



# *Bayou Bluegrass Catering*

## *Cajun Selections*

### *Hors d'oeuvres*

**Creole Crab Dip**

**Creole BBQ Shrimp**

**Fried Alligator Bites** with voodoo sauce

**Fried Butterfly Gulf Shrimp** served with cocktail sauce and lemon wedges

**Louisiana Fried Catfish Bites** served with cocktail and tartar sauce

**Petite Crawfish Pies**

**Spicy Shrimp Phyllo Triangles**

### *Salads*

**Cajun Potato Salad**

**Mardi Gras Cole Slaw**

**Mixed Garden Salad** with assorted dressings

### *Entrees*

**Cajun Fried Turkey** with creole mayonnaise

**Chicken Stuffed with Shrimp and Crawfish Tails**

**Chicken or Seafood Gumbo**

**Crawfish (seasonal) or Shrimp Boil** with seasoned new potatoes and corn

**Estella's Cajun Chicken or Shrimp Pasta** with Cajun sausage

**Louisiana Fried Catfish** served with cocktail and tartar sauce

**Shrimp or Crawfish (seasonal) Etouffee**

**Shrimp or Chicken Creole**

### *Side Items*

**Bayou Cabbage**

**Cajun Corn Pudding**

**Cajun Pasta**

**Okra, Tomatoes, and Corn**

**Red Beans and Rice**

**Southern Jambalaya** with chicken and sausage

**Vegetarian Jambalaya**

### *Desserts*

**Mardi Gras King Cake**

**New Orleans Bread Pudding** with Kentucky bourbon sauce

**Louisiana Beignets** – fried and served warm and dusted with powdered sugar

**Na'wlins Pralines**

**Praline Glazed Chocolate Cake**

### *Bar*

**Hurricanes (of course!)**