

Crawfish Mania 2023



Crawfish Boiled Onsite

(4lbs. Per person)

Onions, Lemons, Celery, Garlic

Baby Potatoes & Corn Cobbetts

Price Range \$23-\$35
per person

Minimums to boil on site

GOURMET ADDITIONS

Smoked Sausage \$7/lb.

Artichokes \$3/lb.

Brussels Sprouts \$4/lb.

Mushrooms \$5/lb.

SIDES

**Louisiana Crawfish Andouille Queso
with Tortilla chips \$85 1/2 Pan**

Louisiana Crawfish Bread \$75 Per Loaf
Italian loaf, Louisiana spiced crawfish tails, cheddar,
pepper jack, scallion

Crawfish Riley \$95 Pan
Louisiana Crawfish Creole Tomato Cream
Sauce with Rotini Pasta

Crawfish Ravioli \$95 Pan
Cheese filled Ravioli topped with Louisiana
Crawfish & mushroom cream

Crawfish Pasta Salad \$65 Per Bowl
Louisiana tails, roasted corn, sweet peppers,
fresh herbs, hot sauce aioli, pasta shells

**Creole Chicken & Sausage Jambalaya
\$95 Pan**

Cajun Pastalaya \$95 Pan

**Full service catering menus also available. Beverages,
Paper Products, Labor Service, Tables, Chairs, Tents, Etc.**

Dessert

**Traditional Bread Pudding
\$55 Pan**

**White Chocolate Blueberry Bread Pudding
\$75 Pan**

Topped with either Praline or Whiskey Sauce

**Cookies, Lemon Bars, Brownies and
many other available**

***Ask for our BBQ menu
to accompany your boil.**

ENTREES

**Smoked Rotisserie Chicken
Quarters with BBQ sauce**

BBQ Ribs
St. Louis Style Pork Spare Ribs,
Tangy Tennessee style BBQ sauce

Beef Brisket
Sweet and Smoky Molasses
BBQ sauce

**Hamburgers and Hot Dogs
with all the Fixings**

SIDES

Cajun Dirty Rice
Ground Beef,
Creole Vegetables,
Louisiana Long Grain Rice

Potato Salad
Bacon, Sour Cream, Chives,
Boiled New Potatoes

