

<i>Name of Client:</i>	
<i>Date of Event:</i>	
<i>Time of Event:</i>	
<i>Place of Event:</i>	
<i>Number of Guests:</i>	

MARDI GRAS ROAST



OPEN BEER AND SODA BAR

Coke, Diet Coke, Sprite, Regular and Lite Beer

PIT BEEF

Black Angus Beef Marinated with Worcestershire Sauce, Garlic, Cracked pepper
Grilled on open Flame and Sliced to Order

CRAWFISH ETOUFFE

OYSTER AND CLAM BAR

Shucked Oysters and Clams
Accompanied by Zesty Cocktail Sauce
White Horseradish, Lemon Wedges and Oyster Crackers

ANDOUILLE SAUSAGE, PEPPERS & ONIONS

Andouille Sausage Sautéed with Sweet Red and Green Peppers
Onions, Herbs and Spices

DIRTY RICE

Celery, Bell Peppers, Herbs and Spices Sautéed in a Dark Cajun Roux and Tossed
Together with a Freshly Steamed Long Grain Rice

ARCADIAN POTATO SALAD

Herb Roasted New Potatoes Tossed with Bacon, Extra Sharp Cheddar Cheese
Scallions and Balsamic Vinaigrette

CAJUN COLE SLAW

Chopped Cabbage, Carrots and Onions
Blended with Mayonnaise and Cajun Spices



GARDEN FRESH SALAD

Iceberg and Romaine Lettuce Tossed with Tomatoes, Red Onions
Eggs, Carrots and Cucumbers, Served with Assorted Dressings

GREENS & CONDIMENTS TABLE

Lettuce, Onion, Tomato, Mayonnaise, Mustard
Ketchup, Horseradish, Pickles,
Chips and Pretzels

BREADS ON THE BAYOU

Pecan Corn Muffins
Assorted White and Dark Breads
Assorted Dinner Rolls and Bread Sticks

FRESH BAKED ASSORTED COOKIES

Oatmeal Raisin, Chocolate Chip and M&M

Price Includes: Food, Labor High Grade Disposable Plates, Cups, Forks, Knives, Spoons
Buffet Tables, Linens for Buffet Tables and Centerpieces for Buffets

Price does not Include: Guests tables, Linen for Guests tables or Any Additional Rentals
Requested by Client

\$19.95 per person based on 1000 guest minimum