



The Catering Company Presents

MARDI GRAS LUNCH BUFFET

Classic Jambalaya

Slow simmered rice, beans, peppers, celery, onion, Andouille sausage, chicken, shrimp, tomatoes and a host of herbs and spices (vegetarian option available upon request)

Buttermilk Fried Chicken

Boneless chicken thighs marinated in buttermilk, dredged in a blend of flour & spices, and fried to crispy perfection!

Garden Salad (vegetarian)

Fresh romaine and garden vegetables with ranch and Italian dressings on the side

Red Beans & Rice (vegan & gluten-free)

A vegan spin on the classic made with bell pepper, onion, smoked paprika and a blend of Cajun spices

Collard Greens (vegetarian & gluten-free)

Slow cooked with house seasoning, butter, garlic and onion

Kings Cake

A colorful ring-shaped pastry filled with cinnamon & vanilla infused cream cheese, drizzled with green, gold & purple icing...don't miss the baby hidden inside!

Included with the above menu are the following:

All necessary serving utensils and equipment
Heavyweight sugarcane plates, 100% recycled napkins and plant starch cutlery
Linen table cloths, centerpiece and risers for a themed buffet style set-up
Delivery, set-up and pick-up

Please call for pricing and availability

