

MARDI GRAS

ENTRÉE PACKAGE SAMPLE MENU

A NEW ORLEANS INSPIRED BUFFET TO CELEBRATE THE FESTIVITIES

CLASSIC JAMBALAYA

A Cajun staple made with slow simmered rice, beans, peppers, celery, onion, Andouille sausage, chicken, shrimp, tomatoes and a host of herbs and spices (vegetarian option available upon request)

BUTTERMILK FRIED CHICKEN

Tender, boneless chicken thighs marinated in buttermilk, dredged in a blend of flour & spices, and fried to crispy perfection

GARDEN SALAD (VEGETARIAN)

Fresh chopped romaine and garden vegetables with ranch and Italian dressings on the side

RED BEANS & RICE (VEGAN & GLUTEN-FREE)

A vegan spin on the classic made with bell pepper, onion, smoked paprika and a blend of spices

COLLARED GREENS

Slow cooked with house seasoning, butter, garlic, and onion

KINGS CAKE

A colorful ring-shaped pastry filled with cinnamon & vanilla infused, whipped cream cheese, drizzled with green, gold & purple icing... don't miss the baby hidden inside!

INCLUDED WITH THE ABOVE MENUE ARE THE FOLLOWING:

All necessary serving utensils and equipment
Heavyweight sugarcane plates, 100% recycled napkins, and plant starch cutlery
Linen table cloths and Mardi Gras themed decorations for buffet tables
Delivery, set-up and pick-up of equipment

Pricing determined by guest count, event timing, and other factors. Please give us a call for a custom proposal.