

COWBELL

Buffet Dinner Menu

Appetizers

Chicken, Duck and Andouille Gumbo
Romaine with Creole Mustard Dressing Shaved Parmesan and Pickled Onions
Crab and Corn Bisque
Brazilian Black Bean with Louisiana Citrus and Cilantro Crema
Roasted Beet Salad with Arugula, Goat Cheese and Spiced Pecans

Entrées - Select Two

Crawfish Stuffed Cajun Porchetta with Gruyere Grits and Apple-Fennel Slaw
Chicken and Slipper Dumplings
Braised Gulf Fish with Louisiana Rice, Tomatoes, Peppers and Fresh Herbs
Roasted Drum with Meyer Lemon Beurre Blanc and Local Kale Salad
Grilled Duck Sausage with Peppers, Smashed Potatoes and Roasted Grape Reduction
Cowbell's Shrimp and Scallion Grits
Grilled Skirt Steak with Black Beans, Mango Salsa and Roasted Sweet Plantains

Sides - Select Two

Cowbell Mac and Cheese
Buttered Local Vegetables
Mom's Collard Greens with Ham Hock and Cane Vinegar
Gruyere Three Potato Gratin
Creamy Scallion Grits
Eggplant and Gulf Shrimp Caponata
Roasted Brussel Sprouts with Smoked Bacon, Marcona Almonds and Grapes

Desserts - Select Two

Salted Caramel Pot Du Creme
Chocolate City
Dulce De Leche Bread Pudding
Seasonal Fruit Pie
Lemon Pudding Cake with Fruit Compote
Other Pies and Cakes Available Upon Request

Stations

BBQ Pork Shoulder and Brisket
Charred Hawaiian Ribeye
Whole Grilled Gulf Fish, Cooked on Sight Only!
Raw Seafood Station
Prime Rib, Pork Loin, Beef Tenderloin or Baltimore Pit Beef, Sliced to Order