



## Mardi Gras Menu 2020

### SOCIAL APPETIZERS BY THE DOZEN SERVES 12-15

#### **Andouille Sausage Skewers \$22**

Andouille sausage, Mixed Peppers

#### **Shrimp and Grits Appetizer \$24**

Creamy grits, Applewood Bacon, Cajun Shrimp

#### **Smoked Salmon Devilled Eggs \$26**

Tinted cured egg, Smoked salmon and salmon roe

#### **Sticky Creole Pork Ribs \$32**

Baby back Ribs, Green Onion, Sticky Creole seasonings

#### **Spicy Style Creole Chicken Wings \$28**

Jumbo wings with Spicy Peanut sauce

#### **Muffuletta Skewers \$25**

Smoked ham, Kalamata Olives, Pimiento, Spanish Olives, Pearl Onions Provolone Cheese

### SMALL PLATES BY THE TRAY SMALL TRAY 12-15 LARGE TRAY 24-28

#### **Saint Paul's Gumbo**

Classic Gumbo, Andouille sausage, Green peppers, cooked white rice \$36 / 70

#### **NOLA Greens \$65/120**

*field greens, grapefruit, petit baguette, "Noe's" vinaigrette*

#### **Corn Fried Gulf Oysters \$78/156**

*Cajun Red Beans and rice, Bread & Butter Pickles, Garlic Yoghurt*

#### **Nola's Barbequed Shrimp Po Boy \$107/212**

*grand isle shrimp, sourdough bread, Lettuce tomato, remoulade sauce*

#### **Cornbread & Collard Greens \$27/54**

*smoked cane butter, pickled peppers*

### PASTA BY THE TRAY SMALL TRAY 12-15 LARGE TRAY 24-28

#### **New Orleans Fusilli Pasta \$28/57**

*Andouille sausage, roasted red peppers, caramelized onions, alfredo sauce*

#### **Cajun Cavatappi \$36/70**

*crawfish tails, bouillabaisse cream, rouille bread crumbs*

### SEAFOOD BY THE TRAY SMALL TRAY 12-15 LARGE TRAY 24-28

#### **Oven Roasted Cedar Plank Gulf Fish**

*horseradish crust, citrus butter*

#### **Atlantic Salmon \$49/96**

*Dirty rice "almondine," brown butter*

**MEAT** BY THE TRAY

SMALL TRAY 12-15 LARGE TRAY 24-28

**Nola Glazed Short Ribs** \$195/370*Holy Trinity Broth, radish-cabbage salad***Buttermilk Fried Chicken Thigh** \$65/120*bourbon mashed sweet potato, pepper jelly, charred scallion  
rice & peas, apricot chutney***SIDES** BY THE TRAY

SMALL TRAY 12-15 LARGE TRAY 24-28

**Corn Bread** \$24/45**Blue Corn Grits** \$24/45**Dirty Rice "Almondine"** \$27/54**Skillet Market Vegetables** \$27/54**Mushrooms and Peas** \$27/54**Sautéed Broccolini** \$27/54**Southern Braised Collard Greens** \$27/54**DESSERTS** BY THE DOZEN SERVES 12-15**Praline Moon Pie** \$40

root beer sauce, pecans

**King Cake Bread Pudding** \$40.0

Creole Cream Cheese Mousse,

Mardi Gras Milk Crunch, Strawberry Jam \$40

**Pineapple Rum Cake** \$40

Cherry Chantilly, five spice candied walnuts

**Dulce de Leche Crème Brulée** \$40

Three milk Recipe with praline sugar

\*\*Price subject to change without notice.

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[www.schaulscuisine.com](http://www.schaulscuisine.com)