



(719) 964-0234

162 Tracker Drive, #110

(Northgate I-25 Exit 156)

Polaris Pointe Shopping Center  
Colorado Springs, CO 80920



**Momma Pearl's**

Est. 2013

Featured On



*"Love On A Plate"  
Just Like  
Momma Pearl  
Used To Make"*

**Cajun Kitchen**

**www.MommaPearls.com**

**2024  
Catering  
Menu**



**Becky Brunet and  
Chef Robert "BB" Brunet**





# App's & Sides

**Cajun Kitchen** Call (719) 964-0234 To Order

All Catering Trays Setup To Serve 10 or More Guests



Crab-stuffed Mushrooms

## Real Alligator Bites

**\$130**

Real Alligator Tenderloins hand-rolled in Creole Seasoned Batter and Deep Fried to Crispy Perfection served over a bed of French Fries

## Cornbread Hushpuppies

**\$45**

Deep Fried Corn Hushpuppies (Approx. 30 pieces)

## Cajun Boudain Sausage

Savory Cajun Sausage made with Rice, Chicken, and Pork **\$75**

## Crabmeat au Gratin Dip

Creamy Garlic & Spinach Crabmeat au Gratin Dip w/ Tortilla Chips **\$105**

## Crabstuffed Mushrooms

Jumbo Portobelo Mushrooms made with real Crabmeat and Cream Cheese Stuffing drizzled with Teriyaki Fish Sauce **\$90**

## Chef BB's Cheesy Chili Cornbread

**\$50**

Homemade cornbread infused with Green Chili Peppers, Corn, and Cheddar Cheese

## Roast Beef Sliders (12)

**\$55**

New Orleans' favorite Po'Boy Sandwich with thin-sliced Roast Beef and Chef BB's Garlic Brown Gravy served on Slider Rolls

## Mini-Muffaletta Sliders (12)

**\$50**

New Orleans-style Muffaletta Sliders made with Smoked Ham, Provolone, Swiss, Salami and homemade Olive Tapenade

## Southern Apple Cider Coleslaw

**\$39**

Creamy and Tart Coleslaw made with Cabbage and Carrots

## Baby Red Potato Salad

**\$45**

Traditional Potato Salad made with New Potatoes, Butter, and a hint of Mustard

## Chef BB's Creole Creamed Corn

**\$49**

Rich, Buttery, Creamed Corn made with Chef BB's own blend of Cajun Creole Seasonings

## Cajun Crawfish Cheese Dip

**\$59**

Creamy Cheddar Cheese Dip with Cajun Creole Seasoning and Crawfish Tails w/ Tortilla Chips

## Seasonal Fruit Platter

**\$65**

A succulent selection of Seasonal Melons, Berries, and Fruit with a Vanilla Yogurt Dipping Sauce

## Mixed Green Salad

Seasonal Mixed Greens, Cucumber, Tomato, Peppers, Shredded Carrots with Ranch or Bleu Cheese Dressing

**\$49**

## Muffaletta Pinwheel Platter (36)

**\$49**

New Orleans-style Muffalettas rolled into Flour Tortilla Shells and sliced into Bite-sized Pinwheels.

## Pinwheel Wraps

## Vegetable Crudite'

Cucumber, Celery, Broccoli, Cauliflower, and Grape Tomatoes displayed with a Ranch Dressing dip. Yummy.

**\$55**

Some rice dishes held in separate pans to maintain freshness. All prices plus Tax, Catering Service Charges, Service Gratuities, and possible Transportation Charges. Prices subject to change without notice.



Vegetable Crudites'







# Cajun Entrees

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## Louisiana Okra Gumbo

Authentic Louisiana-style Okra Gumbo made with Bell Pepper, Celery, Onions, and Chef BB's own Homemade Roux. Served with White Rice

**Chicken & Sausage \$69**

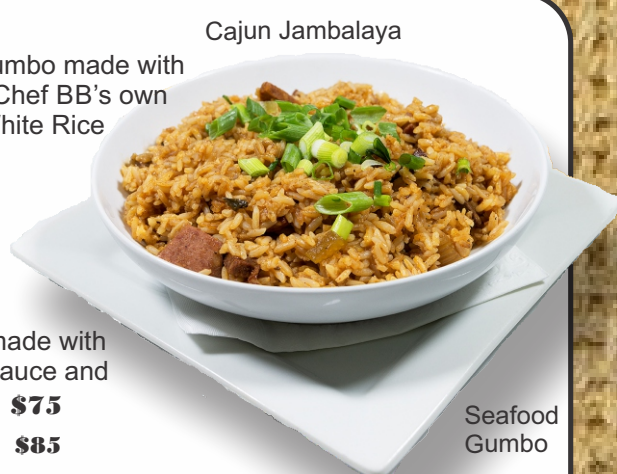
**Crabmeat & Shrimp \$79**

**All-Of-The-Above \$85**

## Louisiana Jambalaya-Ya-Ya

This traditional rice based dish is made with Heavy Creole Seasoned Tomato Sauce and served with Grilled Pork Sausage **\$75**

**Add Grilled Shrimp \$85**



Cajun Jambalaya

Seafood Gumbo

## Crawfish or Shrimp Etouffee' \$95

Garlic, Butter, and Louisiana Crawfish Tails or Grilled Shrimp are the stars of this Authentic Cajun favorite served over a bed of White Rice

