

## *Mardi Gras Dinner Party Menu*

### *Boudin Balls*

*Traditional Pork Boudin Sausage, Onions, Peppers, Scallions, Creole Spices, and Rice, Rolled in Panko Crumbs and Fried. Served with a Creole Dijon Crème.*

### *Blackened Chicken Alfredo*

*Blackened Chicken and Fettuccini Tossed in a Rich Alfredo Sauce.*

### *Classic Nawlins Jambalaya*

*Seasoned Shrimp and Andouille Sausage, Tomatoes, Celery, Peppers, Onions, Rice, and Spices.*

### *Okra Creole*

*Cut Okra, Bacon, Onions, Peppers, Tomato and Spices.*

### *Corn Maque Choux*

*A Creamy Rich Stew, of Corn, Miropoix, Tasso, Tomato, Garlic, and Thyme.*

### *Banana Foster Bread Pudding*

*French Bread Soaked Overnight in Rich French Spiced Custard, Baked and Served with Warm Banana Fosters and Vanilla Bean Ice Cream.*