



# BISTRO Mardi Gras

## AVAILABLE ANY SEASON

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

### **New Orleans \$32 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 \$32 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 \$32 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 \$26 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*

*1/2 pans unless another quantity is noted*

*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) \$30dz

**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) \$22 each*

*Desserts*  
priced per person

Brown Sugar Pecan Bread Pudding with brandied caramel cream \$7.50pp  
Mardi Gras Cupcakes \$4.75