



MARDI GRAS

DESIGN PERFECT
CATERING

Est. 1995

CORPORATE LUNCH SPECIAL 12 PERSON MINIMUM

Jambalaya

Slow simmered shrimp, andouille sausage, chicken, brown rice, celery, red peppers, and Cajun seasoning (gluten free)

Dirty Rice Stuffed Bell Peppers

Vegetarian Entrée Option - please specify quantity
Brown rice cooked with kidney beans, onions, peppers, and herbs topped with cornbread and cheese (vegetarian)

Cajun Corn Mague Choux

Fresh corn cut from the cob. Sauteed with butter, onions, peppers, jalapenos and dash of cream. Served hot. (vegetarian, gluten free)

Red & Green Cabbage Slaw

Shredded cabbage, carrots, and bell peppers tossed in our house-made dressing (vegetarian, gluten free)

Caesar Salad

Crispy romaine hearts tossed with fresh Parmesan cheese, grape tomatoes, and garlic croutons, mixed with house-made Caesar dressing (vegetarian)

Southern Inspired Hush Puppies

Served with Cajun Creole Dipping Sauce (vegetarian)

Mini King Cakes

with praline cream cheese filling (vegetarian)





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CORPORATE BREAKFAST SPECIAL 12 PERSON MINIMUM



Banana Foster Blintzes
cheese filled blintzes topped with caramelized
bananas and butter rum syrup

Fluffy Scrambled Eggs
Topped with fresh chives

Thick Sliced Bacon
2pp

Market-Fresh Fruit Platter
topped with seasonal berries





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DESIGN YOUR OWN BREAKFAST 20 PERSON MINIMUM

CHOOSE 2 ENTREES + 2 SIDES



- Banana Foster Blintzes**
cheese filled blintzes topped with caramelized bananas and butter rum syrup (vegetarian)
- Pecan Praline French Toast**
Served with butter rum syrup (dairy free)
- Breakfast Grits Casserole**
chicken & apple sausage, potatoes, havarti cheese and peppers baked in southern comfort grits (gluten free)
- Savory Spinach & Mushroom Polenta Cakes**
(vegan, gluten free)
- Monte Cristo Waffle Sliders**
ham, turkey, provolone cheese, stacked on maple waffle slider bun sprinkled with powdered sugar and served with raspberry dipping sauce

- Fluffy Scrambled Eggs**
Topped with fresh chives
- Mardi Gras Purple Deviled Eggs**
- Thick Sliced Bacon**
2pp
- Chicken & Apple Sausage**
1pp
- Market-Fresh Fruit Platter**
topped with seasonal berries
- Cheesy Grits**
- Bread Pudding**

DESIGN YOUR OWN MARDI GRAS

20 PERSON MINIMUM

CHOOSE 2 ENTREES + 3 SIDE DISHES + DESSERT

ENTRESS

Jambalaya

Slow simmered shrimp, andouille sausage, chicken, brown rice, celery, red peppers, and Cajun seasoning
GF

Blackened Catfish

Cajun seasoned blackened catfish filets served with a cream sauce.
GF

Louisiana Pulled Pork Sliders

w/ Alabama White BBQ Sauce

Cajun Chicken

w/ Mardi Gras Salsa

Muffuletta Sandwiches

Shrimp & Grits

Dirty Rice Stuffed Bell Peppers

Vegetarian Entrée Option - please specify quantity
Brown rice cooked with kidney beans, onions, peppers, and herbs topped with cornbread and cheese

Cajun Roasted Cauliflower Steaks

Drizzled with creole aioli

SMALL BITE ADD ON'S

Buttermilk Fried Chicken Bites \$39

Whole white chicken pieces breaded and fried, served with our Cajun Creole dipping sauce

Cajun Kebobs

Kebobs grilled over an open flame with onions and bell peppers, served on a stick GF
-Andouille Sausage \$39
-Shrimp/\$39
-Vegan Field Roast/\$37

Purple Deviled Eggs V GF/\$33

Muffuletta Sliders \$39

Layered ham, salami, provolone and mozzarella cheese topped with olive tapenade served on slider buns.
Vegetarian Upon Request V

Cajun Chicken Wings \$26

Deep fried and spun in a spicy Cajun seasoning served with blue cheese dressing and celery sticks

Catfish Bites \$39

Polenta rounds topped with a remoulade catfish salad

SIDES

Dirty Rice with Kidney Beans

Red and Green Cabbage Slaw

Shredded cabbage, carrots, and bell peppers tossed in our house-made dressing* V GF

Cajun Caesar Salad

Crispy romaine hearts, shaved Parmesan cheese, grape tomatoes, and garlic croutons, Served with our house-made Cajun spiced Caesar dressing

Creole Mac and Cheese

Made with cheddar and pepper jack cheese. Mixed with onions, bell peppers, red beans. Topped with spiced toasted panko.

Cornbread Squares

Southern green chili cornbread, drizzled with spicy honey & served with butter

Market Fresh Roasted Carrots

Polenta Fries

Served with spicy honey dipping sauce

Fried Okra

served with fresh lemon slices

DESSERTS

Bread Pudding

Lightly spiced pudding with cubes of bread, raisins blueberries, and whipped cream

Mini Kings Cakes

Stuffed with cinnamon cream cheese filling and decorated in classic purple, green, and gold

Mardi Gras Petite Trifles

Trio of cake with spiced cream cheese frosting

Lemon Mardi Gras Pound Cake Cupcakes

