



Mardi Gras Menu

2026



NEW ORLEANS FESTIVAL

Please select one salad, two sides, and two entrées.

SALADS

Classic Caesar Salad ^{VG, NF}

Romaine lettuce, Parmesan cheese, and croutons served with a creamy Caesar dressing.

Mixed Green Salad ^{VG, GF, NF}

Chopped romaine, iceberg and spring mix, Roma tomatoes, cucumbers, carrots, and red onion with buttermilk ranch dressing and red wine vinaigrette.

Smokehouse Salad ^{VG, GF, NF}

Spring mix with chopped romaine, roasted Roma tomatoes, grilled red onions, corn, carrots, and cucumbers, accompanied by our buttermilk ranch dressing and smoked tomato vinaigrette.

ACCOMPANIMENTS

Creole Red Beans & Rice ^{GF, NF}

Simmered red beans with Andouille sausage, onions and garlic garnished with white rice.

Roasted Garlic Mashed Potatoes ^{VG, GF, NF}

House made creamy potatoes blended with butter, milk, and roasted garlic.

Sautéed Vegetables in Voodoo Butter ^{VG, GF, NF}

A fresh medley of carrots, red pepper, zucchini, and yellow squash sautéed with delicious Cajun seasoned brown butter.

Tchoupitoulas Potatoes ^{GF, NF}

Named after a famous street in New Orleans, these roasted red potatoes are seasoned with Cajun spices, then tossed with rendered bacon, sautéed bell peppers, onions, and garlic for a delicious result.

White Rice ^{VG, GF, NF}

Steamed and lightly buttered.

ENTRÉES

Bayou Étouffée ^{NF}

Traditional etouffee with crawfish, baby shrimp, andouille sausage, smoked chicken and holy trinity over rice.

Blackened Chicken Breast ^{NF}

Blackened boneless chicken breast finished with a tomato Creole sauce.

Cajun Chicken Pasta ^{NF}

Blackened chicken tossed with a creamy Creole sauce. Served over penne pasta and mixed vegetables.

Cajun Rubbed Pork Loin ^{GF, NF}

Cajun seasoned and slow roasted. Served with Cajun gravy.

Mardi Gras Jambalaya ^{NF}

Sautéed onions, fresh bell peppers, green onions, smoked chicken, shrimp, and Andouille sausage.

Mississippi Pot Roast ^{NF}

Braised brisket in a spicy Creole sauce with garlic and pepperoncini peppers. Garnished with green peas.

Shrimp Creole ^{GF, NF}

Pan-seared shrimp and white rice served in a sweet & savory tomato-based sauce with bell peppers, celery, onion and garlic.

Smoked Cajun Brisket ^{GF, NF, DF}

Tender smoked beef brisket accented with Cajun spices that add a touch of heat. Topped with our Duce's Wild Bourbon Peppercorn Barbecue Sauce.

Vegetarian Jambalaya ^{VG, NF}

Diced zucchini, yellow squash, carrots, onions, and peppers simmered in a savory tomato broth, then tossed with rice and our own Cajun seasoning.

Wild Mushroom Étouffée ^{VG, NF}

Assorted wild mushrooms sautéed with celery, onion, garlic, and seasonings with a hearty vegetable broth, thickened with a dark chocolatey roux. Served with white rice and Louisiana style sauce on the side. Garnished with green onions.



MARDI GRAS MENU

BAYOU BASH

House Made Louisiana Potato Chips ^{VG, NF}

Tossed with our house made Cajun seasoning.

Classic Caesar Salad ^{VG, NF}

Romaine lettuce, Parmesan cheese, and croutons served with a creamy Caesar dressing.

Muffuletta ^{NF}

Capicola, mortadella, and gonia salami, mozzarella and provolone cheeses, traditional cracked-olive mix, and oil & vinegar served on a mini seeded Italian roll.

