

MANGO MANGEAUX CATERING LES MENUS

Impress your guests with flavors of FRENCH, CREOLE, NEOSOUL cuisine from Mango Mangeaux. This delicious menu includes everything from our very popular Choose Hampton Crabcake to our perfectly grilled Salmon Lafayette. Add on some of our famous Celebrations "Appetizers" and our delectable Desserts.

**All items based on a 20 minimum*

BREAKFAST

Crispy Bacon

6 per guest

Freshly Scrambled Eggs

6 per guest

Geaux Grits

6 per guest

French Toast Bites

6 per guest

Quiche Bites

6 per guest

Panache Skillet Potatoes

6 per guest

ADD ON'S

QUICHE FLORENTINE

60 whole pie (10 SERVINGS)

Eggs, cheese, mushrooms, spices, herbs, spinach baked in a flaky crust.

MARTINI GRIT BAR

15 per guest

Shrimp Creole, Bourbon Mushrooms, Shredded Cheddar, Crumbled Bacon, Sour Cream, Green Onions

OMELETTE BAR

16 per guest

Omelets made to order

CROISSANT TRAY

8 per guest

Fresh baked flaky croissants with 'Mango Mango' Butter

MANGOLICIOUS FRUIT TRAY

8 per guest

Assorted fruit with Mango Fruit Dip

FRENCH. CREOLE. NEOSOUL

PLATED IN HOUSE BREAKFAST

Two Courses 30 per guest

**This menu selection includes Juice and Coffee or Hot Tea*

COURSE ONE (select one per guest)

Side of Fruit with Mango Mango Fruit Dip

Croissant

COURSE TWO (Guests will select one)

'MANGO MANGO' FRENCH TOAST *

Four thick slices of Texas Toast dipped in French toast batter, coated with cinnamon & sugar. Topped with 'Mango Mango' Fruit Dip

QUICHE FLORENTINE

Eggs, cheese, mushrooms, spices, herbs, spinach baked in a flaky crust. Served with a side of fruit and 'Mango Mango' fruit dip.

CHESAPEAKE BENEDICT *

Two Poached eggs, Two Fried Green Tomato, Lump Crab, and a creole hollandaise sauce. Topped on a buttery biscuit and serves with a side of fruit with 'Mango Mango' Fruit Dip.

MRS. B's FISH & GRITS

Fried fish and grits with a sliced tomato, scrambled egg and a slice of Texas Toast. Served with 'Mango Mango' mango preserves.

PLATED IN HOUSE LUNCH

Two Courses 27 per guest

Three Courses 32 per guest

**This menu selection includes Sweet Tea and Water*

COURSE ONE

Soup Du Jour

Vegan Gumbo *Gluten-Free option* (\$3 Upcharge)

Chicken, Sausage Shrimp Gumbo (\$5 Upcharge)

House Salad

Mixed Greens, red onions, tomatoes, shredded carrots and cucumbers.

COURSE TWO

Select One to Two of the following (Guests will select one)

PASTA MANGEAUX with FRENCH BREAD

***Linguine tossed with Andouille, crawfish, crimini mushrooms in a marinara cream sauce with jumbo grilled Creole shrimp.*

CHOOSE HAMPTON CRABCAKE

***Crab cake sandwich with our house made remoulade served with mixed greens and 'Mango Mango' vinaigrette*

QUICHE FLORENTINE

Eggs, cheese, mushrooms, spices, herbs, spinach baked in a flaky crust. Served with a side of fruit

CREOLE COBB with MANGO BALSAMIC VINAIGRETTE

Creole bronzed Shrimp or Chicken over a romaine wedge, with applewood bacon, blue cheese, sliced avocado, chopped eggs, tomato and a tasty drizzle of 'Mango Mango' Balsamic Vinaigrette.

COURSE THREE

Select one of our delectable desserts

***These entrees can be served buffet style.*

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**All items based on a 20 minimum*

CELEBRATIONS “APPETIZERS “

To compliment your menu selections, add some Mangeaux-licious Celebrations “Appetizers” (Pass Through or Chafing Dish)

SHRIMP AND CRAWFISH FONDEAUX

8 per guest

Zesty gouda cheese baked custard of shrimp, crawfish and creole seasonings. Served with fried pita chips

PARTY WINGS

8 per guest

These chicken wings flour free fried wings dusted with creole seasoning. The perfect chicken appetizer for any event.

