



A "Jazz Fest" Cocktail Buffet

Crawfish Booth

The King of New Orleans. The "Crawdad"... A Study in Crawfish!

"Crawfish Monica" Risotto

Arborio Rice Slow Cooked with Plump Atchafalaya Basin Crawfish, the "Holy Trinity" and Green Onions, Finished with Champagne and Fresh Grated Pecorino Romano

Crawfish Bread

World Famous Louisiana Crawfish Bread-Crusty Bread Hallowed Out and Filled with Piping Hot Cheese, Louisiana Crawfish Tails, Grilled Onions and Pepper

Fried Green Tomato and Crawfish Gratinée

Slices of Fried Green Tomatoes and Sautéed Louisiana Crawfish Tails, Alternately Layered with a Velvety Béchamel and Gruyere Cheese, Topped with Herbed Crumbs and Parmesan and Baked to a Golden Brown



Seafood Lagniappe Booth

The Fruits of the Local Waters Are the Focus Here!

Fried Soft Shell Crab

Tempura Battered Soft Shell Crabs, Flash Fried on Site and Served Atop a Bed of Julienne Mirliton and Three Pepper Slaw, Finished with a Tabasco Aioli

Louisiana Oysters... The Pearls of Health!

Panko Encrusted Louisiana Gulf Oysters, Deep Fried Until Golden, Served Over A Salad of Julienne Cucumbers, Red Peppers and Pickled Ginger, Drizzled with a Wasabi-Citrus Aioli

To Complete the Experience... Cajun Sushi!

A Partysist Chef Rolls and Slices a Variety of Sushi with Featuring Cajun Ingredients... To Include Seafood and a Variety of Vegetarian Options, All Complimented with Generous Amounts of Wasabi, Pickled Ginger and Dipping Sauces





Cochon du Lait Booth

A Traditionnel South Louisiana Charcuterie!

Creole Stuffed Cochon du Lait

Young Pork Partially Boned Leaving the Head and Legs in Tack Stuffed with Pork Loin, Andouille Sausage and Whole Fruit and Vegetables Slowly Cooked to a Tender Golden Perfection, Served with Overflowing Baskets of Soft Rolls, Sliced French Bread, Creole Mustard, Roasted Garlic Aioli and Dried Fruit Chutney

Jambalaya Cakes with a Smoked Tomato Aioli

The Classic Rice and Tomato Based Dish is Formed Into Firm Cakes, Then Flash Fried to Become Crisp on the Outside and Moist on the Inside, Topped with a Smoked Tomato Aioli



Crescent City Sweets Booth

A Classic Duo of Sweets that Are Infamous World Wide!

Louisiana Strawberry Short Cake

Sweet Biscuit Topped with a Macerated Ponchatoula, Louisiana Strawberries, Served with a Dollop of Fresh Whipped Cream and Garnished with Blueberries

Traditional French Market Beignets

*The Name Comes from the French Word for "Fritter"
Yeast Pastry that is Deep Fried onsite and served Hot with a Generous Dusting of Confectioners' Sugar*



A Bourbon Street Beverage Booth

Frozen Concoctions

Margaritas, Strawberry Daiquiris and Frozen Mojitos

