



## *Cajun/Creole Dinner Party & Interactive Cooking Class*

Our Cajun/Creole Dinner Party & Interactive Cooking Class is a laid-back, intimate affair spiked with southern hospitality and Louisiana cuisine. This is more than a meal: guests are treated to an entertaining and interactive cooking demonstration that ends with a 4-course meal (recipes included!). You may be stirring, tasting or learning how to plate a dish. Many elements of the meal are prepared before you arrive, so you can take notes, ask questions, or enjoy a glass of wine. Our chefs travel to your home kitchen, meeting facility, local restaurant or event venue. Please let us know if need assistance identifying a venue.

### *Menu #1*

#### **STARTER**

Family-style House Pickle Plate & French Bread

#### **SALAD**

Langlois Seasonal Salad

#### **ENTRÉE** (choose one entrée, one starch)

Cajun Gumbo or Creole Maque Choux (vegetarian/gluten free)  
served with Creamy Grits or Jazzmen Rice

#### **DESSERT**

Cream Filled Crepes with Rum Sauce Flambé

### *Menu #2*

#### **STARTER**

Family-style House Pickle Plate & French Bread

#### **SALAD**

Langlois Seasonal Salad

#### **ENTRÉE** (choose one entrée and one starch)

Creole & Collard Cream or Creole Maque Choux (vegetarian/  
gluten free) served with Creamy Grits or Jazzmen Rice

#### **DESSERT**

Cream Filled Crepes with Rum Sauce Flambé

**\$150 PER PERSON. 8-12 GUESTS. LOCATION FEES NOT INCLUDED.**

**ADDITIONAL COURSE: \$30 PER PERSON. CHEF'S CHOICE APPETIZER & BLACKENED SHRIMP.**

*\* Price includes meal, disposable service ware, culinary entertainment, recipe instruction, premium recipe packets with Cajun and Creole history, glossary of local terms; one serving of each course per person, taxes and fees. Service fees may be added based on extended event time, travel and setup. Some portions of the menu may be prepared in advance to allow for timely meal creation. All cooking equipment provided by Langlois. Location fees not included.*