

Bayou Bluegrass Catering Easter Brunch Menu

Come join us Sunday April 21st!

10:30, 11:00, 12:30, 1:00, 2:30, 3:00

Salad Stations

Roasted Red Potato Salad

Cucumber, Tomato, & Onion Salad

Bayou Bluegrass Salad

with bibb lettuce, citrus sections, berries, chive goat cheese and toasted walnuts served with bourbon citrus vinaigrette

Broccoli, Apple, & Bacon Salad

Caprese Salad

Cesar Salad

Soup Stations

Asparagus Soup

Stella's Shrimp Cocktail Gazpacho

Entrée & Side Stations

Panko Chicken

Crab Cakes

with Remoulade Sauce

Shrimp & Fontina Cheese Grits

Fried Chicken

Steamed Asparagus

Kentucky Corn Pudding

Broccoli Casserole

Au Gratin Potatoes

Fresh Green Beans

with garlic and shallots

Bayou Cabbage

Fried Brussels Sprouts

Breakfast Stations

Buttermilk Biscuits & Country Gravy

Crispy Bacon and Sausage Links

Carving Station

Roasted Leg of Lamb

with Mint Sauce

Cajun Fried Turkey

with Creole Mayonnaise

California Tri Tip

with Henry Bain's and Whipped Horseradish

Roasted Pork

with Fruit Chutney

Dessert Stations

New Orleans Bread Pudding

with Kentucky Bourbon Sauce

White Chocolate Bread Pudding

with Raspberry Rum Sauce

Blue Ribbon Banana Pudding

Strawberry Bavarian

Pretzel Brownies

Chocolate Torte (gluten free)

New York Style Cheesecake

Chess Bars

Pralines

Louisiana Style Beignets

Pricing

Adults \$36.00

Seniors (65 years and older) \$31.50

Children (8 years and younger) \$18.50

All children 3 years and younger are free.

Pricing Includes non-alcoholic beverages.

Pricing does not include gratuity or tax.

For Reservations call 859-523-7915 or visit our

website www.bayoubluegrass.com

