

NOBLEKING MINOR HOCKEY - MARDI GRAS FUNDRAISER MENU

APPETIZERS

New Orleans Hush Puppies

Deep fried cornmeal fitters with a delicious Creole sauce

Cajun Calamari

Deep fried Cajun style served with a memorable spicy swamp sauce

Bourbon Street Mushroom Caps

Cremini mushrooms filled with sweet bell peppers & finished with a lemon mayo

A TRIP TO THE WHARF STATION

Peel and Eat Sea Salty Creole Peel and Eat Shrimp

Crispy Fried Catfish Bits with a Creole Swamp Sauce

Louisiana Crab Cakes served with a roasted red pepper aioli

Louisiana baked oysters with smoked bacon & tomato

THE SEATED DINNER MENU

A TRIP TO NEW ORLEANS

Served Family Style

Featuring Platters of

JAMBALAYA

No Mardi gras celebration is complete without a taste of Jambalaya. A delicious combination of hot sausage, chicken, ham, sweet bell peppers in a spicy

Tomato sauce, served over a heap of Cajun Dirty Rice.

NEW ORLEANS STICKS

Marinated grilled beef skewers with a chimichuri sauce

Blackened Chicken Skewers with a light Creole Sauce

Grilled BBQ Bourbon Shrimp Skewers with a BBQ Bourbon Sauce

SOUP AND SALAD

Louisiana Spinach, Strawberry and Walnut Salad

Crisp, crunchy, amazing – served with a Strawberry Balsamic Vinaigrette

Charred Corn Gumbo Ya Ya

Named for the ya ya reaction you'll have after sampling

Baskets of Cajun Cornbread and sweet butter

DESSERT

French service (plated)

Banana Foster Crepes

Banana's cooked in a bubbling pan of brown sugar with French Vanilla ice cream served in a crepe with a butter rum sauce.