

#### Banana Foster French Toast

Vanilla & Cinnamon Dipped Challah Bread French Toast served with Bananas Flambé & Fresh Whipped Cream

16.95

## Croissant Beignets •

Stuffed with Nutella served with Café au Lait **Dipped Sauce** 

9.95

# King Cake Parfait © N Greek Yogurt, Cashew Pieces, Brioche Croutons,

Sugar Sprinkles

9.95 / 10.95 take home mason jars

#### Southern Fried Chicken & Waffle Sandwich

Creole Maple Fried Chicken Thighs served with Cajun Coleslaw on Belgian Waffle Triangles 12.95

#### Creole Red Beans & Rice •

Creamy Red Beans & Andouille Sausage served with White Rice

17.95

## **Gulf Coast Shrimp & Cheesy Grits**

Creamy Parmesan Garlic Grits and a Spicy Tomato & Trinity Roux

20.95

#### Jambalaya Soup 🏻

Served with a Basket of Bread & Crackers

Andouille Sausage, Chicken, Shrimp and Rice Kettle served with Toasted Seasoned Crostini

159.95 serves 12

















## Warm Cheesy Spinach & Artichoke Dip 👓

Toasted Seasoned Crostini 159.50 serves 10

# The Big Easy Hors D'oeuvres Display

- · Shrimp Po Boy Brioche Sliders
- · Creole Maple Fried Chicken & Waffle Bite
- · Old Bay Mac & Cheese Fritters @
- · Gumbo Fritters with Andouille Sausage
- · Spicy Remoulade 💁

340.00

#### Hors D'oeuvres

priced per dozen, 2 dozen minimum per item

•	Shrimp Po Boy Brioche Sliders	72.00
•	Creole Maple Fried Chicken & Waffle Bite	45.00
•	Creole Crab Cakes	72.00
•	Old Bay Mac & Cheese Fritter 👨	42.00
•	Gumbo Fritters with Andouille Sausage	45.00
•	Muffaletta Cup – Salami, Mortadella, Capico	la,
	Provolone, Olive Salad & Giardiniera	60.00

# Mini Cupcakes •

Chocolate Praline Frosting 85.00 24 pieces

## Mardi Gras Mousse Shooters

**85.00** 12 pieces

#### **Chocolate Dipped** Strawberries ••

White & Milk Chocolate Drizzled with Mardi Gras Flare

**110.00** 24 pieces

Vegetarian 💁 Gluten-Free 🚭 Vegan 🔍 Nuts 🛚





