

Mulate's

The Original Cajun Restaurant

Banquet Menu Selections

Selection #1

2 Cold Appetizers

4 Hot Appetizers

Soft Drinks, Iced Tea, and Coffee

\$22.00 per person

Selection #2

1 Cold Appetizer

1 Hot Appetizer

2 Specialties

1 Side

1 Dessert

Soft Drinks, Iced Tea, and Coffee

\$27.00 per person

Selection #3

1 Cold Appetizer

2 Hot Appetizers

2 Specialties

2 Sides

1 Dessert

Soft Drinks, Iced Tea, and Coffee

\$31.00 per person

Selection #4

2 Cold Appetizers

3 Hot Appetizers

3 Specialties

2 Sides

1 Dessert

Soft Drinks, Iced Tea, and Coffee

\$34.00 per person

An 18% service charge 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.
All selections are served buffet style.

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

Cajun Po-Boy Finger Sandwiches

Ham, turkey and roast beef, "dressed" with lettuce, tomato, and a delicious blend of Creole mustard and mayonnaise

Cajun Deviled Eggs

A uniquely southern staple with a Cajun influence

Spicy Shrimp Dip

Served with crackers

Hot Appetizers

Broiled or Fried Stuffed Mushrooms

With our homemade crabmeat stuffing

Bite Size Catfish

A Louisiana Tradition! Served with tartar and cocktail sauces

Fried Popcorn Crawfish

Served with cocktail sauce

Fried or Grilled Chicken Tenders

Served with homemade honey mustard sauce

Mini Crawfish Pies

Mini pastry crusts stuffed with crawfish dressing

Zydeco Meat Pies

Mini pastry crusts stuffed with a spicy meat dressing

Grilled Smoked Sausage

Traditional Louisiana grilled spicy smoked sausage

Creamy Lump Crabmeat Dip

Served with crackers

Zydeco Meatballs

A Cajun twist on an Italian favorite! Served in a mildly spicy brown gravy

Fried or Blackened Alligator

Tender morsels of alligator cooked to your liking and served with our homemade Remoulade 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.

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.

Red Beans & Rice

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

Stuffed Pork Loin

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

Mini Beef Ka-Bobs

Tender beef, trimmed and cubed, served on a stick with the traditional vegetables.

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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.

Zydeco Casserole

Green beans and mushrooms slow-cooked to a creamy consistency and topped with crunchy fried onions.

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!

MULATE'S

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Beverage Selection

Beer & Wine Service

Abita, Budweiser, Bud Light, Miller Lite, Corona and Heineken
House Wines including Merlot, Chardonnay and White Zinfandel
Juices & Bottled Water
\$19.95 per person

Call Brand Service

Smirnoff, Tanqueray Gin, Jim Beam, Dewar's, Bacardi Rum and Sauza Gold
Abita, Budweiser, Bud Light, Miller Lite and Heineken.
House Wines including Merlot, Chardonnay, and White Zinfandel.
Hurricanes, Bloody Mary's and Margaritas.
Juices & Bottled Water.
\$23.95 per person

Premium Brand Service

Ketel One, Bombay Sapphire Gin, Crown Royal, Maker's Mark, Chivas, Myer's Dark,
Malibu and Patron.
Abita, Budweiser, Bud Light, Miller Lite and Heineken
Columbia Crest including Cabernet Sauvignon, Chardonnay and White Zinfandel.
Hurricanes, Bloody Mary's & Margaritas.
Juices & Bottled Water.
\$27.95 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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