

K-Paul's Catering Expedition

On-Site Seated Dinner Menu

Choice of Three Appetizers

K-Paul's Louisiana Kitchen Gumbo

A K-Paul's Masterpiece

New Orleans Jambalaya with Sauce Piquant

The most famous rice dish in Louisiana cooking. We start with onions, bell peppers, celery, tasso, sausage, tomatoes, jalapeños and garlic combined with a rich stock and then it is allowed to simmer for hours with just the right amount of rice folded in and served with Sauce Piquant

Fried Green Tomatoes with Shrimp Remoulade

Green tomatoes seasoned and dipped in corn meal batter, deep-fried and layered with shrimp and remoulade sauce

Choice of Four Entrees

Shrimp and Andouille Creole

Succulent Louisiana shrimp and Chef Paul's own Andouille sausage in classic Creole sauce made from the "holy trinity" of onions, bell peppers and celery combined with fresh tomatoes

Eggplant Pirogue

Battered and deep-fried eggplant pirogue (Cajun canoe) filled with julienned tenderloin of beef and a sauce of jalapeños and veal glaze topped with fried shrimp

Blackened Twin Tenders with Debris Sauce

Twin beef tenders seasoned and blackened in a searing skillet - served with Debris Sauce

Bronzed Chicken Breasts Tchoupitoulas

Tender chicken breasts, seasoned, bronzed and served with tasso (Cajun ham), ham, mushrooms, fried diced potatoes and béarnaise sauce and served with veggies

Choice of Two Desserts

Sweet Potato Pecan Pie with Chantilly Cream

Layers of Louisiana sweet potatoes and pecans soaked in a rich syrup and slow baked, served with Chantilly Cream, a luscious fresh whipped cream with Brandy and Grand Marnier

New Orleans Bread Pudding with Hard Sauce

A New Orleans tradition - French bread soaked in an egg cream and baked with raisins and pecans to make a light and moist dessert - served with a sauce of creamed butter and sugar with whiskey

**Chef Paul Prudhomme reserves the right to change and or substitute items based upon seasonal availability and freshness of ingredients.*