



9500 Satellite Blvd. #210 | Orlando, FL 32837 p: 407.438.3488 | f: 407.438.3492

# Mardi Gras

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## Hors D'oeuvres

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### **Miniature Crab Cakes**

Pure Lump Crabmeat lightly mixed with Celery, Onions, Peppers and seasoned to perfection. Pan-fried and served with a Creole Remoulade

### **Miniature Muffaletta Sandwiches**

With Olive Relish and Cajun Mayonnaise

### **Cajun Chicken Satay**

Ribbons of Chicken skewered with Grilled Seasonal Vegetables & drizzled with a Creole Mustard Sauce



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## Side Dishes

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### **Dirty Rice**

Traditional New Orleans-Style Dirty Rice and Beans

### **Cajun Potato Salad**

Tender Red Potatoes, Green Peppers, and Celery tossed in a White Wine Creole Mustard Vinaigrette. Highlighted with Chunks of Flavorful Andouille Sausage

### **Southern Style Biscuits & Jalapeno Cheese Rolls**

Served with Whipped Honey Butter

### **Cajun Green Beans**



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## Main Entrées

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### **Bourbon Chicken**

Tender Shredded Chicken in a Sweet Bourbon Glaze

### **Spicy Big City Jambalaya**

A New Twist on an Old Favorite! Traditional dish with Chicken, Andouille Sausage, Peppers, and Spices. Served over Homemade Grits.

### **Shrimp Étouffée**

A Flavorful Stew with Baby Shrimp, Celery, Onions, Peppers, Cajun Seasonings, and Spices

### **Seafood Gumbo**

Served with Rice and Hot Sauce on the side

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## Dessert

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### **Pecan Praline Bites**

### **New Orleans-Style Bread Pudding**

Served with Whiskey Sauce