



**MAMBO'S**  
*Restaurant & Rooftop Bar*  
— *events*



# *The* FRENCHMEN BUFFET PACKAGE

## SALAD

CAESAR

## CHOICE OF 2 ENTRÉES

### CRAWFISH PASTA

Louisiana Crawfish tailed tossed in our homemade Alfredo sauce with freshly diced green bell peppers, onions, and New Orleans seasonings. Served over pasta.

### SHRIMP CREOLE

A dish of Louisiana French & Spanish heritage. Served with Gulf shrimp & white rice.

### CHICKEN OR CATFISH MAMBO

Blackened chicken or catfish topped with our unique, zesty garlic & cream herb Cajun sauce.

### RIB ROAST AU JUS

## CHOICE OF 2 SIDES

GARLIC MASHED POTATOES, MUSTARD GREENS, OR DIRTY RICE

## CHOICE OF ONE DESSERT

Bread Pudding or Chef's Assortment of Cake Squares

Includes Beverage: Soda, Coffee, or Tea

**\$39.95 PER PERSON**  
(TAX AND GRATUITY NOT INCLUDED)



# *The* CRESCENT BUFFET PACKAGE

## CHOICE OF ONE APPETIZER

**CRAB BALLS, SPINACH DIP, OR ALLIGATOR KICKERS**  
with Remoulade Sauce

## CHOICE OF SOUP OR SALAD

**CAESAR SALAD OR CHICKEN & SAUSAGE GUMBO**

## CHOICE OF 2 ENTRÉES

### **BBQ SHRIMP & GRITS**

Gulf Shrimp sautéed in New Orleans-style lemon butter and pepper BBQ sauce.  
Served over cheddar grits.

### **CARNIVAL PASTA**

Louisiana crawfish tails and Gulf shrimp tossed in our homemade Alfredo sauce with freshly diced green bell peppers, onions, and New Orleans seasonings!

### **CHICKEN OR CATFISH MAMBO**

Blackened chicken or catfish topped with our unique, zesty garlic & cream herb Cajun sauce.

### **RIB ROAST AU JUS**

## CHOICE OF 2 SIDES

**GARLIC MASHED POTATOES, MUSTARD GREENS, OR DIRTY RICE**

## CHOICE OF ONE DESSERT

Bread Pudding or Chef's Assortment of Cake Squares  
Includes Beverage: Soda, Coffee, or Tea

**\$42.95 PER PERSON**

**(TAX AND GRATUITY NOT INCLUDED)**



# *The* MARDI GRAS BUFFET PACKAGE

## CHOICE OF ONE APPETIZER

**CRAB BALLS, SPINACH DIP, OR BLACKENED GATOR BITES**  
with Remoulade Sauce

## CHOICE OF SOUP OR SALAD

**CAESAR SALAD OR CHICKEN & SAUSAGE GUMBO**

## CHOICE OF 2 ENTRÉES

### **BBQ SHRIMP & GRITS**

Gulf Shrimp sautéed in New Orleans-style lemon butter and pepper BBQ sauce.  
Served over cheddar grits.

### **CARNIVAL PASTA**

Louisiana crawfish tails and Gulf shrimp tossed in our homemade Alfredo sauce  
with freshly diced green bell peppers, onions, and New Orleans seasonings!

### **CHICKEN ALFREDO**

Lightly breaded and sautéed chicken breast strips simmered in our homemade  
Alfredo sauce with penne pasta.

### **RIB ROAST AU JUS**

## CHOICE OF 2 SIDES

**GARLIC MASHED POTATOES, MUSTARD GREENS, OR DIRTY RICE**

## CHOICE OF ONE DESSERT

Bread Pudding or Chef's Assortment of Cake Squares

**Includes Beverage: Soda, Coffee, or Tea**

**\$45.95 PER PERSON**

**(TAX AND GRATUITY NOT INCLUDED)**



*The* **FAT CITY**  
**4-COURSE SIT DOWN DINNER**

**SALAD & SOUP**

**CAESAR SALAD & CHICKEN & SAUSAGE GUMBO**

**CHOICE OF ONE ENTRÉE**

**BLACKENED RIBEYE**

Served medium with smashed potatoes & Mustard Greens.

**BBQ SHRIMP & GRITS**

Gulf shrimp sautéed in New Orleans-style lemon butter & pepper BBQ sauce.  
Served over cheddar grits.

**GRILLED REDFISH BEURRE BLANC**

Topped with lemon beurre blanc sauce and cheddar grits. Served with Mustard Greens.

