



## **Bistro Mardi Gras 2017**

### **New Orleans Flavors**

*Mardi Gras style menus prepared ready to serve for pick up, delivery or an over the top catered feast! Select our best value with pick up pans or reserve your event with set up and delivery. Planning an over the top signature day? Bistro full service catering simplifies all the details, adding staffing, rentals and complimentary consulting. Your selection will be pre-packaged for family style buffet service. Minimum of 20 guests five days advance notice required.*

#### **The New Orleans Buffet \$17.95 per person**

One entrée, rice and two side dishes, garlic bread sticks or cornbread muffins.

**ENTREES:** *Includes 1 entrée selections. Extra entrees \$5 pp per choice. All entrées accompanied by steamed rice. Specify Brown or Jasmine rice*  
**NEW ORLEANS GUMBO** (shrimp, crab, chicken) made with a traditional dark roux, tomatoes, celery, peppers and onions, with chicken stock, fresh herbs and spices  
**CHEF ALFREDO'S CREOLE STYLE JAMBALAYA** Chicken, andouille sausage and ham in a smoky flavorful spicy tomato broth, melded with celery, peppers and onions.  
**CAJUN SEASONED PAN FRIED TILAPIA** with lemon dill aioli (GF)  
**RED BEANS, ANDOUILLE SAUSAGE AND RICE** (GF)  
**CAJUN CHICKEN PASTA FETTUCINI**  
**BLACKEND CHICKEN** with peppers and onions pico de gallo and spicy ranch (GF)  
**PO BOY SHRIMP SANDWICH** with remoulade  
**CAJUN PEPPER STEAK**  
**CAJUN RIB EYE STEAK** with sautéed peppers and onions. Add \$3 (GF)  
**SHRIMP & CRAB ETTOUFFEE** The real thing. Add \$5  
**CRAB CAKES** with spicy remoulade and tartar sauce. Add \$3  
**CRAB AND CHICKEN STUFFED BELL PEPPERS** with a sherry béchamel. Add \$3

**SIDE DISHES:** *Includes 2 side selections. Rice included. Extra sides add \$2 pp, per selection*

**Smoked turkey green beans**  
**Creole Red Beans & Rice (Vegan)**  
**Creole fried rice (vegetarian)**  
**Cajun corn maquechou (with andouille sausage or vegetarian)**  
**Tomato Cucumber salad**  
**Tossed green simple salad Italian and ranch dressing**  
**Okra and tomatoes**  
**Smothered cabbage**  
**Crispy Cajun potatoes**  
**Creole coleslaw**  
**Black eyed pea salad**

#### **DESSERT:**

**KING CAKE** \$35

Sugar pecan bread pudding with brandy crème sauce (1/2 pan serves 9 -12 /\$45)

*PLEASE CONTACT US FOR DELIVERY, BEVERAGES, STAFFING ETC. or any questions to assist in your planning*

*Premium plastic ware with linen like white napkin rolled around heavy weight black flatware \$2pp*

*Standard plastic ware napkin, plates and separate plastic flatware \$1.25 pp*

*Decorative reusable heated serving racks with water pan and fuel. \$15 each*

*Plastic table covers \$5*

*Bistro Commercial heated serving dishes rents @ \$25 each includes fuel & pick up charge within 10 miles*