

# MULATE'S

*The Original Cajun Restaurant*

## Hors d'oeuvres

*Priced Per person per selection*

*All passed Hors d'oeuvres are based on 30 minutes of service*

*All passed Hors d'oeuvres can be served on the buffet*

## Cold

*Deviled Egg 6*

*Deviled Egg with Shrimp 7*

*Jumbo Lump Crabmeat Ravigote on Little Gem Lettuce 8*

*Chicken Salad in Petite Phyllo Cup 6*

*Jumbo Boiled Shrimp 8*

## Hot

*Blackened Chicken Tenders with Spicy Ranch 7*

*Fried Chicken Tenders with Honey Mustard 7*

*Petite Crab Cakes with House Made Remoulade 8*

*Zydeco Meat Pies with Remoulade 7*

*Mini Crawfish Pies 7*

*Smoke Sausage with Honey Mustard 7*

*Boudin Balls with Creole Mustard 6*

*A 5% taxable Administrative Fee, 10.20% Sales Tax and 18% Gratuity will be applied to all prices listed above.*

# MULATE'S

*The Original Cajun Restaurant*  
**Banquet Menu Options**

*Priced per person. Based on up to 3 hours of service.*

## **Cold Appetizers**

### **Veggie, Fruit & Cheese Tray 7**

*Fresh seasonal vegetables, assorted fruits, cheeses*

### **Fresh Garden Salad 6**

*Fresh romaine & iceberg, carrots, grape tomatoes, cheddar jack, croutons, red onion and spicy Beans*

### **Caesar Salad 7**

*Tossed romaine, parmesan cheese and croutons*

### **Cajun Po-Boy Finger Sandwiches 8**

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

### **Spicy Shrimp Dip 7**

*Served with crackers*

## **Hot Appetizers**

### **Creamy Crabmeat Dip 9**

*Served with crackers*

### **Broiled or Fried Stuffed Mushrooms 7**

*With our homemade crabmeat & shrimp stuffing*

### **Italian Breadcrumbs/Parmesan Stuffed Mushrooms 6**

### **Mini French Muffalettas 8**

*With ham, salami, provolone cheese and homemade olive salad*

### **Catfish Strips 7**

*A Louisiana Tradition! Served with tartar sauce*

### **Fried or Grilled Chicken Tenders 7**

*Served with honey mustard*

### **Fried or Blackened Alligator 8**

*Served with our remoulade*

### **Fried Chicken Wings 6**

*Served with ranch*

### **Spinach & Artichoke Dip 7**

*Served with tortilla chips*

# MULATE'S

*The Original Cajun Restaurant*

## Specialties

### **Zydeco Gumbo 9**

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

### **Seafood Gumbo 9**

*A hearty Cajun specialty with a variety of seafood  
Served with white rice*

### **Shrimp Etouffee 9**

*Peeled shrimp smothered in a stew with fresh onions and bell peppers  
Served with white rice*

### **Red Beans & Rice 9**

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

### **Creamy Shrimp Pasta 9**

*Shrimp sautéed in an alfredo sauce and tossed with pasta*

### **Grilled Chicken Alfredo 8**

*Grilled chicken in a alfredo sauce  
tossed with pasta*

### **Blackened Catfish 9**

*Louisiana catfish filets, blackened and grilled. Add crawfish cream sauce for \$1*

### **Fried Shrimp 10**

*Crispy fried Gulf shrimp served with cocktail sauce*

### **Stuffed Pork Loin 10**

*Tender pork loin stuffed with boudin*

### **Shrimp & Grits 9**

*A true Southern delight! Tender Gulf Shrimp seasoned to perfection and served over a bed  
of creamy grits*

### **Pulled Beef Brisket 10**

*Slow cooked hand pulled Beef Brisket simmered in a delicious brown gravy*

# MULATE'S

*The Original Cajun Restaurant*

## Vegetarian Options

### **Alfredo Pasta 7**

*Pasta tossed in an alfredo sauce*

### **Meatless Red Beans 6**

*The traditional New Orleans staple, slow-cooked*

## Enhancements

### **Mashed Potato Bar 9**

*Featuring skin-on red potatoes with assorted toppings including:  
butter, cheddar, sour cream, bacon & green onions*

### **Hot Boiled Crawfish (Market Price)**

*Offered seasonally, at seasonal price.*

*Minimum 35 pounds*

### **Chargrilled Oysters (Market Price)**

*Oysters on the half shell, chargrilled with butter, garlic and romano cheese  
Minimum of 5 dozen*

### **Cheese & Charcuterie Displays**

*Small \$200 (serves 40-50) ~Large \$400 (serves 80-100)*

*Displays are customized and may include dried fruit, nuts, chutney, mustard,  
peppadews, honey or fresh herbs. All displays include seasonal fruit, olives,  
cornichons, and assorted crackers.*

