



Happy
MARDI
Gras

Appetizers:

Muffuletta – *New Orleans's tradition since early 1900s. Sandwich wedges of pepperoni, salami, ham, and provolone with olive tapenade.*

Cajun Shrimp Salad – *A classic shrimp salad with Old Bay and Cajun seasonings and served on multigrain crackers.*

Salad:

Creole Salad – *Fresh organic greens with a variety of dressings.*

Soup:

Gumbo – *A Southern Louisiana version of a traditional French soup (Bouillabaisse), originated in 1802 and includes chicken and sausage.*

Entrées:

Jambalaya – *Classic Mardi Gras favorite from the French Quarter, with chicken, Andouille sausage, and shrimp served over white rice.*

Roasted Pork Loin with Creole Mustard – *Whole pork loin slow roasted and cut to order and served with traditional Creole mustard.*

Blackened Flank Steak with Remoulade Sauce – *Steak marinated in dry rub of brown sugar, coffee, cayenne, cumin and garlic. Cut to order.*

Dessert:

King's Cake – *A traditional European pastry celebrating the Three Kings during Christmas, became a Mardi Gras favorite in 1870!*