

MARDI GRAS CATERING SPECIALS

Traditional Muffaletta Luncheon

New Orleans Durum and Sesame Bread w. Olive Tapenade, Salami, Mortadella, Provolone, Mozzarella and Prosciutto Cotto and Giardina Salad. Served w. mixed greens salad and a Cookie & Brownie platter \$85.00 (serves 4-6)



Gumbo

Housemade Andouille Sausage, Okra, Shrimp, House Bacon and Green Peppers in a Stew.

Served in a electric kettle.

\$6.50 (per person– 10 person minimum)

Jambalaya

Chicken and Housemade Andouille Sausage with Green and Red Peppers and Saffron Rice. Served w. mixed greens salad and a Cookie & Brownie platter.

\$16.95 (per person– 10 person minimum)



Crayfish and Shrimp Etouffe

Jumbo Shrimp & Crayfish Tails, Tomatoes & Green Peppers in a Rich Broth served with Grilled Baguette and Rouille.

Served w. mixed greens salad and a Cookie & Brownie platter.

\$18.50 (per person– 10 person minimum)

King Cake

A Lent Tradition Stuffed with Pecans, Brown Sugar, Baby and All

\$50 (serves 10 people)

G STREET FOOD CORPORATE CATERING

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