

# **Gumbo Lov**

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**GUMBO LOV**  
**SOULFUL CAJUN FOOD**

**& Catering**

**[www.gumbolov.com](http://www.gumbolov.com)**

**318-584-0260**

***Chicken and Cajun Andouille Sausage Gumbo:***

Louisiana's official state cuisine. A strongly-flavored, roux-based stock, chicken and Cajun Andouille sausage, and the "Holy Trinity" of vegetables, celery, bell peppers, and onions and rice. Bowl 4. Cup 3.

\*for a bit more, \$5 add shrimp for more yaya (yummy).

***Vegetarian Red Beans and Rice***

Special Spicy Creamy Louisiana red beans and white rice.

Bowl 4. Cup 3.

***Pork, Chicken and Cajun Andouille Sausage Jambalaya: \*\*Gluten Free***

Seasoned Louisiana style tender pork, chicken, Cajun Andouille Sausage and rice.

Bowl 7. Cup 5.

***Cajun Pie:***

A savory combination of cheeses, tomatoes, Cajun sausage, onion, green and red peppers, and Cajun spice. Slice 5.

***Crawfish Crostini:***

A delicious spicy combination of crawfish, mushrooms, and cheeses toasted on baguette bread slices. 2 a slice. 5 for 3 slices.

***Can't decide, try the Sampler:***

Cup of gumbo, Jambalaya, Red Beans, and Cajun pie. 13.

**\*Tips are donated to organizations that help seniors in our community. Such as Meals on Wheels which help Seniors that are having to choose between keeping the lights on, medical help or food. Many mothers, fathers, sisters and brothers live in isolation, only seeing the volunteers that deliver this one meal a day. Your tip will help.**