

# CREOLE / CAJUN

## *starters*

CREOLE SEAFOOD DEVILED EGGS

CAJUN CRAWFISH EGGROLLS

JAMBALAYA OR MUFFLETTA DIP

SEARED SCALLOPS IN CREOLE MUSTARD CHAMPAGNE SAUCE

CHARGRILLED OYSTER MARDI GRAS

## *soup / salad*

CRAWFISH ETOUFFEE

RED BEANS & RICE

CAJUN CRAB CHOWDER

CAJUN BLACKENED SHRIMP SALAD

CREOLE CHICKEN CAESAR SALAD

## *main course*

BLACKENED CATFISH W/ CREAMY SEAFOOD SAUCE OVER DIRTY RICE

LOADED JAMBALAYA PASTA TOPPED W/ LOBSTER TAIL

CLASSIC CAJUN SEAFOOD BOIL

CREOLE STUFFED SALMON W/ ASPARAGUS & HERBED RICE

## *dessert*

BOURBON BREAD PUDDING W/ BOURBON CARAMEL & VANILLA ICE CREAM

OLD FASHIONED CAJUN CAKE \*CONTAINS NUTS & COCONUT

CREOLE BANANAS FOSTER

KING CAKE TRUFFLES