Congo Square Food Menu

Savories

LaDelyo’s Creole Catering
Crispy Fried Fish with French fries $10
Golden fried fish filets with French fried potatoes
Cajun Jambalaya $8
Cajun Sausage, boneless chicken, shrimp, rice, simmered together with cajun spices
Fried Chicken Drummers $10
3 pcs of Fried Chicken Drummers w/ honey jalapeno glaze and fried jalapenos with French Fries
Cajun Meat or Crawfish Pie $5
Flaky fried crust filled with spicy meat or smothered crawfish tails
New Orleans Red Beans and Rice $7 (with sausage) $8

Direct Select Seafood
Fried Shrimp Po-boy - $10
Jumbo gulf shrimp, battered, served on French bread w/ special “firecracker” sauce
Fried Oyster Po-boy - $10
Louisiana Oysters served over toss salad with tomatoes, pickles and dressing
Fried Pickles $5
Our pickles are “little sisters” hamburger thin cut. They are hand battered using our seasoned yellow corn flour mix and cooked to a crispy crunch finish

Palmer’s Cuisine
Jamaican Jerk Chicken $10
Jerk chicken served rice & steamed veggies
Rasta Pasta $10
Chicken and shrimp in a cheesy pasta sauce
Caribbean Fish with rice and veggies $12
Curry Chicken Pattie $5

Any O’Cajun
Crawfish Beignets $6
Corn and crawfish bisque ingredients mixed into a French bread batter, fried, and served with son-in-law sauce
Gumbolaya $8
Dark butter roux, smoked chicken, sausage and shrimp gumbo served over chicken and sausage Cajun jambalaya
Crab Sliders Plate $12
Two grilled LA blue crab cakes on toasted rolls, dressed w/ lettuce, tomato, lemon dill aioli, served w/ jambalaya.

Gumbolaya $8
Dark butter roux, smoked chicken, sausage and shrimp gumbo served over chicken and sausage Cajun jambalaya
Crab Sliders Plate $12
Two grilled LA blue crab cakes on toasted rolls, dressed w/ lettuce, tomato, lemon dill aioli, served w/ jambalaya.
**Desserts**

**Minnie Pearl Pies and Pastries**

**German Chocolate Cake - $6**
6 inch individually packaged cake loaf

**Lemon Meringue Pie - $6**
5-inch individual tart pan

**Coconut Pie - $6**
5-inch individual tart pan

**Creole Cream Cheesecake with fresh strawberries - $6**
5-inch individual tart pan

**Pecan Pies $6.**
5-inch individual tart pan

**Valerie’s Snowballs**

**Snowball 16oz cup - $5**
Ten flavors: Bubble Gum, Cherry, Georgia Peach, Grape, Nectar, Pineapple, Silver Fox, Spearmint, Strawberry, Tiger Blood, Wedding Cake

**Snowball 16oz cup - $7**
**Toppings: Vegan Milk - $2**

**Chocolate Brownie - $4**

**Keyala’s Pralines**

**Original Pralines $3**
Sugar and milk cooked and Pecans

**Candied Roasted Pecan $6**
Pecans halves tossed in sugar and baked

**Pecan Bread Pudding topped with Praline Sauce $6**
Bread sugar milk and pecans mixed together and baked to a wonder dessert

**Praline Topped Cheesecake $6**
New York Style cheesecake topped with a Praline Sauce

**Key Cakes $5**
Mini Bundt Cake stuffed with Creme cheese and topped with praline sauce.