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# Parade Party Menu

Fabulous Food for your guests to enjoy long before and after the "Throw Me Something Mister!"

## Room Temperature

**Sweet n' Spicy Buffalo Wings** Chicken Wings Roasted with tangy Spices and Louisiana Sugar Cane, Served with a Roasted Habanero Pepper-Blue Cheese sauce and Celery Sticks **\$16/ 2 dozen**

**Orange Blossom Shrimp** Gulf Shrimp Marinated in a Spicy Sweet Thai Sauce accented with Orange Blossom **\$37.50/ 25**

**Cajun Deviled Eggs** Creamy Boiled Egg Yolks Blended with Bits of Andouille Sausage, Herbs and Cajun Spices, Nestled in Half Boiled Egg White **\$16/ 2 dozen**

**The Big Two Footer Po'Boy** Cut into Six 4" Po'Boys **\$25 each**

- **Ty Cobb** Marinated Grilled Chicken Breast Combined with Ripe Avocado, Tomatoes, Spring Onion, Chopped Egg and Applewood Smoked Bacon
- **"Cochon du Lait" Pork** in a Barbeque Fig Glaze, Mirliton Slaw, Remoulade Sauce and Butter Pickles
- **BBQ Shrimp** Fresh Louisiana Shrimp, Sautéed in a Cajun Spiced Compound Butter and slathered on French Bread
- **Seared Beef** with White Cheddar Cheese, Sautéed Onions and Arugula, Finished with Horseradish Mayonnaise

**Marinated Crab Claws** Crab Fingers Marinated in a Dijon-Herb Vinaigrette **\$22/lb**

**Boiled Shrimp** 21/25 Count Jumbo Boiled Louisiana Gulf Shrimp, Served with a Blonde Remoulade Sauce and Red Cocktail Sauce (sold only in 5lb increments) **\$60/ 5lbs**

**"Mardi Gras" Charcuterie Platter** Sliced Herb Roasted Filet of Beef, Creole Pork and Sage Roasted Turkey Breast and Sliced Cheddar, Jarlsberg and Havarti Cheeses. Complimented with Horseradish Sauce, Grainy Mustard, Seasoned Mayonnaise, Sliced Tomatoes, Mixed Greens, Sliced Pickles, Olives and an Assortment of Fresh Breads and Rolls **\$10.50/person-min. of 24**

**Mini Muffulettas** Sliced Ham, Genoa Salami, Mozzarella Cheese and Olive Salad on Mini Muffuletta Bread **\$55 per 50**

**Crudité** A Seasonal Blend of Blanched and Raw Vegetables with a Choice of Dip: Roasted Shallot-Thyme, Ancho Cilantro, Red Pepper Balsamic, Creamy Stilton **Small \$50 Reg \$75 Large \$100**

**Cubed Cheese Presentation** Chef's Selection may include: Sharp Cheddar, Danish Havarti, Swiss, Pepper Jack and Jarlsberg. Embellished with Grapes and Strawberries, served with a selection of water crackers **Small \$50 Reg \$75 Large \$100**

**Shrimp Remoulade Dip** Tender Boiled Louisiana Shrimp Tossed with Onions, Peppers, Celery and Capers, Finished with a Classic Red Remoulade, Served with Garlic Scented Croustades **\$24/quart**

**Crabmeat Remoulade Dip** Louisiana Crabmeat Tossed with Onions, Peppers, Celery and Capers, Finished with a Classic Blonde Remoulade, Served with Garlic Scented Croustades **\$49/quart**

**Duo of Salsas** Contains One pint of each: Classic Tomato Salsa and Guacamole, Served with Homemade Seasoned Tortilla Chips **\$30**

## Served Warm

**"Crawfish Boil" Casserole** Boiled Louisiana Crawfish Tails, Potatoes, Corn, Onions, Garlic, Creole Seasonings and Fresh Herbs with a Cream Sauce, Topped with Seasoned Bread Crumbs and Cheeses and Baked until Golden Perfection **\$35/pan**  
(serves 9 entrée portions or 12 small portions)

**"Mardi Gras" Jambalaya** Louisiana Shrimp, Roasted Chicken and Smoked Sausage Slow Simmered with Louisiana Long Grain Rice, Fresh Herbs, Fragrant Spices, Onions, Garlic, Peppers, Chopped Tomatoes in a Savory Chicken Broth **\$50/pan**  
(serves 9 entrée portions or 12 small portions)

**Sirloin Chili** Tender Sirloin Cubes, Slow cooked with Red Beans in a Bold Tomato and Vegetable sauce, Complimented with Shredded Cheddar Cheese, Sour Cream and Chopped Red Onions **\$45/gallon**

**Chicken and Andouille Sausage Gumbo** Smoked Chicken and Andouille Sausage, slow cooked with a dark roux served with Steamed white rice **\$50/gallon**

**Artichoke & Bacon Fondue** Artichoke Hearts, Smoked Applewood Bacon and St. Andre Cheese Served with Toast Points **\$35/qt**

**Fried Boudin Bites** Classic Pork and Rice Boudin Rolled in Seasoned Breads Crumbs and Golden Fried until Crispy Perfection, Served with a Roasted Tomato Dipping Sauce **\$19/ 2 dozen**

**Sirloin Con Queso Dip** Classic Cheese Dip Simmered with Onions, Southwestern Herbs and Grilled Sirloin Bits, Served with Homemade Seasoned Tortilla Chips **\$16/quart**

## Sweet Finalé!

**Double Fudge Brownies** **\$18/ 2 dozen**

**Classic New Orleans Pralinettes** **\$18/ 2 dozen**

**King Cake** Braided Pastry Filled with Cinnamon, Raisins, Dried Turkish Apricots and Nuts, Drizzled with Icing and Topped with Purple, Green and Gold Colored Sugar Crystals, Serves 12-16 **\$15.50**

**La Galette des Rois** A very sweet and decadent traditional French King Cake filled with Marzipan, Drizzled with Icing and Topped with Purple, Green and Gold Colored Sugar Crystals and toasted almond slivers, Serves 12-16 **\$19.50**

## Beverages

Screwdrivers    Cajun Mary's    Hurricanes    Mojitos  
**\$30.00 per Gallon, serves 16, eight-ounce glasses**

Prices Do Not Include Sales Tax  
Limited Delivery Available due to Parades  
Closed Mardi Gras Day  
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