

# International Buffet- U.S. Cajun and Creole

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

Our Cajun/Creole meals include steamed rice.

<b>Entrée</b> (Choose 1)	Lunch	Dinner
‡ <b>Louisiana Seafood Gumbo</b> – <i>This premier Cajun dish combines shrimp, crab, okra, onions, bell peppers, brown roux and a huge amount of flavor into a thick, rich and satisfying stew. Served with steamed rice.</i> .....	\$11.00	\$17.75
‡ <b>Shrimp and Chicken Gumbo Filé</b> – <i>As with all of our Gumbos, this is a hearty thick stew rich with seafood, chicken and vegetables and finished with a little filé powder (ground sassafras). Served with steamed rice.</i> .....	\$11.00	\$17.75
‡ <b>Gumbo des Herbes</b> – <i>A recipe from Leah Chase, the Queen of Creole Cooking. This gumbo’s base is made from pureed cooked green such as mustard, turnip, collard and watercress. No seafood is added, instead smoked sausage, ham, pork butt and beef stew meat add a truly hearty touch. Served with steamed rice.</i> .....	\$12.00	\$19.25
<b>Crawfish-Stuffed Pasta Shells</b> – <i>Baked pasta shells stuffed with crawfish-meat and topped with Sauce Acadian</i> .....	\$12.00	\$19.25
<b>Shrimp Creole</b> – <i>A signature New Orleans dish. Plump shrimp cooked in a zesty tomato sauce. Served with steamed rice.</i> .....	\$11.00	\$17.75
<b>Louisiana-Style Shrimp Étouffée</b> – <i>Shrimp smothered in a buttery sauce made with celery, onions, bell peppers, tomatoes and sherry.</i> .....	\$11.00	\$17.75
<b>Smothered Chicken and Macque Choux Casserole</b> – <i>Tender chicken cutlets cooked in a sauce made with shoepeg corn, shrimp, bacon, andouille and tomatoes ...</i>	\$10.00	\$16.00
‡ <b>Chicken and Sausage Jambalaya</b> – <i>A hearty, spicy stew made with chicken, hot smoked sausage, rice and mushrooms.</i> .....	\$9.50	\$15.25
‡ <b>Chicken Piquant</b> – <i>Chicken cutlets smother is a spice sauce made with tomatoes, green onions, garlic and the kick of Jalapeños.</i> .....	\$10.00	\$16.00
<b>Chicken and Yams Point Houmas</b> – <i>A casserole made with chicken cutlets, yams and sweet onions flavored with, Creole mustard, Louisiana cane syrup and orange juice and garnished with pecans.</i> .....	\$9.50	\$15.25
<b>The Bayou Two Step</b> – <i>Fresh pork sausage topped with grilled onions, celery, mixed bell peppers, tomatoes and herbs.</i> .....	\$10.00	\$16.00
‡ <b>Soul Pork Roast</b> – <i>This pork roast has pockets cut into it that are stuffed with green onions, garlic, thyme, basil and jalapeno. It is then braised slowly with until very tender. Served with a sauce made form the braising liquid.</i> .....	\$12.00	\$19.25
‡ <b>Grilled Pork Tenderloin with Blackberry Barbecue Sauce</b> – <i>Tender marinated pork tenderloin brushed with a sweet-spicy blackberry barbecue sauce.</i> .....	\$12.00	\$19.25
‡ <b>Grillades</b> – <i>Tender beef strips cooked with bell peppers, tomato and seasonings. Great over steamed rice</i> .....	\$11.00	\$17.75
<b>Carvery: Cane Syrup Marinated Roast Beef Tenderloin</b> – <i>Tender beef Served sliced with Marchand de Vin sauce (merchant’s wine sauce) <b>Does not include rental price of carvery station or cost for server.</b></i> .....	N/A	\$22.25

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## International Buffet- U.S. Cajun and Creole, Continued

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### Appetizers (Lunch Choose 1; Dinner Choose 2)

