

**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***

**DESSERT**

***Sweet Potato Pecan Pie or Bread Pudding***

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