



www.Gumboman.net
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DINNER MENUS

The Gumboman lunch options are based on 2 1/2 hours of service. A minimum of 20 lunches required. Below 20 guests, add \$2.00 per person. All box lunches are served with a can of soda and condiments. Please refer to the catering policy below.

Dinner Buffet

\$18.75 per person

Entrées: Please choose three entrees. Extra Entrees: \$3.00 per person

Barbeque:

Barbecue Chicken
Barbecue Ribs (\$1.00 extra per person)
Barbecue Rib Tips
Barbecue Beef Briskets

Carving Stations:

Chef Carved Baked Ham
Chef Carved Cajun Turkey
Chef Carved Roast Beef
Chef Carved Prime Rib
Chef Carved Roast Pork Tenderloin

Chicken:

Southern Fried Chicken
New Orleans Baked Chicken
Chicken Parmesan with Creole Red Sauce
Chicken Fried Rice
Grilled Jerk Chicken
Pepper Jack Chicken Breasts
Roasted Chicken with Balsamic Vinaigrette
Chicken Pasta Primavera

Beef:

Shepherd's Pie
Meat Loaf with Creole Sauce or Brown Gravy
Cajun Hamburger Steak with Beef Sauce
Slow Cooked Beef Brisket with Beef Gravy
Pepper Steak with Rice

Jambalaya:

Jambalaya Chicken
Jambalaya Seafood

Gumbo:

Chicken Gumbo
Seafood Gumbo (\$2.00 extra per person)

Shrimp:

Blackened Shrimp (\$2.00 extra per person)
Cajun Shrimp and Chicken Pasta with Garlic Butter Sauce
Jumbo Fried shrimp (\$2.00 extra per person)
Shrimp Creole with Rice
Crab Meat Stuffed Jumbo Shrimp (2.00 extra per person)
Jumbo Shrimp Scampi with Linguini (\$1.00 Extra per person)
Lemon-Garlic Shrimp over Grits
Shrimp Fried Rice

Fish/Crab:

Hawaiian Seafood Kabob Mahi Mahi (\$1.00 extra per person)
Fried Catfish (\$1.00 extra per person)
Pecan Crusted Mahi Mahi (\$2.00 extra per person)
Blackened Catfish with Grilled Shrimp Topping (\$2.00 extra per person)

Creole Baked Catfish with Garlic Butter Sauce (\$1.00 extra per person)

Grilled Tilapia topped with Fresh Peach Salsa (\$1.00 extra per person)

Pecan Crusted Catfish or Tilapia with Pecan Butter Sauce (1.00 extra per person)

Seafood Stuffed Bell Peppers
Crawfish Etouff'ee

Crab Meat Tortellini Alfredo
Crab Cakes with Creole Sauce
Baked Jerk Catfish or Tilapia with Butter Sauce (\$1.00 extra per person)

Specialty Bars:

Taco Bar: Beef or Chicken, with the Works (two Tacos per person)

Po-Boy Sandwich Bar: Catfish, Shrimp, Roast Beef, Ham or Turkey, with the Works: (two Po-Boys per person)

Hamburger Bar with the Works (two burgers per person)

Pasta:

Spaghetti & Meatballs (Beef or Turkey)
Homemade Lasagna (Meat or Vegetable)

Vegetables: Please choose two.

Green Bean Almandine
New Orleans Blend Vegetables
Butter Corn Nibblers
Mixed Greens
Broccoli

Street Car Broccoli
Barbecue Beans
Vegetable Fettuccine Alfredo
Glazed Carrots

Succotash
Fried Cabbage
Asparagus Bordelaise
Vegetable Pasta Primavera

Side Dishes: Please choose two.

Creamy Mashed Potatoes
Garlic Mashed Potatoes
Spinach Mashed Potatoes
Fingerling Potatoes with Leeks
Oven Browned Potatoes
Dirty Rice (Beef or Turkey)

Baked Potatoes with the works
(\$1.00 extra per person)
Cajun Stuffed Potatoes
Red Beans & Rice
Vegetable Fried Rice

Orzo Vegetable Pasta
Olive Oil Orzo
Butter Egg Noodles
Macaroni & Cheese
Yams

Cold Salads: Please choose two.