Grilled Veggie Muffuletta ^{VG, NF}

Blackened eggplant, peppers, and portobello mushroom, mozzarella and provolone cheeses, traditional cracked-olive mix, and oil & vinegar served on a mini seeded Italian roll.



TASTE OF NOLA

per gallon

Andouille Sausage & Smoked Chicken Gumbo ^{NF}

A rich creole soup made with spicy Andouille sausage and tender smoked chicken simmered with celery, onions, and bell peppers in a rich, dark stock. Served with warm white rice and garnished with fresh green onions.

Bayou Étouffée ^{NF}

Traditional etoufee with crawfish, baby shrimp, andouille sausage, smoked chicken and holy trinity over rice.

Mardi Gras Jambalaya ^{NF}

Sautéed onions, fresh bell peppers, green onions, smoked chicken, shrimp, and Andouille sausage.

Shrimp Creole ^{GF, NF}

additional fee

Pan-seared shrimp and white rice served in a sweet & savory tomato-based sauce with bell peppers, celery, onion and garlic.

Vegetarian Jambalaya ^{VG, NF}

Diced zucchini, yellow squash, carrots, onions, and peppers simmered in a savory tomato broth, then tossed with rice and our own Cajun seasoning.

Wild Mushroom Étouffée ^{VG, NF}

Assorted wild mushrooms sautéed with celery, onion, garlic, and seasonings with a hearty vegetable broth, thickened with a dark chocolatey roux. Served with white rice and Louisiana style sauce on the side. Garnished with green onions.

VG - Vegetarian
VN - Vegan
GF - Gluten Free
DF - Dairy Free
NF - Nut Free



A LA CARTE

HORS D'OEUVRES

minimum of 36 each

Fried Green Tomatoes ^{NF}

Fresh crab, micro greens, and Creole remoulade.

Miniature Crab Cake ^{NF}

Jumbo lump crab meat served with a crunchy golden brown outside and a creamy savory inside, topped with a dollop of Creole remoulade.

Mini Muffuletta ^{NF}

Capicola, mortadella and genoa salami with mozzarella and provolone cheeses, traditional cacked-olive mix and oil & vinegar, served on a mini seeded Italian roll.

Mini Grilled Veggie Muffuletta ^{VG, NF}

Blackened eggplant, peppers & portobello mushroom with mozzarella and provolone cheeses, traditional cacked-olive mix and oil & vinegar, served on a mini seeded Italian roll.

New Orleans BBQ Shrimp & Grits ^{NF}

Pan seared Texas Gulf shrimp, served on over creamy grits. Garnished with fresh scallions.

Shrimp & Andouille Sausage Skewers ^{GF, NF, DF}

Jumbo shrimp and Andouille sausage accented with Cajun seasoning, grilled and served on a bamboo skewer with a Creole Honey Mustard dipping sauce.

Smoked Poblano Hush Puppies ^{VG, NF}

Served with chipotle aioli.

DESSERTS

Banana Pudding Trifles ^{VG}

36 minimum

Creamy vanilla pudding layered with Nilla wafers, fresh banana, and whipped cream.

Caramel Apple Bread Pudding ^{VG, NF}

per half pan, serves 12-15

A sweet pudding made with delicious sautéed apples, spices, golden raisins, and French bread, drizzled with a luscious Kentucky bourbon crème anglaise.

House Made Beignets ^{VG, NF}

Fried dough, cinnamon sugar, and vanilla bourbon crème anglaise.

Mardi Gras Cupcakes ^{VG, NF}

36 minimum

A mix of chocolate and yellow cupcakes topped with vanilla buttercream and garnished with green, purple, and gold sprinkles.

Mardi Gras Dessert Platter ^{VG}

An assortment of our house made Mardi Gras sugar cookies & Rice Krispies decorated in Mardi Gras colors, and our scrumptious Pecan Diamond cookies.

Pecan Diamonds ^{VG, NF}

These delicious little cookies have a crisp shortbread crust and a honey-sweet pecan topping.

