

FEEDING FRENZY CATERING

Mardi Gras 2020

NOLA STYLE SANDWICH PLATTER

Classic Muffuletta on ciabatta with genoa salami, capocollo ham, provolone and mozzarella cheese, tavern ham, thinly sliced prosciutto and olive salad.

French Quarter Roast Turkey with smoked Gouda, garlic mayo, spring mix, roasted tomato and red onion on an onion roll

Creole Breaded Shrimp Po'boy with lettuce, tomato, pickle and spicy Remoulade on a torpedo roll

NOLA Chicken Po'boy spicy sliced Cajun chicken breast with tomato remoulade, pepper jack cheese, spring mix and tomato on a torpedo roll

NOLA platters are served with homemade chicken gumbo soup or a fresh garden salad and assorted cookies for dessert

13.55

Cajun Stuffed Chicken Breast

Stuffed with red and green bell pepper, cheddar cheese and Cajun spices. Served over red beans and rice with a side of Creole green beans. New Orleans bread pudding for dessert.

14.95

GUMBO MANIA

Shrimp and Sausage Gumbo 15.25

Chicken and Andouille Gumbo 14.95

Seafood Gumbo (shrimp, scallops, crab) 17.95

Gumbo's are served with long grain white rice, crusty bread and Cajun potato salad.

New Orleans bread pudding for dessert.

15 guest minimum per entrée and 3 business day's notice please. All prices are per guest.

Includes paper products, delivery, set up and clean up.

6% PA sales tax and a 15% gratuity are added to all orders

www.feedingfrenzy.info

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