

# *Cajun Themed 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

**Mini Muffalettas** with ham, salami, provolone and Swiss cheese on sourdough buns topped with olive dressing

**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 or Seafood Gumbo**

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

**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**

**Chicken & Sausage Jambalaya**

**Okra, Tomatoes, and Corn**

**Vegetarian Jambalaya**

**Red Beans and Rice**

## 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!)**



**BAYOU BLUEGRASS  
CATERING**