



BISTRO Mardi Gras

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AVAILABLE ANY SEASON

Pick-up or delivery for over 15 guests. Served family-style in bowls & pans.

New Orleans \$38 per person

New Orleans Gumbo with shrimp, crab, & chicken Cajun chicken with sautéed peppers & onions (GF)

Jasmine Rice (GF, veg)

Green Beans with Smoked Turkey (GF)

Cornbread muffins & butter (veg)

Bourbon Street \$38 per person

Cajun-dusted Rib Eye Steak with peppers & onions (GF)

Add Garlic Shrimp (GF) \$8pp

Jasmine Rice OR Garlic Redskin Mashed Potatoes (GF, veg)

Honey Glazed Carrots (GF, veg)

Cornbread muffins & butter (veg)

French Quarter \$38 per person

Shrimp & Crab Étouffée

Jasmine Rice (GF, vegan)

Corn Maque Choux (GF, vegan)

Tossed salad with champagne vinaigrette (GF, vegan)

Soft roll & butter (veg)

Vegan Entree Options \$32 per person

Creole Red Beans & Rice (GF, vegan)

Vegetable Jambalaya with rice (vegan)

Artisan Simple Salad with tomato & cucumber, balsamic vinaigrette (GF, vegan)

Cornbread muffins (vegan)

Mardi Gras PANS *to go*

for Pick-up only

prepared in 1/2 pans

Serves 12-15

New Orleans Gumbo with shrimp, crab, & chicken
with Jasmine rice \$180

Cajun Chicken with sautéed peppers & onions (12 pieces)
(GF) \$98

Crab & Shrimp Étouffée with Jasmine rice \$225

Green Bean Smoked Turkey (GF) \$85

Pecan Sweet Potato Casserole (veg) \$55

Vegetable Jambalaya with Jasmine rice (vegan) \$85

Cornbread muffins with butter & honey (veg) \$36/dz

Jasmine Rice (GF, vegan) \$45

Red Beans & Rice with andouille sausage \$95

Add Earth-friendly compostable dinner plates, utensils, & napkins \$3.50pp

Add decorative reusable heated serving dishes (disposable) \$25 each

Desserts
priced per person

Brown Sugar Pecan Bread Pudding with brandied caramel cream \$8.50
Mardi Gras Cupcakes \$5