



CULINARY SERVICES

CATERING & EVENTS

Mardi Gras

Mardi Gras buffet includes two entrées, two vegetables, one starch, two desserts, freshly baked breads, sweet iced tea and CS signature lemonade.

Entrees – Select Two

Crawfish Etouffee

Shrimp Etouffee

Shrimp Alix Pasta

Creole Style Gumbo “Lulu”

Chicken and Smoked Sausage Jambalaya

Crawfish, Pork, or Shrimp Boudin

Bourbon Chicken

Vegetarian Style Jambalaya

Vegetables – Select Two

Sauteed Cabbage | Bourbon Glazed Carrots | Corn Grits

Corn Maquechoux | Smothered Tomato and Okra Stew

Candied Yams | Green Beans with Roasted Potatoes

Starch – Select One

Red Potato Au Gratin | Baked Sweet Potatoes

Cornbread Dressing | Oyster Dressing | Gibleet Dressing

Wild Rice | Dirty Rice | Carrot Soufflé

Macaroni and Cheese | Red Beans and Rice | Potato Salad

Desserts – Select Two

White Chocolate Bread Pudding with Rum Sauce

Mardi Gras King Cake | Banana Pudding

Peach Cobbler | Apple Streusel Bread Pudding