**CHICKEN ALFREDO**

Lightly breaded and sautéed chicken breast strips simmered in our homemade Alfredo sauce with penne pasta.

**CHOICE OF ONE DESSERT**

**BREAD PUDDING**

A sweet & delightful New Orleans treat. Served with our famous praline and rum sauce.

**CHOCOLATE KAHLUA MOUSSE**

Golden toffee crunches float among clouds of creamy, rich Kahlua chocolate mousse.  
Includes Beverage: Soda, Coffee, or Tea

**\$35.95 PER PERSON**  
**(TAX AND GRATUITY NOT INCLUDED)**



# *The ZULU*

## 4-COURSE SIT DOWN DINNER

### APPETIZER

A SAMPLE OF OUR SIGNATURE APPETIZERS: SPINACH DIP, FRIED GATOR BITES, & BBQ SHRIMP

### SOUP OR SALAD

CHICKEN & SAUSAGE GUMBO OR CAESAR SALAD

### CHOICE OF ONE ENTRÉE

#### BLACKENED RIBEYE

Served medium with smashed potatoes & Mustard Greens.

#### CARNIVAL PASTA

Louisiana crawfish tails and Gulf shrimp tossed in our homemade Alfredo sauce with freshly diced green bell peppers, onions, and New Orleans seasonings!

#### BBQ SHRIMP & GRITS

Gulf shrimp sautéed in New Orleans-style lemon butter & pepper BBQ sauce.  
Served over cheddar grits.

#### BLACKENED REDFISH LAFOURCHE

Blackened redfish on a bed of smashed potatoes topped with our Crawfish Mushroom Cream Sauce & fried crawfish tails. Served with Mustard Greens.

### CHOICE OF ONE DESSERT

#### BREAD PUDDING

A sweet & delightful New Orleans treat. Served with our famous praline and rum sauce.

#### CHOCOLATE KAHLUA MOUSSE

Golden toffee crunches float among clouds of creamy, rich Kahlua chocolate mousse.

**Includes Beverage: Soda, Coffee, or Tea**

**\$39.95 PER PERSON**

(TAX AND GRATUITY NOT INCLUDED)



# *The* ESPLANADE

## 4-COURSE SIT DOWN DINNER

### APPETIZER

A SAMPLE OF OUR SIGNATURE APPETIZERS: SPINACH DIP, FRIED GATOR BITES, & BBQ SHRIMP

### SOUP OR SALAD

CHICKEN & SAUSAGE GUMBO OR CAESAR SALAD

### CHOICE OF ONE ENTRÉE

#### BLACKENED RIBEYE

Served medium with smashed potatoes & Mustard Greens.

#### CARNIVAL PASTA

Louisiana crawfish tails and Gulf shrimp tossed in our homemade Alfredo sauce with freshly diced green bell peppers, onions, and New Orleans seasonings!

#### BBQ SHRIMP & GRITS

Gulf shrimp sautéed in New Orleans-style lemon butter & pepper BBQ sauce.  
Served over cheddar grits.

#### GRILLED REDFISH BEURRE BLANC

Topped with lemon beurre blanc sauce, cheddar grits. Served with Mustard Greens.

### CHOICE OF ONE DESSERT

#### BREAD PUDDING

A sweet & delightful New Orleans treat. Served with our famous praline and rum sauce.

#### CHOCOLATE KAHLUA MOUSSE

Golden toffee crunches float among clouds of creamy, rich Kahlua chocolate mousse.

Includes Beverage: Soda, Coffee, or Tea

**\$48.95 PER PERSON**

(TAX AND GRATUITY NOT INCLUDED)



# *The* MISSISSIPPI BREAKFAST BUFFET PACKAGE



- SCRAMBLED EGGS
- HASH BROWNS
- COUNTRY GRITS
- FRUIT MEDLEY
- BUTTERMILK PANCAKES  
OR PAIN PERDUE
- MAW-MAW'S CAJUN  
BREAKFAST
- SAUSAGE OR HICKORY  
SMOKED BACON
- INCLUDES BEVERAGE  
(SODA, COFFEE, OR TEA)

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**\$19.95 PER PERSON**  
(TAX AND GRATUITY NOT INCLUDED)

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# *The* MAMBO BREAKFAST BUFFET PACKAGE



- HASH BROWNS
- BBQ SHRIMP & GRITS
- SAUSAGE PATTIES OR HICKORY SMOKED BACON
- FRUIT MEDLEY
- HOT BISCUITS & GRAVY
- MINI CRAB BALLS

- BUTTERMILK PANCAKES OR PAIN PERDUE

- SCRAMBLED OMELET

(CHOOSE ONE)

### VEGETARIAN OMELET

TOMATOES, ONIONS, MUSHROOMS, GREEN PEPPER, & CHEDDAR CHEESE TOPPED WITH HOLLANDAISE SAUCE.

