



NEW ORLEANS MARDIGRAS

HORS D'OEUVRES

NEW ORLEANS STYLE BARBEQUES SHRIMP

LOUISIANA CRAB CAKES
SERVED WITHREMOULADE SAUCE

MINICRAWFISH PIES

BLACKENED CHICKEN TENDERLOIN
SERVED WITHROASTED RED PEPPER AIOL/

NEW ORLEANS SEAFOOD GUMBO STATION
SERVED WITH CRUSTY FRENCH BREAD, SALTINES, TABASCO AND GUMBO FILE

DINNER BUFFET

FRIED GREEN TOMATO SALAD
SERVED OVER BABY GREENS, WITH MELTED MOZZARELLA, SAUTEED SHRIMP & BALSAMIC VINEGAR

BLACKENED FILET MIGNON WITH HORSRADISH CREAM

PAN SEARED RED SNAPPER
SERVED WITHBIENVIUE SAUCE {CRAWFISHAND TASSO CREAM}

CHICKEN AND SAUSAGE JAMBALAYA

ROASTED VEGETABLE MEOLAY

JALAPENO AND HONEY CORNBREAD

DESSERT

CHOCOLATE PECAN PIE