

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

4 per guest

Freshly Scrambled Eggs

4 per guest

Geaux Grits

4 per guest

French Toast Bites

4 per guest

Quiche Bites

4 per guest

Panache Skillet Potatoes

4 per guest

ADD ON'S

QUICHE FLORENTINE

48 whole pie

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

MARTINI GRIT BAR

12 per guest

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

OMELETTE BAR

12 per guest

Omelets made to order

CROISSANT TRAY

6 per guest

Fresh baked flaky croissants with 'Mango Mango' Butter

MANGOLICIOUS FRUIT TRAY

6 per guest

Assorted fruit with Mango Fruit Dip

FRENCH. CREOLE. NEOSOUL

PLATED IN HOUSE BREAKFAST

Two Courses 18 per guest

**This menu selection includes Juice, Coffee, or Tea*

COURSE ONE (select one per guest)

Side of Fruit

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 with 'Mango Mango' fruit dip

CHESAPEAKE BENEDICT

Two Poached eggs, Two Fried Green Tomato, Lump Crab, and a Cajun 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 with 'Mango Mango' preserves

PLATED IN HOUSE LUNCH

Two Courses 18 per guest

Three Courses 24 per guest

**This menu selection includes Iced Tea*

COURSE ONE

Soup Du Jour

Vegan Gumbo *Gluten-Free option* (\$2 Upcharge)

Chicken, Sausage Shrimp Gumbo (\$4 Upcharge)

Farmers Market Salad

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

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 Cajun 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

CAJUN COBB with MANGO DIJON VINAIGRETTE

Cajun bronzed Shrimp over a romaine wedge, with applewood bacon, bleu 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 on a buffet*

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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

6 per guest

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

FRENCHED CHICKEN DRUMETTES

6 per guest

These chicken wings are uniquely “Frenched” for easier handling. The perfect chicken appetizer for any event.

ANDOUILLE POPPERS

5 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* [offered as buffet style only]

5 per guest

GUMBO [offered as buffet style only]

6 per guest

Seafood, Chicken and Sausage

PETITE CHOOSE HAMPTON CRABCAKES

6 per guest

Crab cakes topped with our house made remoulade

NEOSOUL EGGROLLS

5 per guest

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

CAPRESE SKEWERS

5 per guest

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

FRENCH. CREOLE. NEOSOUL

CELEBRATIONS “APPETIZERS “CONT’D

LOBSTER MAC & CHEESE [offered as buffet style only]

6 per guest

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

CREAMY COLLARD GREEN DIP

5 per guest

Creamy collard green dip served with fried pita chips.

PLATED IN HOUSE DINNER

Two Course 30 or Three Courses 38

**This menu selection includes Iced Tea*

COURSE ONE

Soup Du Jour

Vegan Gumbo *Gluten-Free option* (\$2 Upcharge)

Chicken, Sausage Shrimp Gumbo (\$4 Upcharge)

Farmers Market Salad w/ Mango Vinaigrette

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

COURSE TWO

Select One to Two 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 (\$2 Upcharge)**

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! (\$2 Upcharge)**

COURSE THREE

Select one of our delectable desserts

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

FRENCH. CREOLE. NEOSOUL

GRAZE, TRAYS & ICE

Grazing Glass

15 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

5 per guest

Fresh baked flaky croissants with 'Mango Mango' Butter

Mangolicious Fruit Tray

5 per guest

Assorted fruit with Mango Fruit Dip

French Cheese Tray

6 per guest

Assorted cheeses with 'Mango Mango' Mango Preserves

Chilled Seafood on Ice

8 per guest

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

BEVERAGES

Juice, Coffee, Tea

3 per guest

Mango Lemonade, Mango Tea, Panache Punch

12 per gallon

MIMOSA BAR

10 per guest

Make your own champagne mimosa with fresh juice (cranberry, orange, pineapple) or Mango Lemonade and top with a variety of fruit toppings