### WESTERN OMELET

HAM, ONIONS, GREEN PEPPERS, TOMATOES, & CHEDDAR CHEESE)

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**\$21.95 PER PERSON**

(TAX AND GRATUITY NOT INCLUDED)

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# Reception Selections

**BUILD YOUR VERY OWN CUSTOMIZED MENU OR ADD  
ANY OF THESE ITEMS TO ONE OF OUR PACKAGES!**

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**FULL SERVICE CATERING | DROP-OFF & SET-UP | CATERING  
ON-SITE PARTIES OF 10-300 | OFF-SITE PARTIES OF 10-500**



# *Passed Hor D'oeuvres*

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## HOR D'OEUVRES

HERB ROASTED CHICKEN CAESAR PINWHEEL – \$4.00 *per person*

VEGETABLE SPRING ROLLS – \$4.00 *per person*

MINIATURE BEEF WELLINGTONS – \$4.00 *per person*

CRAB BALLS (3 PER SERVING) – \$4.00 *per person*

ALLIGATOR JALAPEÑO KICKERS – \$5.25 *per person*

DUCK QUESADILLAS – \$4.00 *per person*

VEGETARIAN POTSTICKERS – \$4.00 *per person*

## DESSERT

NEW ORLEANS STYLE BREAD PUDDING – \$3.50 *per person*

ASSORTED CAKE SQUARES – \$5.00 *per person*

(Doberge, Carrot, Red Velvet, & German Chocolate)

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## *Specialty Displays*

**MINIATURE MUFFULETTA** – \$4.00 *per person*

**FRUIT & CHEESE DISPLAY** – \$4.00 *per person*

**CRAWFISH FLORENTINE DIP** – \$4.00 *per person*

**SPINACH DIP** – \$3.00 *per person*

**IMPERIAL DIP** – \$4.00 *per person*

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## *Seafood Displays*

**CHILLED, PEELED SHRIMP (3 PIECES)** – \$12.00 *per person*

**SHUCKED OYSTERS** – \$9.00 *per person*

Served with lemon wedges, cocktail sauce, & Saltines

**CHILLED SEAFOOD BAR** – \$20.00 *per person*

Three shrimp, eight marinated crab fingers, & two oysters.

Served with lemon wedges, cocktail sauce, & saltines.



## *Soups & Salads*

**CHICKEN & SAUSAGE GUMBO** – \$5.00 *per person*

**CAESAR SALAD** – \$4.00 *per person*

**COLESLAW** – \$3.00 *per person*

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## *Side Items*

**CHEDDAR GRITS** – \$3.50 *per person*

**GARLIC MASHED POTATOES** – \$3.00 *per person*

**MUSTARD GREENS** – \$3.75 *per person*

**DIRTY RICE** – \$4.50 *per person*

**JAMBALAYA** – \$4.50 *per person*



## *Buffet Items*

**BBQ SHRIMP PASTA** – \$6.00 *per person*

**BLACKENED CHICKEN PASTA** – \$5.00 *per person*

**CARNIVAL PASTA** – \$6.00 *per person*

**CRAWFISH ÉTOUFFÉE** – \$4.50 *per person*

**RED BEANS & RICE** – \$4.50 *per person*

**CREOLE JAMBALAYA** – \$4.00 *per person*

**BBQ SHRIMP & GRITS** – \$6.00 *per person*

**SPINACH RAVIOLI TOSSED IN ALFREDO SAUCE** – \$5.25 *per person*

**VEGETARIAN FRENCH QUARTER STIR FRY** – \$5.00 *per person*

**VEGETARIAN PASTA** – \$5.25 *per person*

**BBQ SHRIMP** – \$7.00 *per person*

**REDFISH MAMBO** – \$12.00 *per person*

**FRIED CATFISH** – \$9.00 *per person*

**SLICED PORK TENDERLOIN** – \$7.00 *per person*

**CATFISH/CHICKEN MAMBO** – \$6.50 *per person*



## *Bar Menu Packages*

**BAR MENU PACKAGES AVAILABLE FOR ADD-ON TO ANY OF OUR PRIVATE PARTY PACKAGES.**

### *Open Bar Pricing*

#### **CALL BRANDS**

**\$29 PER PERSON**

THREE OLIVES  
DON Q  
MCQUEEN  
JOSE CUERVO TRADICIONAL  
COINTREAU  
JACK DANIELS  
DEWARS  
MILLER LITE  
BUD LIGHT  
ABITA AMBER  
HEINEKEN

