



MAMBO'S  
Restaurant & Rooftop Bar  
— *events*

MEP 11182024



# *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 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)

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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 PANGAKES 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**

**\$32 PER PERSON**

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

#### **PREMIUM BRANDS**

**\$38 PER PERSON**

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

**BEER & WINE PACKAGE – \$26 PER PERSON**

**BLOODY MARY/MIMOSAY PACKAGE – \$25 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

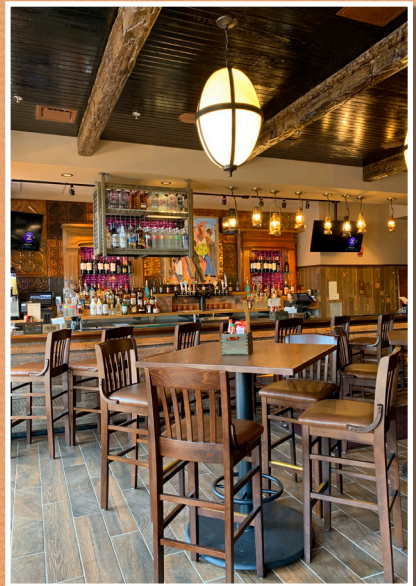
5 Televisions

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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