## Roasted Corn & Shrimp Chowder \$99

Rich, Heavy Cream Bisque, Creole seasoned and made with Real Crabmeat

## Chef BB's Crabmeat Bisque \$95

Rich, Heavy Cream Bisque, Creole seasoned and made with Real Crabmeat

**Add Grilled Shrimp \$105**

## Red Beans & Rice \$59

Light Red Kidney Beans cooked to creamy perfection and served over White Rice

**With Andouille Sausage \$69**

**Add Grilled Shrimp \$79**

## Shrimp Creole \$79

Tomato based Creole Sauce made with heavy Bell Peppers, Onions, and Celery served with Shrimp over White Rice

## Cajun-style Dirty Rice \$59

Sauteed Onions, Bell Pepper, and Tomatoes with Cajun seasoned Rice and Ground Pork Sausage

**Add Grilled Shrimp \$69**

## Baked Crabmeat au Gratin Pasta \$129

Rich Spinach and Cream Sauce Cajun Seasoned with Real Crabmeat in a Rotelle Pasta baked with a Parmesan Cheese crust

## Blackened Voodoo Pasta \$95

Fresh vegetables including Tomato, Bell Pepper, Onions and Andouille Sausage cooked in a heavy Spinach and Cream Sauce, Cajun Blackening seasoned over Rotelle Pasta

**Add Grilled Shrimp \$125**

## N'awlins-style Po'boy Platter Grilled Shrimp: \$89

10 - 5" Po'boys served on French Bread with Lettuce, Tomatoes, and Chef BB's own Po'boy Sauce.

**Fried Shrimp: \$99**

**Roast Beef: \$79**

**Fried Catfish: \$89**

**Muffaletta: \$79**

## Alex's Favorite Mac-N-Cheese

Fresh Egg Noodles drenched in Homemade Cheese Sauce made with four different kinds of cheese. Yummy good for kids of all ages.

**\$59**

**Add Grilled Shrimp \$69**

Serves 12

## BBQ or Garlic Shrimp & Grits \$95

Creamy, Cheese Hominy Grits served with a heaping helping of Grilled Shrimp and your choice of Creole BBQ Sauce or Chef BB's Garlic Cream Sauce

**\$95**

## Garlic Shrimp & Grits



Shrimp Creole





# Desserts & Such

## Cajun Kitchen

### Chef BB's White Chocolate Croissant Roll Bread Pudding \$59

Bread Pudding like no other made with Fresh Butter Croissants baked in a Flan Custard topped with Golden Raisins, White Chocolate Chips, and Crushed Walnuts with a Drizzle of Hot Buttered Caramel and Rum Sauce

### Raspberry Cheesecake or Triple-chocolate Laered Cake \$12 per slice

### Bourbon Chocolate Chip Pecan Pie \$60 (2 Pies) \$39 (1 Pie)

Rich Southern-style Pecan Pie made with Semi-sweet Milk Chocolate Morsels and Pecan Halves, and a kick of real Bourbon Whiskey

### Louisiana Crawfish Boils

Live Louisiana Crawfish boiled with Potatoes, Corn, and Sausage at your home or business (Available January - June) **\$25/lb (Min. 30)**



### Deep Fried Cajun Turkey

16 - 20 Pound Turkey Deep Fried in Vegetable Oil served with Chef BB's own Cajun Country Turkey Gravy. Yummy !!! (Available November and December Only) **\$89**



Deep Fried Turkey

## MARDI GRAS KING CAKES

Available Jan. 6 through Mardi Gras Day (Tuesday before Ash Wednesday) Call for pricing.



French Market Beignets



Bananas Foster

## Chef Attended Stations

### French Market Beignet Station \$185

French Market-style Fried Beignets drenched in sweet Confection Sugar just like they make 'em in the French Quarter (Up to 60 Beignets)

**Additional Beignets: \$2.50 each**

### Bananas Foster Station \$229

Bananas grilled in a Cinnamon Butter and Whiskey Sauce served with Ice Cold Vanilla Bean Ice Cream (Up to 20 Servings)

**Additional Servings: \$10 each**

## Ordering Instructions

- \* Catering Portions typically 8 - 12 Ounces Per Serving
- \* 50% Deposit Required on All Orders over \$200.00
- \* Deposit Forfeit if Order Cancelled Within 7 Days of Event Date
- \* 20% Catering Service Charge for Onsite Service
- \* 10% Catering Service Charge for Pickup at Store
- \* Service Personnel Available for \$55.00 per Hour / Person (Min 3 hrs.)
- \* Chaffing Dishes, Serviceware, Beverage Service also Available
- \* TIPS Trained Bartender Available \$150 per Hour / Person (Min 3 hrs.)
- \* Prices do not include Sales Taxes and Recommended 20% Gratuity
- \* \$2.00 per Mile Transportation Charge for Travel / Transportation from our facility.
- \* Final Payment Due upon Completion of Service



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**\* Food Advisory:** Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of food-borne illness. Momma Pearl's uses nuts, mushrooms, shellfish, and other potential allergens. Oysters, Crawfish, and other kinds of sea foods may contain known allergens and may contain small shell fragments. It is possible that some or all of these allergens, and gluten products, may be present in your food selections. You may consume these items at your own risk.