



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

Gulf Shrimp sautéed in New Orleans-style lemon butter and pepper BBQ sauce.

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

Gulf shrimp sautéed in New Orleans-style lemon butter & pepper BBQ sauce.

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

Gulf shrimp sautéed in New Orleans-style lemon butter & pepper BBQ sauce.

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 KAH LUA 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 KAH LUA 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
(SODE, COFFEE, OR TEA)

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

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)

\$21.95 PER PERSON
(TAX AND GRATUITY NOT INCLUDED)

Reception Selections

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



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

Passed Hor D'oeuvres

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*

DESSERT

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

ASSORTED CAKE SQUARES – \$5.00 *per person*
(Doberge, Carrot, Red Velvet, & German Chocolate)

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*

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*

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
- LINEN & TABLE RENTAL
- AV RENTAL EQUIPMENT
- FULL RESTAURANT BUYOUT OPTION
- DECORATIONS & FLORAL ARRANGEMENTS
- LIMO SERVICES
- OFF-SITE CATERING & STAFFING
- PRIVATE BEVERAGE SERVICE
- PHOTOGRAPHERS/VIDEOGRAPHERS
- 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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