ANDOUILLE POPPERS

8 per guest

Andouille sausage, seasoned onions & peppers, mixed with a creamy blend of ricotta and Parmesan cheese; rolled and fried golden brown served with our house made creole remoulade dipping sauce.

VEGAN GUMBO *Gluten-Free option*

8 per guest

VEGAN MUSHROOM BUTTONS *Gluten-Free option*

8 per guest

GUMBO

8 per guest

Seafood, Chicken and Sausage

PETITE CHOOSE HAMPTON CRABCAKES

8 per guest

Crab cakes topped with our house made remoulade

NEOSOUL EGGROLLS

8 per guest

Collards, cheddar, black eye peas, onions stuffed in an eggroll

CAPRESE SKEWERS

8 per guest

Spinach, mozzarella, tomatoes on a prism skewer with Mango Balsamic Vinaigrette

FRENCH. CREOLE. NEOSOUL

CELEBRATIONS "APPETIZERS" CONT'D

LOBSTER MAC & CHEESE

12 per guest

Succulent lobster meat in a six-cheese creamy mac and cheese sauce.



THE HAMPTON
A SIMPLY PANACHE VENUE

CREAMY COLLARD GREEN DIP

8 per guest

Creamy collard green dip served with fried pita chips.

PLATED IN HOUSE DINNER

Two Course 38 or Three Courses 46

**This menu selection includes Sweet Tea*

COURSE ONE

Soup Du Jour - Tomato Thyme or NeoSoul Soup (bacon optional)

Vegan Gumbo *Gluten-Free option* (\$3 Upcharge)

Chicken, Sausage Shrimp Gumbo (\$5 Upcharge)

House Salad w/ Mango Vinaigrette

Mixed Greens, red onions, tomatoes, shredded carrots and cucumbers

Caesar Salad

Romaine lettuce, Parmesan cheese, housemade croutons and housemade Caesar Dressing

COURSE TWO

Select Up to Three of the following:

SALMON LAFAYETTE

**Grilled Salmon topped with an Étouffée tomato cream sauce, onions and bell peppers, whipped potatoes and freshly sautéed green beans

GRILLED CHICKEN

**Jambalaya (rice, Andouille sausage, tomato and peppers) stuffed chicken served with grilled asparagus and topped with sun dried tomato vinaigrette.

MAGNOLIA SHRIMP & GRITS

Pan seared shrimp sautéed with Virginia ham in a lemon butter sauce. Served over smoked gouda grits & crispy green onions.

LOW COUNTRY LINGUINE

Linguine tossed with Andouille, crawfish, shrimp, julienned collard greens, crimini mushrooms, sun dried tomatoes in a sherry mustard cream sauce.

CHOOSE HAMPTON CRABCAKE

**Two Choose Hampton Crab Cakes with a lemon butter sauce, whipped potatoes and freshly sautéed green beans. Our ode to our City's favorite seafood. We choose Hampton, you should too!

CREOLE STUFFED PORTOBELLO (vegetarian)

Spinach, Cheddar, Onions, Garlic, Parmesan, Creole Seasonings, Green Onions and Veggie Sausage all Stuffed in Portobello Mushrooms Sprinkled with Bread Crumbs. {can be vegan or gluten free option}

FRENCH. CREOLE. NEOSOUL

COURSE THREE

Select one of our delectable desserts

**These entrees can be served as a buffet option.

GRAZE, TRAYS & ICE

Grazing Glass

18 per guest

Our grazing glass is perfect for events. A gorgeous spread of seasonal fruit and berries, served amongst fine cheeses, cured meats and gourmet dips. Beautifully presented on glass, which creates the wow factor for your event.

Croissant Tray

8 per guest

Fresh baked flaky croissants with 'Mango Mango' Butter

Mangolicious Fruit Tray

8 per guest

Assorted seasonal fruit with Mango Fruit Dip

French Cheese Tray

12 per guest

Assorted cheeses and crackers with 'Mango Mango' Mango Preserves

Chilled Seafood on Ice

18 per guest

Shrimp, Crab Claws, Oysters on the Half Shell with lemon wedges with Mango Cocktail sauces (Chesapeake Bay, Soy Ginger and Curry Coconut)

ASSORTED BEVERAGES

Juice, Coffee, Tea

5 per guest

Mango Lemonade, Mango Tea, Panache Punch

26 per gallon

MIMOSA BAR

15 per guest

Make your own champagne mimosa with fresh juice (cranberry, orange, pineapple) and Mango Lemonade and top with a variety of fruit toppings *average 3 mimosas per guest as self serve*