

checkers catering and special events

Mardi Gras Menu

LOUISIANA CRAB CAKE

Dungeness Crab with Diced Red Bell Peppers, Onions & Bread Crumbs. Served with Chipotle Aioli

SOUTHERN SPINACH SALAD

Baby Spinach Leaves Dressed with Crumbled Bacon, Sliced Red Onions & Mushrooms with Diced Hard Boiled Eggs.

Served with Warm Bacon Dressing on the Side

BATON ROUGE JAMBALAYA

Bay Shrimp & Sliced Sausage in a Traditional Red Sauce with Sautéed Onions & Tri Color Bell Peppers over a Bed of White Rice

FRENCH QUARTER CORN

Sweet Corn Kernels with Chipotle infused Cumin Butter

CORN BREAD MUFFINS

Served with Whipped Honey Butter

14.95

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Served with Warm Bacon Dressing on the Side

NEW ORLEANS STYLE CRAWFISH BOIL

In a Moderately Spicy Red Broth with Half Ears of Corn and Diced Red Potatoes

CORN BREAD MUFFINS

Served with Whipped Honey Butter

15.95

DELECTABLE DESSERTS

RICE PUDDING

OR

BREAD PUDDING NEW ORLEANS STYLE

Served with a Wonderful Vanilla-Lemon Sabayon Sauce

3.95

**WHATS MARDI GRAS WITHOUT PURPLE & GREEN SATIN LINEN, BEADS, & THEME DÉCOR?
CALL YOUR EVENT COORDINATOR FOR PRICE OPTIONS!**

925.968.1121