

MARDI GRAS

AVAILABLE FEBRUARY 7 - MARCH 1, 2024





PRICING

25 guest minimum. 7 day lead time required

SINGLE ENTRÉE: \$21.00 PER PERSON DOUBLE ENTRÉE: \$26.25 PER PERSON TRIPLE ENTRÉE: \$31.00 PER PERSON

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ENTREE SELECTIONS

Choice of one, two or three entrées

GUMBO

Traditional gumbo with Andouille sausage

CAJUN BLACKENED CHICKEN

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

VEGETABLE JAMBALAYA (V,GF)

Sautéed vegetables slow cooked with savory Cajun seasoning

SIDES

Included.

RED BEANS (V,GF)

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

CORN MAQUE CHOUX

Corn niblets with onions, tomatoes, green bell pepper, garlic, smoked sausage and a blend of cajun spices

GARDEN DISTRICT SALAD (V,GF)

Fresh mixed greens with cucumber, tomatoes, Kalamata olives and artichoke hearts served with a honey lemon dressing

BAKERY ROLLS

Served with butter

DESSERT*

*King Cake and Paczki are only available February 7th-23rd.

KING CAKE \$31.50 per cake

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

PACZKI \$4.20 each, minimum 12

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