

NEW ORLEANS CREOLE

CRAB MAISON SALAD

MIXED GREENS, TOMATO, LOUISIANA JUMBO LUMP CRABMEAT WITH A CREOLE MUSTARD AIOLI

OYSTERS BIENVILLE

ON A FLAT TOP GRILL

CRAWFISH ETOUFFEE

THICK SPICY STEW OF CRAWFISH & VEGETABLES OVER RICE

CHICKEN CREOLE

ROASTED CHICKEN AND STEWED TOMATOES OVER RICE

GARLIC BUTTERED FRENCH BREAD

NEW ORLEANS PRALINE CAKE

DATES, WALNUTS, & SPICES, BROWN SUGAR FROSTING & CARAMEL DRIZZLE

C. PARKS
NEW ORLEANS CAJUN

CAJUN CAESAR SALAD

CHOPPED ROMAINE, SPICY GARLIC CROUTONS, AND CAJUN ANDOUILLE CAESAR DRESSING

catering & events

MARDI GRAS SHRIMP

GOLDEN FRIED SHRIMP TOSSED IN CAJUN SPICY HONEY MUSTARD

TURDUCKEN

TURKEY STUFFED WITH DUCK STUFFED WITH CHICKEN, COOKED IN CAJUN SEASONING
SERVED WITH A WILD MUSHROOM REDUCTION, POMEGRANTE CHUTNEY, AND ROSEMARY YEAST ROLLS

BLACKENED REDFISH BITES

ON A FLAT TOP GRILL WITH WHITE REMOULADE

ZYDECO GUMBO

WITH CHICKEN, CAJUN SAUSAGE, SHRIMP, OKRA, TOMATOES, ONIONS IN A DARK ROUX SERVED ON RICE

TRADITIONAL KING CAKE

FLAKY LAYERS OF BRIOCHE TWISTED AROUND A SWEET CREAM CHEESE FILLING
TOPPED WITH CLASSIC PURPLE, GREEN, AND GOLD FROSTING

HOMEMADE PRALINES