

K-Paul's Catering Expedition
Off-Site Reception Menu

A Grand Tasting of K-Paul's Catering Expedition

PASSAROUNDS

Coconut Beer Shrimp

Juicy Louisiana shrimp, coated with a rich beer batter, then tossed in shredded coconut and deep-fried to create a trio of perfect flavors- served with a tangy orange marmalade dipping sauce

Blackened Prime Rib with Browned Garlic Butter

A K-Paul's signature dish- Bite sized blackened prime rib sprinkled with Chef Paul's very own Magic Seasonings, laced with browned garlic butter

Andouille Sausage Rounds with Creole Mustard Sauce

Seasoned, smoked sausage made from pork, onions & potatoes, (Produced at Chef Paul's own sausage plant in Melville, Louisiana)

Bronzed Chicken Breast

Skillet bronzed succulent pieces of chicken breast sprinkled with Chef Paul's own Magic Seasonings

Assortment of Canapés

Chefs choice of an assortment of different canapés based upon the freshness and availability of ingredients

Fried Oysters

Fresh shucked oysters sprinkled with Chef Paul's very own Magic Seasoning, battered, and deep fried- accompanied by a pink mayonnaise dipping sauce

ISLAND FOOD STATION

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

Seafood Dressing with Butter Cream

Absolutely incredible!! Fresh shrimp, crabmeat, fish, oysters, sautéed

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vegetables, tossed in bread crumbs and baked to perfection-served with a butter cream sauce

FOOD STATION TWO

Julienne Beef in Debris with Mashed Potatoes

Julienne filet mignon seasoned in a searing skillet and served with a debris sauce (magically created for this dish) – served over mashed potatoes

Shrimp and Andouille Creole over Rice

Fresh shrimp and Chef Paul's own andouille sausage prepared in a spectacular tomato, onion, bell pepper and garlic sauce served over rice

FOOD STATION THREE

Oysters & Tasso in Cream on Pasta

A combination of fresh oysters and julienne tasso (Cajun ham) with a reduced cream sauce - served with pasta

Seasonal Vegetable Medley

DESSERT STATION

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

Assorted Pralines

(chocolate, original, coconut)

What can I say - It's Louisiana Candy!

COFFEE

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