



# Catering Menu: Themed Meals

## Themed Meals

### **New Orleans**

Shrimp and crawfish etouffee  
Chicken and andouille jambalaya  
Red beans and rice  
Cajun grilled vegetables  
Assorted hot sauces  
Fried oysters and shrimp  
Po Boys on mini rolls  
Beignets with caramel and Jack Daniels  
(Low country boil also available)

### **Cuban**

Cuban pulled pork with spicy cilantro sauce and cool yogurt cumin sauce  
Black bean and pineapple salsa  
Grilled flat breads  
Roasted cone with chili rub and cilantro butter  
Black beans and rice  
Fried plantations  
Yuka pancakes with habanero honey

### **Southern Barbeque**

Alvins pork butt with is smoked twelve hours in run and then finished in a low temp for another five hours  
Assorted red, vinegar and white barbeque sauces  
Baby back ribs  
Barbequed beef brisket with chipotle green tomato salsa  
Sour cream jalapeno corn bread  
Corn on the cob  
Collards (yes, spicy!)  
Hush puppies with horseradish sauce

(Ask our chef about other theme interests)