

New Orleans Bourbon Street **DINNER** | **BUFFET**

Minimum of 40 persons, based on two hours of service. Offered between the hours of 4:00 pm to 9:00 pm.
Applicable for select Bells & Whistles events.

INCLUDES:

Premium Bar

SALADS & APPETIZERS:

Peel & Eat Cajun shrimp

New Orleans seafood gumbo

Crabmeat fritters, rémoulade sauce

Oysters on the half shell, cocktail sauce & rémoulade

Capered crab salad

Cajun crudités, sliced tomatoes with Creole mustard sauce, dilled okra pickles pickled beets with onions,

Three bean salad, green onions, carrot curls

Celery sticks, sliced Cucumber, tomato, asparagus, Cajun vinaigrette

Cajun Caesar, romaine lettuce, Creole-spiced croutons, peppercorn-Caesar dressing

ENTRÉE:

Deep fried Creole-spiced popcorn shrimp

Chicken & sausage jambalaya

Grilled Cajun-spiced Swordfish, Creole tartar sauce

Chicken Rochambeau, boneless chicken breast topped with sliced ham, Béarnaise sauce

Cornmeal-crust catfish, creamed spinach, corn relish, roasted lemon

Red beans and rice

Roasted red bliss potatoes with rosemary

Sautéed okra and tomatoes

Sautéed baby corn with mushrooms

DESSERT:

Creole bread pudding with Whiskey sauce

Bourbon pecan pie

Beignets & assorted French pastries

Assorted cookies

Blue Mountain coffee, selection of teas

GROUP SET-UP FEE: US \$14.00 PER PERSON