

Cajun Smoked Crawfish & Crabcake Slider



- Crabmeat, lump meat..... 1 lb
- Crawfish tails..... 8 oz
- Ventura Foods extra heavy mayo..... ½ cup
- Dijon mustard..... 1 ½ tbl
- Old Bay seasoning..... 2 tsp
- Cayenne Pepper..... 2 tsp
- Smoked Paprika..... 1 tbl

Signature Remoulade Sauce

- Sauce Craft Signature Sauce..... 1 pint
- Dijon mustard..... 2 tbl
- Cayenne pepper..... 1 tbl
- Cumin..... 1 tsp

Lemon Vinaigrette - 1 pint

- Mini brioche buns..... 24 each
- Garnish: Micro greens..... 1 box

Served at



Smoky Baja Grilled Shrimp Ceviche Cocktail



Yield: Servings 24 each

- Red onion..... 1 each
- Lemon juice..... 2 each
- Orange juice..... 1 each
- Lime juice..... 2 each
- Grilled shrimps, whole..... 24 each
- Lemon zest..... 1 each
- Clamatto juice..... 16 oz
- Grilled jalapenos, chopped..... 2 each
- Grilled red peppers, chopped..... 2 each
- Crispy Corn Tortilla disk/rounds..... 24 each
- Red onion..... ½ each
- Avocado, diced..... 2 each
- Lime juice..... 2 each

Served at



Oysters Casino



- Fresh oysters.....24 each
- Red pepper, diced.....1 each
- White onions, diced.....1 each
- Garlic, chopped.....6 cloves
- Whole butter.....8 oz
- Heavy cream.....1 pint
- Linguica sausage, diced.....2 links
- Panko breadcrumbs.....As needed
- Chopped parsley.....As needed
- Parmesan cheese.....12 oz

Served at