#### **PREMIUM BRANDS**

**\$36 PER PERSON**

GREY GOOSE  
CAPTAIN MORGAN  
TANQUERAY  
1800 SILVER  
GRAND MARINER  
CROWN ROYAL  
MILLER LITE  
BUD LIGHT  
ABITA AMBER  
HEINEKEN  
CORONA

**BEER & WINE PACKAGE – \$19 PER PERSON**

**BLOODY MARY/MIMOSAY PACKAGE – \$15 PER PERSON**

\$150 Bar set-up fee. Price includes 2 hours of service. All packages include sodas and a variety of mixers. Tax and gratuity not included. If party extends passed 2 hours, the “per person” price will be pro-rated to accommodate (½-hour increments).



## Bayou Teche

**CAPACITY:** 1136 sqft.

**EVENT STYLE:**

Seated: 82  
Reception: 90

**AMENITIES:**

7 Televisions  
Private Audio System  
Bar Seating (10)  
22 Tables



## Basin

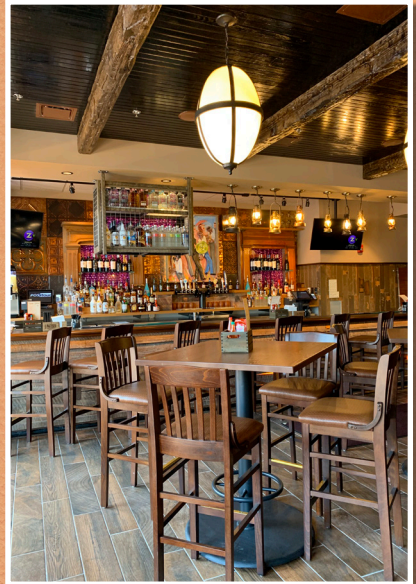
**CAPACITY:** 720 sqft.

**EVENT STYLE:**

Seated: 42  
Reception: 50

**AMENITIES:**

Rooftop Patio  
Private Room  
Cocktail are seating 4 Guests  
5 Televisions  
Private Audio System  
Elevator  
Bar Seating (10)  
6 Tables





## Marigny

**CAPACITY:** 175 sqft.

**EVENT STYLE:**

Seated: 16  
Reception: 20

**AMENITIES:**

Private Room  
1 Television  
Private Audio System  
Elevator



## Steamboat

**CAPACITY:** 1445 sqft.

**EVENT STYLE:**

Seated: 100  
Reception: 120

**AMENITIES:**

High Definition Television  
Private Room  
Private Audio System  
2 Bourbon Street Balconies  
Elevator





## Street Car

**CAPACITY:** 180 sqft.

**EVENT STYLE:**

Seated: 16  
Reception: 16

**AMENITIES:**

High Definition Television  
Private Room  
Private Audio System  
Elevator



## Atchafalaya

**CAPACITY:** 414 sqft.

**EVENT STYLE:**

Seated: 30  
Reception: 35

**AMENITIES:**

2 Televisions  
Rooftop Patio  
Private Audio System  
Elevator





*Located in the heart of the French Quarter.*

411 BOURBON ST. NEW ORLEANS, LA

WWW.MAMBOSNOLA.COM

(504) 407.3717

**ASK YOUR EVENT COORDINATOR ABOUT OUR  
MULTI-LOCATION DISCOUNT.**

## *Additional Services*

- DJ/BAND SERVICES
- LIMO SERVICES
- LINEN & TABLE RENTAL
- OFF-SITE CATERING & STAFFING
- AV RENTAL EQUIPMENT
- PRIVATE BEVERAGE SERVICE
- FULL RESTAURANT BUYOUT OPTION
- PHOTOGRAPHERS/VIDEOGRAPHERS
- DECORATIONS & FLORAL ARRANGEMENTS
- SPECIAL CAKE ORDERS
- ICE SCULPTURES

*\*For all private events, the remaining balance will be due the day before the event, by 4 PM.*

*\*\*If the event is on a weekend (Saturday - Sunday), payment will be due by Friday at 4 PM.*



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