



Mardi Gras Menu

AVAILABLE

FEBRUARY 8 - MARCH 3, 2023

Entree Selections

Choice of 1, 2 or 3 entrées.

GUMBO

Traditional gumbo with andouille sausage

CAJUN BLACKENED CHICKEN

Seared chicken breast with savory black pepper sauce and a hint of Worcestershire and lemon

VEGETABLE JAMBALAYA

Sauteed vegetables slow cooked with Cajun seasonings

Sides

Included.

RED BEANS

Authentic New Orleans seasoning, flavorful but not spicy, served with white rice

CORN MAQUE CHOUX

Corn niblets with onions, tomatoes, green bell pepper, garlic and a blend of Cajun spices

GARDEN DISTRICT SALAD

Fresh mixed greens with cucumber, tomatoes, kalmata olives & artichoke hearts with honey lemon dressing

BAKED FRESH ROLLS

Served with butter

Dessert *

*King Cake and Paczki are only available February 6th-21st.

KING CAKE \$31.50 per cake

Butter cake decorated with colored sugar, beads and a plastic baby (serves 10-12)

PACZKI \$4.20 each

Traditionally fried yeast donuts filled with assorted jams and covered in powdered sugar

Pricing

25 guest minimum

7 day lead time required.

One entrée : \$21.00 per guest

Two entrées: \$26.25 per guest

Three entrées: \$31.00 per guest

TastyCatering

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