

CAJUN/ CREOLE MENU

SALADS and SIDES

Creole Caesar Salad with Cajun Spiced Croutons
Baby Spinach Salad with Shaved Red Onions, Candied Pecans, Red Globe Grapes and Lemon Vinaigrette
Cajun Style Pasta Salad with Andouille Sausage, Grilled Peppers and Onions
Classic Fried Green Tomatoes over a Bed of Sautéed Fresh Red Tomatoes and Basil
Platter of Chilled Steamed Crawfish with Remoulade Dipping Sauce
Classic Spicy Southern Red Beans and Rice
Sautéed Yellow Corn, Onion and Herbs
Organic Vegetable Entouffe with Tarragon
Cajun French Bread and Sage Baked Stuffing
Roasted Garlic Mashed Potatoes
"Crushed" Potatoes with Creole Mustard
Mashed Roasted Sweet Potatoes with Maple and Spice
Herbed "Dirty" Rice or Three Pepper Confetti Rice
Ragout of Smoked Mushrooms and Leeks

ENTREES

Penne with Rock Shrimp and a Spicy Tomato Cream Sauce
Pecan Coated Catfish with Creole Mustard Sauce and Lemon
Roasted Mississippi Quail with a Crawfish and Andouille Stuffing
Pan Blackened Ahi Tuna Filets
Buffet Style Bouillabaisse Saffron-Fennel Broth, Assorted Meats and Shellfish, Red Pepper Rouille and Garlic Croutons
Pan Fried Shrimp with Mushrooms, Tarragon and Pernod
Cajun Blackened Chicken Breasts with Homemade Cajun Seasoning
Sweet and Smokey Stewed BBQ Chicken or Beef Brisket with Onion Marmalade
Slow Cooked Carolina Pulled Pork with a Maple and Tabasco Sauce
Thick Cut Pork Chops with a Roasted Garlic and Bourbon BBQ Sauce
Blackened Rib-Eye Steaks with Home Made Cajun Seasoning
Grilled Sirloin topped with Caramelized Onion "jam"
Duck, Okra and Maple Bacon Gumbo

APPETIZER SUGGESTIONS

If you are considering one of our complete packages with appetizer service, we have suggested some items that will go with the above menu items

Smoked Salmon, Lemon, Capers and Dill Tartare on Petite Pumpernickel
Wild Mushroom and Herb Ragout on Baguette Rounds
Farinettes – Petite Smoked Chicken, Apple and Gorgonzola Cakes with a Cranberry-Orange Relish
Baked Brie Topped with Dried Cherries and Toasted Macadamia Nuts – Served with Crackers and Crispbread
Crab and Corn Cakes with a White Horseradish Cocktail Sauce
Ruby Port Caramelized Pears and Chevre on Baguette Rounds