

# New Orleans BUFFET DINNER

Menu

**Dish Presentation** 

Floor Plan





## TASTE OF NEW ORLEANS



#### **Louisiana Meat Display**

Medallions of Andouille Sausage
Sliced Boudin Blanc
Shaved Smoked Tasso
Alligator Boudin
served with a Trio of Mustard Sauces

Seared Tuna Sashimi over Cajun Slaw Topped with Creole Aioli

Louisiana Style Shrimp Boil served with Remoulade & Spicy Cocktail Sauce

Chicken and Sausage Gumbo

served with Rice

Crawfish Etouffee

served with Rice



Sweet Jalapeno Corn Bread
Assortment of Cajun Grilled Vegetables

#### Wheel of Brie

French Brie topped with a Praline Glaze, wrapped in Puff Pastry baked to a Golden Brown served with Crostini with red bell pepper remoulade and chive garnish

Crab Cakes Slider with Lemon Zest Aioli
Cajun Shrimp Po Boy's Slider
Pulled Pork Slider
Mini Muffaletta Slider

**ACTION STATION** 

**Flaming Cherries Jubilee Crepes** 

#### **Louisiana Meat Display**









#### Baked Brie en Croute





### Assortment of Cajun Grilled Vegetables



#### **Crab Cakes Slider with Lemon Zest Aioli**



**Pulled Pork Slider** 

Cajun Shrimp Po Boy's Slider



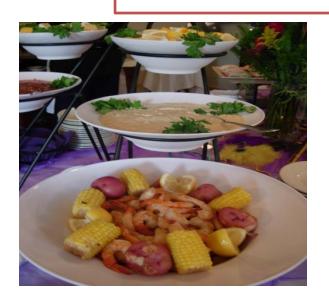


### Seared Ahi Tuna





Louisiana Style Shrimp Boil





# Chicken and Sausage Gumbo served with Rice Crawfish Etouffee served with Rice





**Dessert Action Station:** 

Flaming Cherries Jubilee Crepes





