Fresh Connections
CATERING & EVENTS

MARDI GRAS

CELEBRATE IN STYLE

MUFFULETTA SALAD
$6.50 per person
Chopped romaine topped with cauliflower florets, ripe tomatoes, Italian meats (ham, salami, and mortadella), and provolone.
Finished with a traditional olive salad made of green olives, Kalamata olives, giardiniera (pickled vegetables), capers, garlic, oregano, olive oil, and red wine vinegar.

CHICKEN & ANDOUILLE SAUSAGE GUMBO
$19.00 per person
Diced chicken breast and Andouille sausage simmered with celery, green peppers, onions, tomatoes, Creole spices, salt, and pepper. Served with white rice.

CAJUN SPICY CHICKEN & GNOCCHI
$20.00 per person
Chicken breast marinated in Cajun seasoning, served in a creamy Cajun sauce with celery, onions, green peppers, tomatoes, sun-dried tomatoes, Parmesan cheese, and gnocchi.

SHRIMP & TOMATO SUCCOTASH SKILLET
$22.00 per person
Large Cajun-seasoned shrimp sautéed with corn kernels, onions, red and green peppers, garlic, lima beans, tomatoes, and fresh basil. Served with red beans and rice.

STEWED OKRA AND TOMATOES
$5.50 per person
Sliced okra and tomatoes sautéed with onions, olive oil, and spices.

SHRIMP PO'BOY SANDWICH
$15.25 per person
Large shrimp coated in spiced cornmeal batter, fried to golden perfection, served on a French club roll with lettuce, tomatoes, and pickles. Remoulade sauce served on the side.

MUFFULETTA SANDWICH
$15.25 per person
Classic New Orleans sandwich layered with ham, salami, mortadella, provolone or mozzarella cheese, and signature olive salad, served on a round sesame loaf.