

MARDI GRAS

@ Culinary Creations

FAT TUESDAY EXTRAVAGANZA

Mardi Gras Specials

BRUNCH & LUNCH Specials
March 2nd thru March 8th
Available Daily - All Day



(908) 281-3894

www.CulinaryCreations.com



MARDI GRAS



Culinary Creations MARDI GRAS BRUNCH 'SPECIALS'

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Sides & Tasters:



Andouille Sausage Link 5.5
 House-made Tasso Ham Steak 6.5
 Beef Debris & 1 Biscuit 6
 Pork Belly Tasso Hash 5
ADD Hush Puppies 4.5

Red Beans & Dirty Rice 4
 Maque Choux Muffin 3.5
 Taster King Cake Pain Perdu 5
 Single Crepe (Special) 5.5
 Warm Biscuit 3

MARDI GRAS BRUNCH SPECIALS

Eggs Bayou La Fourche 'Benediction'

Two Eggs Any Style atop Warm Drop Biscuits finished with a Pulled Chicken & Tasso Ham Jambalaya, with Red Beans & Rice. 13.5

Pecan KING CAKE 'Pain Perdu'

Thick Hand cut Brioche Bread French Toast topped with Pecans & loaded with Sliced Bananas, King Cake 'Icing' Drizzle, side of Home-made Tasso Ham. 14.5

Bacon, Tasso & Okra 'Hash' & Eggs

In celebration of Mardi Gras this week's is a New Orleans's Slab Bacon & Tasso Ham Hash with Okra, Potatoes, Onions & Bell Peppers, served with Two Eggs Any Style, Corn Maque Choux Muffin, Orange Suzette Marmalade. 13

New Orlean's Taster

Two Eggs Any Style, side of this Week's Pork Belly Tasso hash, Taster of King Cake 'Pain Perdu', served with NOLA Shrimp & Grits. 15

Crepes Fitzgerald

Thin French Crepes rolled with a Creamy Semi-sweet Mascarpone Cheese & Fresh Strawberry filling, topped with Roasted Peaches and Strawberries in a Strawberry sauce, Confectionery Sugar. 12

Fried Eggs & Debris Po' Boy

Fried eggs served over Slow Roasted Tender Pulled Beef & Debris Gravy Po' Boy Style (lettuce, tomato & mayo), side of Hush Puppies. 14.5

Tou-cane Gumbo & Grits

Shrimp & Andouille Gumbo Omelet served with side of NOLA Shrimp & Grits, Warm Country Biscuit. 15



MARDI GRAS



Fat Tuesday

Café SPECIALS

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ENTREES

SOUP

Classic French N'awlins' Onion Soup (Gruyere Crouton) \$4.25

Chicken & Tasso Jambalaya

This popular Cajun dish is a stew like sauce of the Holy Trinity: Onions, Peppers & Celery slow cooked in a Tomato base with Tender Pulled Chicken & Housemade Tasso Ham, Traditional Louisiana Cooking, served on a mound of Red beans & Rice. 13

'FISH' & Puppy 'CHIPS'

Bayou Beer Battered & Fried Fresh Fish Fillet served with House-made Hushpuppies and Cajun Remoulade, side of Red Beans & Rice 12

Shrimp & Andouille Gumbo

Thick Creole stew of the Holy Trinity: Onions, Peppers & Celery slow cooked with Jumbo Shrimp & Authentic Andouille Sausage, Traditional Brown Roux, served with Dirty Rice & Red Beans 13

SANDWICHES

Traditional Mafalatta Sandwich

Served Warm on ½ round Bread New Orleans Central Grocery Style: Salami, Provolone, Ham, Olive Salad, Oil & Vinegar, side of Hush Puppies (or) Fried Green Beans. 12

VEGETARIAN Mafalatta Sandwich

Our Meatless Version of the above with Grilled Seasonal Vegetables, Provolone, Olive Salad & Vinegar, served with a side of Hush Puppies (or) Fried Green Beans. 11

NAwlins Pulled Beef Debris Po' Boy

Slow Braised Tender Pulled Beef in debris Gravy served on a Crusty Roll with Lettuce, Tomatoes, Mayonnaise, and a side of Hush Puppies (or) Fried Green Beans. 12

****PRE-ORDER FOR TAKE-OUT or EAT-IN**

****CALL or EMAIL TODAY TO ENSURE AVAILABILITY**

Orders can be Prepared Hot & Ready to Eat or Cold Ready to Reheat at your convenience