



FLAVOR CATERING

Mardi Gras Lunch Buffet *\$24 per person*

Creole Vegetable Gumbo

Guests Choice of Accompaniments including
Shrimp, Cajun Chicken & Andouille Sausage

Shrimp Remoulade

Grilled & Chilled Shrimp with Cajun Remoulade

Roasted Eggplant & Spinach Muffaletta

Olive Relish, Roasted Peppers
French Bread

Roasted Vegetable Jambalaya

Bell Pepper, Onion, Yellow Squash, Zucchini
Sauce Creole

Blackened Catfish

Remoulade & Lemon

Cajun Roasted Chicken

Cajun Rub, Pan Gravy

Creole Potato Salad

Egg, Celery, Bell Pepper
Green Onion Mustard dressing

Braised Kale

Shallot, Garlic & Red Vinegar

Corn Bread

Sweet Potato Pecan Torte



Mardi Gras

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Salad Bar

Market Greens & Iceberg Lettuce

Your Guests' Choice of Accompaniments

Grape Tomatoes, Cucumber, Scallion, Peas, Shredded

Carrots, Radish, Corn, Beets

Chick Peas, Kidney Beans

Hard Boiled Eggs

Crumbled Feta, Blue & Goat Cheeses

Dried Cranberries, Sunflower Seeds, Herbed Croutons

Extra Virgin Olive Oil & Balsamic Vinegar

Housemade Thousand Island Dressing

Dijon Vinaigrette

