

Corporate Events

Mardi Gras Celebrations 2008

BAYOU BREAKFAST • 15.95 PER PERSON

Fresh Berries with Grand Marnier and Chantilly Crème in Parfait Cup
Crème Brulee Lost Bread
French Bread Cubes Baked with a Crème Brulee Mixture of Brown Sugar, Honey, Butter, Cream, Cinnamon, Nutmeg and Praline Liqueur
Beef Grillades
Petite Breakfast Steaks Seared then Presented with a Thick Sauce Boasting Bacon, Tomatoes, Green Onions, Worcestershire and Garlic
Creole Homefries
New Orleans Café au Lait
Spicy Cajun “Mock” Bloody Mary’s

CAJUN SUNRISE • 17.95 PER PERSON

Escalloped Pineapple
Rajun Cajun Omelettes
Made to Guest Order these are filled with Louisiana’s Finest Ingredients! Ham, Smoked Sausage, Provolone Cheese, Onions, Peppers and Hot Sauce

Berries and Creole Cream Crepes
Mixed Berries and Plantation Creole Cream Cheese Blended and Filled in Warm Delicate Crepes Topped with Raspberry Syrup
Spinach and Three Cheese Grits Souffle
Cajun Potatoes and Onions
New Orleans Café au Lait
Spicy Cajun “Mock” Bloody Mary’s

LOUISIANA UNMASKED

15.95 PER PERSON

Field Greens with Cranberries, Stilton and Almonds with Raspberry Vinaigrette
Louisiana Gumbo
Blackened Catfish
Chicken and Sausage Jambalaya
Sautéed Spinach and Garlic
French Beignets with Honey

CRESCENT CITY CONNECTION

18.95 PER PERSON

Oysters Rockefeller
Cajun Filet Baguettes
Miniature Creole Crabcakes
Shrimp, Bacon and Tomato Grits in Martini
Cajun Meatballs
Hot Crab & Artichoke Dip
Blackened Chicken Tenders with Remoulade



LET THE GOOD TIMES ROLL

15.95 PER PERSON

Green Salad with Creole Vinaigrette
Chicken Maque Choux
Cayenne Seasoned Chicken Cubed and Seared with Fresh Corn, Tomatoes, Onions and Peppers.
Eggplant Belle Rose
Lightly Floured and Sauteed Eggplant Slices Topped with a Zesty White Wine Crabmeat Sauce with Mushrooms and Spring Onions
Cajun Green Beans with Creole Seasoning, Bacon, Sausage and Garlic

FAIS DO-DO • 16.95 PER PERSON

Heirloom Tomato Salad
Blackened Chicken
Trout Meuniere Almandine
Seasoned and Sauteed Trout Filets Crowned with a Light Southern Sauce of Butter, Lemon, Parsley and Red Pepper Accented with Almonds
Red Hot Potatoes
Carrot Souffle
French Beignets with Honey

BOEUF GRAS • 18.95 PER PERSON

Caesar Salad with Creole Croutons
Paneeed Veal with Lemon
Louisiana Deviled Crabcakes
Remoulade Slaw
Shrimp Creole Risotto
Bourbon Mashed Sweet Potatoes
French Beignets with Honey
Bourbon Street Desserts and Beverages

Traditional Mardi Gras King Cake 40.00 each
Triple Layer Red Velvet Cake 42.00 each
Bread Pudding with
Warm Bourbon Sauce 3.25 Per Person
Pecan Pralines 3.25 Per Person
Mini Pecan Pies 1.50 each
Peach Cobbler 2.75 per person
Bananas Foster Lollipops 1.75 each
Spiced Sugar Pecans 12.00 per pound
Mardi Gras Punch 1.50 Per Person
French Quarter "Mock" Rita 2.25 Per Person
New Orleans Café au Lait 1.75 Per Person
Spicy Cajun "Mock" Bloody Mary's ... 1.75 Per Person

- Full Bar Packages Available – ask your sales representative
- Staff Charges will be added as necessary
- China, Glassware and Linens are Available at an additional charge
- Grand Buffet Mardi Gras Centerpiece is available for 175.00 – 250.00

*20 Guest Minimum for Quoted Prices,
Lesser Numbers will Incur Surcharge*



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