewers

Saffron Aioli Dipping Sauce

- GULF SEAFOOD DISPLAY -

Spicy Boiled Shrimp Remoulade *On Fried Green Tomato*

Garlic Marinated Crab Claws Bruschetta

- DISTINCTIVE DUO OF SOUPS -

Chicken & Andouille Gumbo Ya Ya

Turtle Soup *with Dry Sherry*

- CAJUN CREOLE FAVORITES -

BBQ Gulf Shrimp *With Creole cream cheese grits*

Carved Roast Boneless Pork Loin *Seasoned Pork Stuffing, Natural Pan Gravy, Collard Greens*

Creole Redfish Court-Bouillon *Popcorn Rice*

Gulf Shrimp, Chicken and Alligator Sausage Jambalaya

Alligator Sauce Piquante *with Creamy Stoneground Grits*

SWEET TRADITIONS

Housemade King Cake

Warm Bananas Foster Bread Pudding *Vanilla Bean Ice Cream*

Pecan Turtle Cheesecake

Lemon Bavarian Cream Cordials *with Fresh Berries*

Napoleon Chocolate Mousse *Served in a Chocolate Tulip Cup*