

MULATE'S

The Original Cajun Restaurant

Banquet Menu Options

Cold Appetizers

Veggie, Fruit & Cheese Tray

Fresh seasonal vegetables, assorted fruits and cheeses assembled in an appealing display of color and texture

Fresh Garden Salad

Fresh lettuce mix with cucumbers, grape tomatoes, shredded cheese, egg, spicy green beans and homemade croutons. Served with your choice of two of our homemade dressings.

Cajun Po-Boy Finger Sandwiches

Ham, turkey and roast beef, "dressed" with lettuce, tomato, and mayonnaise

Mini French Muffalettas

With ham, salami, provolone cheese and homemade olive salad

Cajun Deviled Eggs

A uniquely southern staple with a Cajun influence

Spicy Shrimp Dip

Served with crackers

Hot Appetizers

Creamy Lump Crabmeat Dip

Served with crackers

Broiled or Fried Stuffed Mushrooms

With our homemade crabmeat stuffing

Bite Size Catfish

A Louisiana Tradition! Served with tartar and cocktail sauces

Fried or Grilled Chicken Tenders

Served with homemade honey mustard sauce

Zydeco Meat Pies

Mini pastry crusts stuffed with a spicy meat dressing

Fried or Blackened Alligator

Served with our homemade Remoulade dressing

Spicy Fried Chicken Drummettes

Served with Ranch Dressing

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Specialties

Zydeco Gumbo

Mulate's specialty gumbo with shrimp, smoked sausage, chicken, and okra.
Served with white rice.

Seafood Gumbo

A hearty Cajun specialty with shrimp, oysters, and crabmeat.
Served with white rice.

Crawfish Etouffée

Crawfish tails and seasonings are smothered into a thick, smooth stew.
Served with white rice.

Red Beans & Rice

The traditional New Orleans staple! Red beans slow-cooked with smoked sausage.
Served with white rice.

Seafood Pasta

Shrimp and crawfish blended in a delicious cream sauce and tossed with pasta.

Vegetable Pasta

Seasonal vegetables sautéed in garlic and olive oil and tossed with pasta.

Grilled Chicken Pasta

Grilled chicken and seasonal vegetables sautéed in garlic and olive oil and
tossed with pasta.

Stuffed Pork Loin

Tender pork loin stuffed with garlic, onion, and bell pepper and served au jus.

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Sides

Chicken & Sausage Jambalaya

A Cajun Tradition! Ours is made from Mr. Boutté's family recipe.

Sauteed Vegetables

A medley of sautéed vegetables.

Sweet Potato Crunch

Buttery "smashed" sweet potatoes topped with a pecan-brown sugar crunch.

Spicy New Potatoes

Red potatoes cooked in spicy seafood boil and mashed with garlic and butter.
Served rustically with the skins on.

Desserts

Our Famous Homemade Bread Pudding with Butter Rum Sauce

The Best in Louisiana!

Southern Pecan Pie

A traditional favorite!

Atchafalaya Mud Cake

A chocolate lovers delight!

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Enhancements

Chilled Jumbo Boiled Shrimp

Headless, peeled and tail-on shrimp served with
homemade remoulade and cocktail sauces

\$125.00 per 5 pounds

Hot Boiled Crawfish

A must-have when you're in Cajun country!
Offered seasonally at a seasonal price

Oven-Roasted Inside Round of Beef

Carved to order onto fresh French bread pistolettes

\$6.95 per person

Oven-Roasted Beef Tenderloin

Carved to order onto fresh French bread pistolettes

\$8.95 per person

Cajun Fried Turkey

Injected with our homemade seasoned
butter and fried to a deep, golden brown.

Carved to order onto fresh French bread pistolettes

\$5.95 per person

Carving Stations: Served by a uniformed carver, \$125 fee per carver; Served with mayonnaise and
Creole mustard; Horseradish cream also served with both beef stations

A 20% taxable Administrative Fee and 9.75% sales tax will be applied to all prices listed above.

Please contact Chantelle Washington, Sales Manager, at 504.522.1492 to book.

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Beverage Selection Menu

Beer & Wine Service

Abita, Budweiser, Bud Light, Miller Lite, Corona and Heineken
House Wines including Merlot, Chardonnay and White Zinfandel
Juices & Bottled Water
\$21.95 per person

Call Brand Service

Absolut Vodka, Tanqueray Gin, Jim Beam, Dewar's, Baccardi Rum
and Sauza Gold Tequila
Abita, Budweiser, Bud Light, Miller Lite, Corona and Heineken
House Wines including Merlot, Chardonnay, and White Zinfandel
Hurricanes, Bloody Mary's and Margaritas
Juices & Bottled Water
\$25.95 per person

Premium Brand Service

Ketel One, Bombay Sapphire Gin, Crown Royal, Maker's Mark, Chivas,
Cruzan Aged Rum and Patron Tequila
Abita, Budweiser, Bud Light, Miller Lite, Corona and Heineken
Banrock Station Cabernet Sauvignon, & Chardonnay
Hurricanes, Bloody Mary's & Margaritas
Juices & Bottled Water
\$29.95 per person

Above prices based on 3 hours of service with a minimum of 50 people.

Hosted Bar & Cash Bar

Domestic Bottled Beer \$3.75
Local Bottled Beer \$4.75
Imported Beer \$4.75
House Wine \$7.00
Call Brands \$7.25
Premium Brands \$9.00
Bloody Mary's & Margaritas \$9.00
Hurricanes \$9.00
Juices & Bottled Water \$2.50

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Banquet Menu Selections

Lafayette

3 Cold Appetizers
4 Hot Appetizers
Soft Drinks, Iced Tea, and Coffee
\$25.00 per person

St. Martin

1 Cold Appetizer
2 Hot Appetizer
2 Specialties
1 Side
1 Dessert
Soft Drinks, Iced Tea, and Coffee
\$29.00 per person

Acadiana

2 Cold Appetizers
2 Hot Appetizers
2 Specialties
2 Sides
2 Desserts
Soft Drinks, Iced Tea, and Coffee
\$35.00 per person

All selections are served buffet style.

A 20% taxable Administrative Fee and 9.75% sales tax will be applied to all prices listed above.
Prices based on 3 hours of service with a minimum of 50 people and a minimum of \$1,500.00.

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