

Mardi Gras Reception Menu

Cold & Room Temperature Hors d'oeuvres

Crab Empanadas, Crab filled pastries served with a garlic, tomato, caper remoulade
Chicken Chimichuri, Strips of boneless breast of Chicken are marinated in this classic Argentinean marinade with a hint of saffron, skewered, and served with a saffron mayonnaise dip.
Jicama & Orange, Orange sections, Jicama and chilli flavoured yoghurt dip.
Peel & Eat Shrimp served with our classic cocktail sauce
Roti, a Caribbean wrap with curried chicken and vegetables

Presented Hot in a Chafing Dish

New Orleans Sausage Gumbo bites, Bite sized sausage
Jerk Ribs, Baby back ribs are seasoned with a jerk sauce.

Sweet

Creole Bread Pudding, Served with a Whiskey Infused Caramel Sauce

Feature Station Ideas:

(Cooked and Prepared Fresh Onsite)

Feature Station One

Muffuletta Sandwiches, prepared fresh onsite & served with Olive Salad

Feature Stations Two

Oyster Bar, to include **Oysters on the half shell**, Shucked on site by our chef, served with Fresh lemon juice, and Louisiana hot sauces

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Oysters en Brochette, fresh Oysters skewered with bacon and pan fried on site,
Served hot with a Chipotle Mayonnaise

Feature Station Three

Louisiana Crab Cakes, Spiced with Creole Mustard, Cayenne & Fresh Tarragon, Pan Fried on site by our chefs, and served with a Potato Aioli

PRICING

GUESTS	Under 50	50-100	100-150	Over 150
	\$33.50	\$30.50	\$27.50	\$25.50

Plus service charge and gst