



The Catering Company Presents
MARDI GRAS
SAMPLE HORS D'OEUVRES MENU



Cajun Shrimp Cakes

Crisp fritters made with fresh shrimp, corn, celery, and a blend of flavorful spices; served with a Cajun remoulade

"Big Easy" Sliders

Our spin on the classic muffuletta! Crusty French bread sliders spread with olive salad and layered with salami, ham, provolone, and mozzarella

Mini Jambalaya Pies

Spicy andouille sausage, braised chicken, vegetables, rice and a Cajun spiced gravy in a flaky, buttery 2-bite pie shell

Cajun Lentil Poppers (vegan & gluten-free)

Cajun-spiced lentil, veggie and herb mini cakes topped with rich romesco* sauce *(contains nuts)

Southern Grilled Veggie Tray

A variety of seasonal raw, grilled and pickled veggies served with Cajun remoulade and roasted red pepper hummus for dipping

Tomato Tartlet (vegetarian)

Golden puff pastry baked with Parmesan, olive oil and tomato with fresh basil chiffonade

Sugar Dusted Beignets and Sweet Potato Praline Tarts

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

