



**Grand O' Cajun**

Assorted Seasonal Fruits and Imported Cheeses, Crackers  
Cajun Marinated "Dirty Shrimp" and Andouille Skewers with Remoulade Sauce  
Jackson Square Spinach and Artichoke Dip with Toasted Parmesan Croutons  
Canal Street Blackened Chicken with Cilantro Sour Cream  
Red Beans and Rice  
Spicy Crab Dip Avery with Assorted Crackers  
Cajun Popcorn (Fried Crawfish Tails), Herb Tarter Sauce  
French Quarter Shrimp and Grits Bar  
Blackened Salmon with Traditional Garnish, Crackers

***Carving Station***

Honey Pecan Glazed Pork Loin  
Bourbon and Brown Sugar Glazed Ham  
with condiments and rolls

***Bourbon Street Dessert Bar***

Freshly Brewed Senoia Coffee House Coffee  
Pralines, White Chocolate Bread Pudding with Bourbon Sauce,  
Beignet's, Chocolate Pecan Tarts, Pecan Shortbread Cookies

*Price is 18.93\* per guest, plus tax (7%) and gratuity (18%). **Price includes service, and culinary staff.** 20% deposit to hold date. Balance due at time of party. Rental, if any, is extra. Price based on 200 guest.*

**Roux's Gourmet Catering, LLC**

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Receptions \* Cocktail Parties \* Corporate Hospitality \* Office Luncheons \* Theme Parties \* Special Events Planner \* Masters Programs  
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