



Sample Mardi Gras Hors D'oeuvres Menu

A taste of the South sure to please!

Shrimp & Grits Amusette

Cayenne-lemon marinated, pan seared shrimp served atop a dollop of sharp cheddar, stone-ground grits and presented in a crispy, edible tasting spoon

"Big Easy" Sliders

Our spin on the classic muffaletta! Crusty French bread sliders spread with fresh olive salad and layered with thinly sliced salami, ham, provolone, and mozzarella.

Mini Jambalaya Pies

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

Cajun Lentil Poppers *(vegan & gluten-free)*

Cajun-spiced steamed lentil, veggie and herb mini cakes topped with rich romesco sauce

Grilled & Pickled Veggie Platter *(vegetarian & gluten-free)*

A variety of seasonal, rough cut raw, grilled and pickled veggies served with house-made beet hummus and Cajun remoulade

Artisan Cheese, Cracker & Baked Brie Selection

A selection of gourmet cheeses from around the world, accompanied by an artisan cracker assortment and pastry wrapped brie wheels with peach preserves baked to a golden brown

Sugar Dusted Beignets

Made from scratch in our kitchen - crispy, rich and sweet!

Sweet Potato Praline Tarts

Mini 2-inch tart shells filled with sweet potato pie and topped with vanilla candied nuts and a dollop of whipped cream

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 themed buffet style set-up

Delivery, set-up and pick-up of equipment

****Pricing determined by guest count, event timing, and other factors. Please give us a call for a custom proposal.****

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