

Our goal is to provide consistency and creativity while beautifully presenting our cuisine. Using our house recipes, all entree selections are prepared fresh daily in our kitchen using only fresh ingredients. Minimum of 20 guests. Orders under 20 guests may be subject to a 20.00 dollar service fee (some exceptions). Larger orders & events over 100 guests can qualify for discounts. Menu bundles include: tableware, free use of our equipment chafing dishes and sterno. Delivery Charge additional. **Menu specials are valid for the entire month of March.**

sensational specials - mardi gras menu

menu pairing: (2) entrees (3) side accompaniments

entrees: choice of (2)

- steak creole (+1.00)
- boneless breast of cajun chicken with creole sauce drizzle
- boneless breast of bbq bourbon glaze chicken
- blackened cajun catfish (add +1.50 per guest)

side accompaniments: choice of (3)

- chef's red beans & rice with andouille sausage
- scalloped corn new orleans style
- jambalaya (with sausage, chicken, rice, other)
- southwest caesar salad

includes:

- fresh corn bread
- plates, silverware, napkins, chafing dishes, sterno, serving utensils

pricing breakdowns (per guest):

- 20 to 49 guests: 14.25
- 50 to 100 guests: 14.00
- over 100 guests: 13.75

additional options: (ala carte):

- additional side option: 2.25 per guest
- dessert: king cakes (10-12) cut per cake 9.95 each

***contact us to customize a menu to fit your needs and budget.**



conditions for bundles & chef's pairings menus

Packages are designed for 20 or more guests. For pricing under 20 and over 100 guests, please contact one of our event specialists. Packages include all disposable paper goods, chafing dishes & sterno. Delivery charges vary, call for the rate in your area. Serving all of Chicago and the suburbs.