-  † Spicy Plantation Seafood Dip – *Spicy shrimp and crab dip served with assorted crackers. Served cold.*
-  South Louisiana Shrimp Rémoulade – *Seasoned broil shrimp served with zesty Creole Rémoulade (a mixture of olive oil, Creole Mustard and seasonings).*
-  Lemon-Garlic Shrimp Bruschetta – *The mixture of marinated shrimp and Panzanella (tomatoes, parmesan, garlic, basil and thyme) make these crunch Bruschetta a truly elegant appetizer.*
-  Grilled Louisiana Seafood Sausage Bites – *Pork and shrimp sausage bites grilled on sugarcane skewers and served with white Rémoulade sauce. Served warm.*
-  Terrine of Smoked Catfish – *Sliced terrine made with house-smoked catfish, sour cream, sherry, garlic, red bell peppers and yellow bell peppers. Served cold with French bread.*
-  Smoked Oyster Spread – *A hit at any party. Luscious chopped smoked oysters mixed with cream cheese, green olives and spices.*
-  † Hot and Spicy Cajun Meatballs – *Mini pork and beef meatballs in a zesty sauce made with jalapeno, brown sugar, Louisiana cane syrup, Creole mustard and Louisiana hot sauce.*
-  Daube Glacé – *Daube is a classic Creole dish of beef braised with vegetables. This glacé use daube which is seasoned and set with gelatin. It is served sliced with French bread.*
-  † Baked Ribs Pierre Lafitte – *These tender ribs are marinated with cane syrup, soy sauce, hot sauce and Muscadine jelly, a grape that is native to the southeast that adds a rich, fruity flavor.*
-  Boiled Whole Crawfish – *Boiled crawfish seasoned with authentic Cajun seasonings. Served warm.* +\$2.00    +\$2.00

### Soup (Dinner Choose 1)

-  Corn and Crab Bisque– *A combination of sweet corn and crab meat in a creamy, thick broth.*
-  Mirliton Soup – *Mirlitons, know here as chayote squash, add a smooth texture to this rich shrimp soup.*
-  † Red Bean and Sausage Soup – *A hearty soup made with tasso ham, spicy smoked sausage, red kidney beans, garlic, spices and chicken broth.*
-  Black-Eyed Pea and Okra Soup – *A light soup of black-eyed peas, okra and vegetables in a seasoned chicken broth.*

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### Soup (Continued)

-  Mamere's Old-Fashion Vegetable Soup – *A hearty combination of seasonal mixed vegetables with lima beans, black-eyed peas, kidney beans, cabbage and red potatoes.*
-  Roasted Red, Yellow and Green Sweet Bell Pepper Soup – *Sweet roasted peppers and Tasso ham cooked in a creamy broth made with tomatoes and enriched with whipping cream.*

### Salad (Dinner Choose 1)

-  Sweet and Spicy Coleslaw – *Shredded green cabbage, purple onions and bell peppers tossed olive oil, sugar, dry mustard and lots of black pepper. Contains no mayonnaise.*
-  Mardi Gras Slaw – *Green cabbage, grapes, tart apples and pecans tossed with a poppy-seed dressing.*
-  ✓ Mixed Greens with Warm Ponchatroula Strawberry Vinaigrette – *No other strawberry compares with those grown in Louisiana. Here, mixed greens are served with a warm vinaigrette made with Louisiana strawberries, Creole mustard and olive oil.*
-  Lafitte's Black, White and Red Bean Salad – *Louisianans love their beans, and few dishes highlight this better than this eye-catching salad.*
-  Marinated Zucchini and Summer Squash Salad – *Shredded zucchini, summer-squash, purple cabbage, red onions and bell peppers tossed with an garlicky dressing.*

