



# Menu..... "A Taste of Mardi Gras"

## Complimentary Beverages

Soda, Iced Tea with Lemon, Lemonade, Regular & Decaffeinated Coffee, Assorted Teas



7:00pm – 8:00pm OPENING RECEPTION

### Butlered Passed Hors d'Oeuvres

**Chicken Kabobs**

*Marinated Chicken Cubes, Green Onions and Mushroom Skewers*

**Sausage-Cheese Balls**

*Pork Sausage, Cheddar Cheese, Parmesan Cheese  
BBQ Dipping Sauce*

**Caprese Toasted Baguette**

*Mozzarella, Sliced Cherry Tomatoes, Basil*

**Smoked Salmon on Rye**

*Boursin Cheese, Dill Garnish*

### Crudite Platter with Homemade Dips



8:00pm - 9:30pm DINNER

### Mashed Potato Martini Bar

**Vanilla Bean Sweet Potatoes. Truffle Peruvian Purple Potatoes & Buttermilk Whipped Potatoes**

*Blackened Chicken in Cajun Cream Sauce*

*Sour Cream, Chives, Grated Cheddar Cheese, Roasted Garlic,  
Horseradish, Applewood Chopped Bacon, Crispy Onions,  
Brown Sugar, Caramelized Chopped Pecans*

### Cajun Jambalaya Station

**Jambalaya with**

*Chicken and Andouille Sausage & White Rice*

**Vegetarian Red Beans and Rice**

**Corn Bread & Whipped Butter**

### Pork Tenderloin Station

**Blackened Pork Tenderloin**

*Mushroom, Brandy Cream Sauce*

**Dirty Rice**

**Bayou's Mardi Gras Slaw**

**Caesar Salad**

9:00pm - 11:00pm DESSERT



### Bread Pudding

*Chocolate Sauce, Praline Sauce*

### Apple and Pear Crisp

*Caramel Sauce and Whipped Cream*

### Fresh Berries

*Whipped Cream*