

Cajun Fest - September 12, 2009

Dinner will begin at 7:00pm (4 stations)

The French Quarter

*Chicken and Andouille Sausage Gumbo
New Orleans Style Basmati Rice
Louis Armstrong's Cajun Style Beef Chili
Cajun Coleslaw with Honey Jalapeno Dressing*

Canal Street

*Chilled Jumbo Cocktail Shrimp-Spicy Cocktail Sauce
Bourbon Street Sweet Garlic French Bread
Mini Bayou Crab Cakes with Remolded Sauce
Creole Caesar Salad*

Orleans Way

*Chicken Voodoo Rigatoni
Sliced Blackened Chateaubriand with Horseradish Cream
Mixed Green Salad with Spicy Remoulade Dressing
Sour Dough Rolls*

Bourbon Street

*Jack Daniels Sweet and Sour Sauce Meatballs
Yukon Gold Mashed Potato Bar
Toppings of Sour Cream, Chives, Cheddar Cheese, Sherry and Garlic Sautéed Mushrooms, Cajun Corn*

Tray Passed Party Food – 6:00pm – 7:00pm (cocktail hour)

*Cajun Crab and Parmesan Stuffed Mushrooms
Artichoke and Goat Cheese Spring Rolls-Ginger Mango Sauce
Grilled Corn, Green Chiles, Feta and Jack Cheese Quesadilla
French Quarter Style Garlic Toasts with Roma Tomatoes and Fresh Basil*

Presented by...

Meribeth Farmer

EVENT PLANNING AND CATERING

1606 LOCUST STREET

WALNUT CREEK, CALIFORNIA

(925) 274-1606