### Vegetable Side Dish (Choose 1)

-  Baked Artichokes – *Artichoke hearts topped with olives bread crumbs and mozzarella cheese and baked.*
-  Cajun Roux Peas – *Sweet peas cooked in a mixture of onions, celery, red bell pepper, smoked sausage and a light roux.*
-  Cajun Congree (Black-Eyed Peas) – *Tender black-eyed peas cooked with smoked pork sausage and ham.*
-  Broccoli and Cauliflower Casserole – *Baked casserole of broccoli, cauliflower, mushrooms and ham cooked in a creamy sauce and topped with parmesan cheese and bread crumbs.*
-  † Voodoo Green – *Mixed greens cooked with hot smoked sausage, ham hocks and filé powder.*
-  † Smothered Cabbage with Andouille – *Tender braised cabbage cooked with spicy andouille.*
-  Honey Mint Glazed Carrots – *Carrots cooked with honey and mint.*

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## Vegetable Side Dish (Continued)

- 🌿 Cajun Ratatouille – *The famous French vegetable casserole updated with olives and smoked sausage.*
- 🌿 † Voodoo Green – *Mixed greens cooked with hot smoked sausage, ham hocks and filé powder.*
- 🌿 Corn Pudding– *Sweet corn pudding baked with bacon and havarti cheese.*

## Starch Side Dish (Choose 1)

- 🌿 Pecan Rice Dressing – *Shredded green cabbage, purple onions and bell peppers tossed olive oil, sugar, dry mustard and lots of black pepper. Contains no mayonnaise.*
- 🌿 Creole Dirty Rice – *Green cabbage, grapes, tart apples and pecans tossed with a poppy-seed dressing.*
- 🌿 Old-Fashioned Smothered Potatoes – *Tender potatoes cooked with garlic and garnished with green onions and parsley.*
- 🌿 Herb-Roasted New Potatoes – *Red potatoes marinade with garlic, rosemary and thyme then baked until crisp.*
- 🌿 Mamere’s Favorite Candied Yams– *Yams baked with apples, raisins, brown sugar, cinnamon and nutmeg.*
- 🌿 Ya-Ya Mashed Yams – *Mashed yams mixed with can syrup, allspice, raisins, pecans and shredded coconut.*
- 🌿 Southern-Style Cornbread – *Made with bacon drippings and buttermilk.*
- 🌿 Sweet and Airy Cornbread – *Light and airy corn bread with a sweet touch.*

## Desserts

<b>Mardi Gras King Cake</b> – The traditional dessert of the Carnival season. Serves 10...	\$22.00	\$22.00
★ <b>Bananas Foster</b> – <i>The classic flaming dessert from Brennan’s Restaurant. Served with homemade vanilla ice cream. Requires a chef on-site. ....</i>	\$4.50	\$4.50
<b>Tarte a la Bouie</b> – <i>Sweet custard baked in a butter crust. Serves 8. ....</i>	\$16.50	\$16.50
<b>Turtle Cheesecake Des Amis</b> – <i>A mixture of pecans and caramel is not only used as a topping on this cake, but is also baked between the curst and filling. Serves 8. ....</i>	\$19.00	\$19.00
<b>Cajun Pralines</b> – <i>Authentic pecan pralines. 2 per person.....</i>	\$2.00	\$2.00
<b>Praline Pecan Fudge</b> – <i>Chocolate fudge laced with pecans and flavored with praline liqueur.....</i>	\$2.00	\$2.00
✓ <b>Pumpkin Eggnog Pie</b> – <i>Rich pumpkin pie given a kick with real eggnog. Serves 8..</i>	\$18.00	\$18.00
<b>Bourbon Pecan Pie</b> – <i>Pecan pie made with real cane syrup and, of course, a good shot of bourbon. Serves 8. ....</i>	\$19.00	\$19.00
<b>Chocolate Pecan Pie</b> – <i>Chocolate is added to the pecan pie filling to make a decadent variation of the classic. Serves 8. ....</i>	\$19.50	\$19.50
<b>Bananas Foster Cream Pie</b> – <i>This dessert features sweet bananas with vanilla pastry cream spiked with dark rum in a chocolate cookie crust. Serves 8. ....</i>	\$19.00	\$19.00

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