Georgia
ROUSSOS·CATERING

Mardi Gras Ball Menus

BLUE = gluten free **BROWN** = gluten free by request

The good times roll so much better when you have a great buffet from Georgia Roussos Catering!

Go ahead and kick up your heels for Mardi Gras fun. We'll take care of the food!

Our hard-working crew knows how to make your ball a success. With us, you can wow your Krewe with delicious menu options and those all-important libations.

Please call us early to secure your after-rehearsal, pre-parade, and ball dates. We book up quickly during this popular season

Take a look at our sample menus and give us a call. Remember, these are just suggestions to get the ball rolling – we'll gladly customize a menu for you.

REHEARSAL DINNER BUFFET

Pork Loin Roast
with Gravy

Pecan Crusted Chicken Breast
with Basil Cream Sauce

Spinach Mornay

Twice-Baked Potato Casserole

Mixed Green Salad
with Two Dressings

Rolls and Butter

Bread Pudding
with Praline Sauce

Sweet and Unsweet Iced Tea

MENU 1 – PRE-PARADE BUFFET

Build Your Own Hamburger Sliders • Assorted Bagged Chips
includes Cheese, Pickles, Mayonnaise, Mustard, and Ketchup

MENU 1 – MAIN BALL BUFFET

Roast Beef Carving Station
(by Chef. Chef fee applies) with Rolls, Horseradish Sauce, and Creole Mustard

Crab Bites
with Rémoulade Sauce

Strawberry Bacon Cheese Rings
with assorted Crackers

Spinach and Artichoke Dip
with Freshly-Made Pita Chips

Assorted Cheese Display

Chili Chicken Flautas

Cocktail Meatballs

Crawfish Béchamel
with Phyllo Cups

MENU 1 – MASHED POTATO BAR and DESSERT

Mashed Potato Bar with accompaniments such as Freshly-Grated Cheeses, Bacon Crumbles, Steamed Broccoli, Caramelized Onions, Roasted Garlic, Sour Cream, Mushrooms and Chives

Dessert of assorted Mini Cheesecakes

CONTACT US AND GET A *FREE* QUOTE: Quote@GeorgiaRoussosCatering.com
Office (**251**) **666.1141** • Fax (**251**) **666.1142** • GeorgiaRoussosCatering.com •

Prices subject to change; items subject to availability.

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MENU 2 – PRE-PARADE BUFFET

Carving Station with Steamship Rounds
(by Chef)
with Rolls, Horseradish Sauce, and Creole Mustard

Fried Gulf Shrimp
with Cocktail Sauce

Fried Chicken Tenders
with Ranch and Honey Mustard

Georgia Roussos' Seafood Gumbo
with Steamed Rice and Saltines

Fried Corn Fritters

Hawaiian Rolls

Mini Mashed Potato Bar
with accompaniments such as Freshly-Grated Cheese, Bacon Crumbles and Sour Cream

MENU 2 – MAIN BALL BUFFET

Carving Station with Steamship Rounds
(by Chef)
with Rolls, Horseradish Sauce, and Creole Mustard

Fried Shrimp
with Cocktail Sauce

Fried Corn Fritters

Georgia Roussos' Seafood Gumbo
with Steamed Rice and Saltines

Crab Bites
with Remoulade Sauce

Pasta Salad

Cocktail Meatballs in Sauce

Strawberry Bacon Cheese Ring
with assorted Crackers

Buffalo Chicken Dip
with Homemade Chips

Assorted Cheese Displays

MENU 2 – MASHED POTATO BAR and DESSERT

MASHED POTATO BAR — with accompaniments such as Freshly-Grated Cheeses, Bacon Crumbles, Steamed Broccoli, Caramelized Onions, Roasted Garlic, Sour Cream, Mushrooms and Chives

DESSERTS — Chocolate Chunk Brownies and assorted Cheesecake Bites
Served about 10:30 p.m., on the buffet table

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MENU 3 – PRE-PARADE BUFFET

Pulled Pork
with BBQ Sauce

Grilled Hamburgers
with Buns, Onions, Lettuce, Tomato, Relish, Ketchup, Mustard, and Mayonnaise

Twice-Baked Potato Salad

Assorted Chips

MENU 3 – MAIN BALL BUFFET

Carving Station with Steamship Rounds
(by Chef)
with Rolls, Horseradish Sauce, and Creole Mustard

Fried Fish Nuggets
with Tartar Sauce, Cocktail Sauce

Georgia Roussos' Seafood Gumbo
with Steamed White Rice and Saltines

Fried Chicken Tenders
with Honey Mustard

Meatballs
with Sauce

Crawfish Béchamel
with Phyllo Cups

Bowtie Pasta Salad

Fresh Fruit Display

Southern-Style Grits Bar
Sautéed Shrimp by Chef, with accompaniments such as: Bell Pepper and Onion Fricassée, Sun-Dried Tomatoes, Fresh Spinach, Roasted Garlic, Creole Crawfish Cream Sauce, Smoke Gouda, Crumbled Goat Cheese, and Scallions

DESSERTS — Lemon Squares, Mini Cheesecakes, Chocolate Chunk Brownies