

CHEF ERNIE'S SEAFOOD FISH FRY BUFFET 2018

COLESLAW

southern style recipe, made daily with shredded cabbage and carrots

FRIED CATFISH

crispy fried, farm raised catfish with remoulade, cocktail or tartar sauce

HUSH PUPPIES

Chef Ernie's favorite onion & sweet corn battered puppies fried & served with tartar, remoulade sauces or jalapeno butter

JAMBALAYA

Maw Maw Ida's recipe with chicken, andouille sausage, onion, tomato, green bell pepper & white rice

DEEP FRIED BREAD PUDDING

individual fried bread pudding squares covered in crème caramel sauce with fresh whipped cream

ADD CORN NUGGETS \$1.50 PER HEAD, ADD FRIES OR SWEET FRIES \$2 PER HEAD, ADD FRIED SHRIMP \$5 PER HEAD, ADD FRIED CRAWFISH \$6 PER HEAD, ADD FRIED OYSTERS \$10 PER HEAD.

\$19.99 per person plus tax & gratuity, for a consultation contact Chef Ernie at #850-368-5670 or email (ernie@cheferniescatering.com)