

# Masons Creative Catering

"Catering designed to fit your taste and budget"

## Chef Specials Option One

Soft Shell Crab Salad : A crisp mixed green salad topped with bacon, tomatoes and soft shell crab with Creole ranch dressing

Blackened Red Fish : Grilled Red fish topped with a Crawfish cream sauce served with braised kale.

Chocolate Bread Pudding : Layers of dark and white chocolate covers fresh baked French bread with a vanilla glaze

## Option Two

Apple Salad Wraps: Apples and grilled pork strips wrapped in bib lettuce with our special house vinaigrette

Ancho Chili Shrimp : Roasted shrimp with Ancho chili's and garlic on a bed of cilantro and pepper slaw served with southwestern cilantro fried potatoes

Churro Kahlua Crunch: Vanilla creme stuffed Churro topped with ice cream with a Kahlua creme sauce.

## Option Three

Roasted Shrimp and Corn Bisque: Our version of a classic bisque with fresh roasted corn and Cajun spiced shrimp

Pan Seared Chops : Two Garlic and herb crusted pan seared pork chops with cherry tomatoes and grilled asparagus

German Chocolate Cake : Our twist of a classic with coconut whip cream and buttered pecans and Carmel cream

## Soup Options

Crawfish Bisque  
Roasted Garlic and Tomatoes  
New Orleans Original Gumbo  
Green Chili Shrimp

Roasted Garlic and Potatoe Cream  
Sweet Potato Bacon  
Asparagus and Red Pepper  
Portebello Mushr oom

