



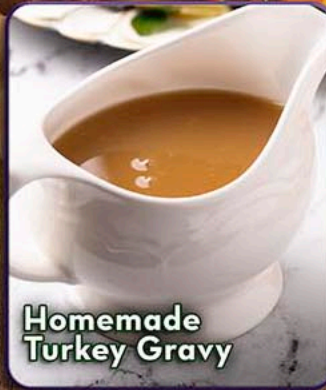
# Holiday Menu



Cajun Fried Turkey



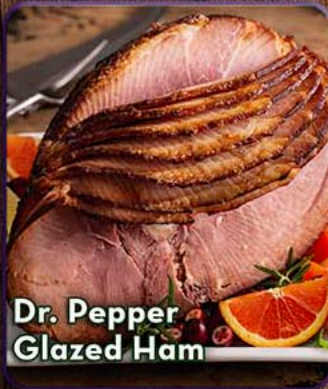
Old Fashioned Cornbread Stuffing



Homemade Turkey Gravy



Roasted Candied Sweet Potatoes



Dr. Pepper Glazed Ham



Fresh Baked Sweet Rolls



Bread Pudding



Catering & Delivery  
**281.469.8500**

[www.BoudreauxsTX.com](http://www.BoudreauxsTX.com)







# Holiday Menu

## Cajun Fried Turkey

10-14 lb. Turkey Hen Injected with Butter and Cajun Spices. Allowed to Rest Overnight for the Flavors to Develop and then Deep Fried, Producing a Crispy Outside and a Moist Spicy Inside. Easily Reheated in your Oven at Home, Allowing for More Time to be Spent with your Friends and Family or Watching Football.

Serves 10-12 \$89.99

## Dr. Pepper Glazed Ham

Smoked Pit Ham Glazed with Dr. Pepper and Creole Mustard.

Serves 15-20 \$99.99

## Old Fashioned Cornbread Stuffing

Homemade Cornbread Stuffing with Bacon, Chicken Stock and Smoked Gouda Cheese.

Serves 8-10 \$49.99

## Roasted Candied Sweet Potatoes

Fresh Sweet Potatoes Roasted in the Oven until Tender, then Mashed with Heaping Amounts of Butter and Brown Sugar and Roasted in the Oven again to Achieve a Beautiful Brown Crust.

Serves 8-10 \$29.99

## Green Bean Medley

Fresh Green Beans Sautéed with Onions and Tomatoes.

Serves 8-10 \$39.99

## Homemade Mac and Cheese

Homemade Mac and Cheese.

Serves 8-10 \$24.99

## Homemade Turkey Gravy

Classic Giblet Gravy made with Homemade Broth and Buttery Roux.

Serves 8-10 \$8.99

## Deluxe Cajun Fried Turkey Package

Cajun Fried Turkey, Old Fashioned Cornbread Stuffing, Roasted Candied Sweet Potatoes, Green Beans, Turkey Gravy and choice of Dessert (Bread Pudding, Sweet Potatoe Bread Pudding or Pecan Pie).

Serves 10-12 \$249.99

## Fresh Baked Sweet Rolls

Fresh Baked Sweet Yeast Roll sold by 1/2 dozen and dozen

1/2 Dozen \$5.99  
Dozen \$10.99

## Bread Pudding

Homemade Daily with French Bread, Egg Custard and Raisins served with our Rich, Creamy Bourbon Sauce.

Medium (Serves 8-10) \$34.99  
Large (Serves 15-20) \$51.99

## Sweet Potato Bread Pudding

A Traditional Bread Pudding made with Roasted Sweet Potatoes and served with a Decadent Praline Sauce.

Medium (Serves 8-10) \$34.99  
Large (Serves 15-20) \$53.99

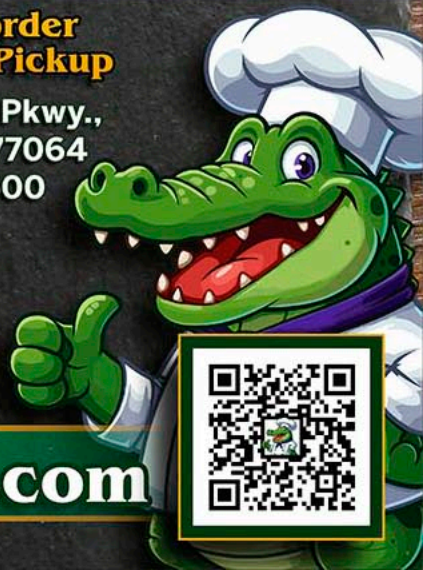
## Pecan Pie

Homemade Daily with Mammoth Pecans and Rich Custard Filling in a Flaky Pie Crust

\$34.99

**Have your order  
Delivered or Pickup**

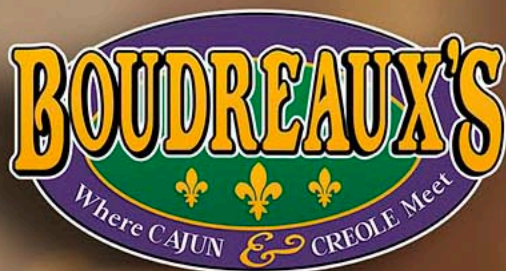
17595 Tomball Pkwy.,  
Houston, TX 77064  
281.469.8500



Supplies Are Limited. Order Today!

[www.BoudreauxsTX.com](http://www.BoudreauxsTX.com)





# Reheating Instructions

## Cajun Fried Turkey

1. Preheat oven to 375°
2. Place Turkey on a rack in a roasting pan or leave in aluminum pan and add 1 cup of water to the bottom of the pan. Cover turkey with aluminum foil and wrap tightly to hold Moisture in the pan.
3. Warm Turkey for 35-50 minutes, then remove foil and warm for 15 additional minutes. For the best quality, the internal turkey temperature should be over 140°.

## Turkey Gravy

Place gravy in a saucepan. Reheat slowly on a low flame, stirring often.

## Green Beans

Best heated in the microwave in a microwave-safe dish. Heat 1 minute, stir, then heat 1 additional minute or more for desired temperature.

## Roasted Candied Sweet Potatoes & Old Fashioned Corn Bread Stuffing

Preheat the oven to 375°. Bake in a covered dish until product reaches 140°, approximately 45 minutes. Remove the lid and bake 10 more minutes.

## Bread Pudding & Sweet Potato Bread Pudding

Heat Covered at 375° in the oven until warmed through, approx. 25 minutes.

## Praline Sauce

Best heated in the microwave in a microwave-safe dish. Heat for 20 seconds, stir and continue to heat until desired temperature is reached.

