



French Quarter Style - Fort Worth Flavor

Beignets are best when they are hot in fresh, so in most scenarios we cook our beignets on-location at your event. This may require us to be on-site prior to the event.

Contact us for any special flavor requests.

Beignet Bar Catering Packages

Note: The below packages allow for ~5-6 beignets per guest.

Please contact us if you would like to order by the beignet quantity instead of guest count.

Volume discounts are also available for large events.

Jackson Square Package

\$100 set-up fee; \$5/person (minimum 20)

Classic French Quarter-style beignets are cooked up on the spot and dusted or topped with the flavor of your choice. Expect to ingest more powdered sugar than what should be legally allowed.

Mardi Gras Package

\$120 set up fee; \$6/person (minimum 20)

Your choice of up to 3 flavors. Add \$1/person to add additional flavor choices.

Bourbon Street Package

\$140 set up fee; \$7/person (minimum 20)

Your choice of up to 5 flavors. Add \$1/person to add additional flavor choices.

Beignet Bar Flavors

French Quarter
Hot Cocoa
Chocolate
Honey Butter
Maple
Lemon
Churro
Chai Latte
Café au Lait

Birthday Cake
S'mores
Peanut Butter Cup
Cookies and Cream
Cheesecake
Maple Bacon
Key Lime Pie
Blueberry
Root Beer

Dr. Pepper
Pina Colada
King Cake
Strawberry Cheesecake
Bourbon Street
German Chocolate
Sopapilla
Mimosa
Bourbon Pecan Pie

Brunch and Savory Options

Our menu is always evolving and expanding.
Contact us for current prices and offerings as well as any special requests.

Dusty Cristo

Beignet sliders filled with ham, turkey, and swiss, drizzled with a maple glaze, dusted with powdered sugar, and served with a strawberry-jalapeno jam.

Dusty Biscuits with Three Pigs Gravy

Lightly dusted beignets, smothered with a cream gravy with sausage, ham, and bacon.

Everything "Beignet-gal"

Beignets covered with a kicked-up cream cheese drizzle and dusted with "Everything" seasoning.

Bacon JalaCheeto Popper

Beignets drizzled with cream cheese, topped with diced jalapenos and chopped bacon, and dusted with crushed Hot Cheetos.

Chicken Pot Beignets

Beignets covered in a rich cream sauce with roasted chicken and vegetables.

Curried Chicken Salad Beignet Sliders

Beignet sliders filled with a fruit and nut filled curried chicken salad.

Shrimp Bo'Poys

Beignet sliders with fried shrimp and served "fully dressed" with lettuce, tomato, pickles and a sweet and spicy Creole remoulade.

Chicken and Bennies

Our take on a "chicken and waffles". Fried chicken tenders and beignets served with a maple-sriracha drizzle.

Bayou Boudin Beignets

Beignets stuffed with a Cajun pork and rice sausage, served with a Creole remoulade.

Grilled Cheese Beignets

Pretty much exactly what it sounds like.

Garlic Butter Beignets

Beignets drizzled with a roasted garlic-butter and dusted with parmesan cheese and Italian seasonings.

Chicken and Sausage Gumbo

Authentic Cajun gumbo featuring chicken, sausage, and okra. Served with white rice.