

You're Invited



What: UCUMC's First Authentic New Orleans-Style Creole/
Cajun Mardi Gras Dinner Party

When: Saturday, February 18, 6:30-9:30pm

Where: UCUMC Great Hall

Cost: \$20/person; tickets must be purchased in advance
through the church office; limited seating; paid
reservations necessary by February 12

(After expenses, proceeds will be given to Sager Brown –
the United Methodist Committee on Relief (UMCOR) distribution center
located in the heart of Louisiana's Bayou.

Menu

(Dinner prepared by Chez Ben Magee & Friends)

- Appetizers: Atchafalaya Basin Boiled Crawfish; Poorman's Jambalaya---both a mild version with smoked ham & turkey sausage for uninitiated palates, and a "kicked-up" version with tasso ham & andouille sausage for the adventurous traditionalists.
- Main Course: Spring Mix Green Salad with French Bread; Crescent City Shrimp Creole---wild caught Gulf shrimp in a classic tomato-based sauce over rice, gently seasoned.
- Dessert: Mardi Gras King Cake

Seafood and special ingredients directly from a Baton Rouge supplier; recipes courtesy of Paul Prudhomme, chef and owner of "K-Paul's Louisiana Kitchen"

Entertainment

NEW ORLEANS JAZZ ENSEMBLE

- The New Orleans Jazz Ensemble specializes in the style of music developed by the musicians of New Orleans during the early years of the 20th century. The five-piece instrumentation includes banjo, drums, string bass or tuba, trombone and clarinet/sax and their repertoire includes marches, hymns, blues, and other traditional jazz standards - all guaranteed to get your feet stompin' and your hands clappin'!

Laissez les bons temps rouler!
Let the good times roll!