Tossed Mixed Green Salad with
choice of dressing
Creamy Coleslaw
Potato Salad

Broccoli Crunch
Vegetable Pasta Salad
Shrimp Pasta Salad (\$1.00 extra
per person)

Crab Meat Pasta Salad (\$1.00
extra per person)

Desserts: Please choose one dessert for every 10 people).

Fruit Salad with Yogurt Dip
Apple Pie
Sweet Potato Pie

Pecan Pie
Chocolate, Lemon or Carrot Cake
Sweet Potato Pecan Pie

Bread Budding
Jell-O



Sit-Down Dinner

\$15.95 to \$19.95/person

Entrées: Please choose one.

Hawaiian Seafood Kabob Mahi Mahi

New Orleans Baked Chicken

Balsamic Chicken

Homemade Lasagna

Gumbo Chicken or Seafood

Pecan Crusted Mahi Mahi with Pecan Butter Sauce

Pecan Crusted Catfish with Pecan Butter Sauce

Crab Meat Tortellini Alfredo

Jumbo Stuffed Shrimp with Crab Meat

12oz N.Y Strip Steak and Jumbo Shrimp in a Lemon Butter Sauce

12oz Prime Rib

Grill Salmon with a Herb Cream Sauce with Dill Butter

10oz File Mignon Served with Sautéed Mushrooms Sauce

Grilled Portabella Mushrooms with Asparagus and a Cream Butter Sauce

Grilled Vegetable Pasta Primavera

Cedar Planked Atlantic Salmon with a Dill Butter Cream Sauce

Louisiana Fried Seafood Platter
Includes Jumbo Shrimp, Catfish, Crab Cakes and Oysters

12oz Jumbo Lobster Tail with a Butter Sauce

Baby Back Ribs Slow Grilled over Hickey Smoke with Barbecue Sauce

14oz Grilled Center Cut Pork Chop
Blackened Catfish with Blackened Shrimp Topping

Sides: Please choose two.

Green Bean Almanding

New Orleans Blend Vegetables

Butter Corn Nibblers

Mixed Greens

Broccoli

Glazed Carrots

Succotash

Street Car Broccoli

Fried Cabbage

Asparagus Borelaise

Barbecue Beans

Creamy Mashed Potatoes

Garlic Mashed

Spinach Mashed Potatoes

Fingerling Potatoes with Leeks

Oven Browned Potatoes

Dirty Rice

Macaroni & Cheese

Yams

Tossed Mixed Green Salad with choice of dressing

Creamy Coleslaw

Potato Salad

Broccoli Crunch

Cabbage Crunch

Vegetarian Pasta Salad

Soup or Salad: Please choose one.

Soup of the day

Tossed Mixed Green Salad with choice of dressing

Desert: Please choose one.

Fruit Salad with Yogurt Dip

Apple Pie

Sweet Potato Pie

Pecan Pie

Chocolate, Lemon or Carrot Cake

Sweet Potato Pecan Pie

Bread Budding

Jell-O

Catering Policy:

To ensure a guaranteed booking with The Gumboman, we ask that you book your event two to three weeks in advance of the date. When scheduling, please be prepared to discuss your event and define your catering needs. We ask that you make us aware of any health concerns or dietary restrictions at that time. To confirm your date, we require a fifty percent (50%) deposit and a signed contract. Final payment is due in full at the end of the event. In the case of a cancellation, the deposit is non-refundable. However, your event may be rescheduled for a later date within one month of first booking. If for some unforeseen act of God, weather, or fire; or if we cannot fulfill our obligation, the Gumboman will refund your deposit. All catering events are subject to an 18% service charge and 5.85% sales tax.



Let the Gumboman make your next event the talk of the town.