## Carving Stations

### **Oven-Roasted Inside Round of Beef or Beef Brisket 10**

### **Oven-Roasted Beef Tenderloin 12**

### **Cajun Fried Turkey 10**

*Carved onto fresh French bread pissettes*

**Carving fee \$125**

*Meat of choice carved onto fresh French bread, served with mayonnaise and  
Creole mustard. Beef selections also served with horseradish cream au jus.*

# MULATE'S

*The Original Cajun Restaurant*

## Sides

### **Sautéed Vegetables 6**

*A medley of sautéed vegetables*

### **Garlic Mashed Potatoes 6**

*Mashed with garlic and butter*

### **Haricot Verts 6**

*Sautéed green beans and onions*

### **Cajun- Mac- N- Cheese 7**

*Creamy cheese sauce and pasta with Cajun smoke sausage*

### **Chicken & Sausage Jambalaya 6**

*A Cajun Tradition!*

## Desserts

### **Our Famous Homemade Bread Pudding with Butter Rum Sauce 5**

*The Best in Louisiana!*

### **Southern Pecan Pie 5**

*A traditional favorite!*

### **Key Lime Pie 5**

### **Spicy Cajun Brownies 5**

*With a touch of cayenne pepper!*

*(Also available without the pepper!)*

**5% taxable Administrative Fee, 10.20% Sales Tax and 18% Gratuity will be applied to all prices listed above.**

**Prices are subject to change without notice until event contract is signed and menu selection.**

# MULATE'S

*The Original Cajun Restaurant*

## **Breakfast**

*Available 8am- 11am*

*Fresh Fruit*

*Scrambled Eggs*

*Bacon*

*Hash Browns*

*New Orleans Style BBQ Shrimp & Creamy Grits*

***\$35.00 per person, plus 5% Administrative fee, 10.20% Sales Tax and 18% Gratuity will be applied to all prices listed above.***

## **Brunch**

*Available 11am- 2pm*

*House or Caesar Salad (Choose one)*

*Scrambled eggs*

*Bacon*

*Hash Browns*

*New Orleans Style BBQ Shrimp & Creamy grits*

*Bread Pudding with Rum Sauce*

***\$40.00 per person, plus 5% administrative Fee, 10.20% Sales Tax, and 18% Gratuity will be applied to all prices listed above.***

## ***Unlimited Mimosas and Cajun Bloody Mary's***

***\$12.00 per person, plus 5% administrative Fee, 10.20% Sales Tax, and 18% Gratuity will be applied to all prices listed above.***

# **MULATE'S**

*The Original Cajun Restaurant*

# MULATE'S

*The Original Cajun Restaurant*

## **Beverage Selection Menu**

### **Beer & House Wine Service- \$30 per person**

*Bud Light, Miller Lite, Michelob Ultra  
Corona, Heineken and Stella  
House- Cabernet Sauvignon, Chardonnay and Pinot Noir  
Juices & Bottled Water*

### **Beer & Premium Wine- \$32 per person**

*Bud Light, Miller Lite, Michelob Ultra  
Corona, Heineken and Stella  
White- Chardonnay, Pinot Grigio, Sauvignon Blanc  
Red- Cabernet Sauvignon, Merlot, Pinot Noir  
Juices & Bottled Water*

### **Call Brand Service- \$34 per person**

*Tito's Vodka, Tanqueray Gin, Jack Daniels Bourbon,  
Dewar's Scotch, Parrot Bay Rum and Tequila  
Bud Light, Bud, Miller Lite, Michelob Ultra  
Corona, Heineken and Stella  
White- Chardonnay, Pinot Grigio, Sauvignon Blanc  
Cabernet Sauvignon, Merlot, Pinot Noir  
Juices & Bottled Water*

### **Premium Brand Service- \$37 per person**

*Grey Goose, Bombay Sapphire Gin, Crown Royal Whiskey,  
Maker's Mark Bourbon, Chivas Regal Scotch and Tequila  
Bud Light, Miller Lite, Michelob Ultra, Corona, Heineken and Stella  
White- Chardonnay, Pinot Grigio, Sauvignon Blanc  
Red- Cabernet Sauvignon, Merlot, Pinot Noir  
Juices & Bottled Water*

### **Consumption prices**

*Domestic Bottled Beer \$6.00  
Imported Beer \$7.00  
House Wine \$10.00  
Call Wine \$12.00  
Call Brands \$12.00  
Premium Brands \$13.00  
Hurricane \$13.00  
Specialty \$14.00  
Juices & Bottled Water \$4.00*

**COVID limitations substitutes of the same caliber will be made when necessary.  
5% taxable Administrative Fee, 10.20% Sales Tax and 18% Gratuity will be  
applied to all per person pricing and consumption bars.**