# **RECEPTION MENU**

# A Grand Tasting of K-Paul's Catering Expedition

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# **STATION ONE**

#### K-Paul's Louisiana Kitchen Gumbo

A K-Paul's Masterpiece

## Cajun Jambalaya

A spicy rice mix of chicken, Andouille sausage, Tasso, trinity vegetables and tomatoes – C'est Bon!

# K-Paul's House Salad with Green Onion Dressing

Fresh Mixed Greens with Homemade Green Onion Dressing

## STATION TWO

#### Julienned Beef in Debris Sauce with Mashed Potatoes

Julienne filet mignon seasoned in a searing skillet and served with a debris sauce (magically created for this dish) – Served over mashed potatoes

## Shrimp and Andouille Creole over Rice

Fresh shrimp and Chef's Paul's own andouille sausage prepared in a spectacular tomato, onion, bell pepper and garlic sauce served over rice

## **FOOD STATION THREE**

#### Chicken & Tasso in Cream on Pasta

A combination of chicken and julienne tasso (Cajun ham) with a reduced cream sauce – served with pasta

Seasonal Vegetable Medley

## <u>DESSERT</u>

**Original Pralines** 

\*K-Paul's reserves the right to change & or substitute items based upon seasonal availability & freshness of ingredients.