

Cindy Brennan

MR. B'S BISTRO

Since 1979

Thank you for considering Mr. B's Bistro for your group event. We would be happy to discuss accommodating you in our private room, **The Vintage Room**. The Vintage Room has a seating capacity of up to forty-two guests.

Conveniently located in the historic French Quarter, Mr. B's is considered to be one of New Orleans finest restaurants. Specializing in Creole cuisine with an emphasis on fresh, regional seafood, it is a dining experience that even the most discriminating palate will enjoy. Our wonderful food, lively bistro atmosphere, and professional staff, have combined to make Mr. B's Bistro one of the few Four Star restaurants in the French Quarter.

Following please find a current copy of our group menus. If there is anything else you may require for your event, such as flowers, place cards, etc. please do not hesitate to ask.

When finalizing the plans for your party you may wish to have us include the gratuity that you feel is appropriate. Unless specified in writing Mr. B's will automatically add a 20% gratuity to all private parties. New Orleans sales tax of 10.5% is applicable to all checks.

If you should have any questions after you have reviewed this information, please do not hesitate to contact me. I look forward to hearing from you soon!

Sincerely,

Julie Brignac
Director of Sales & Marketing

Tel. 504/523-6441
julie@mrbsbistro.com

201 Royal Street | French Quarter | New Orleans, LA 70130

Fact Sheet

Address	201 Royal Street, French Quarter New Orleans, LA 70130
Phone	504-523-2078
Web	www.mrbsbistro.com
Email	dine@mrbsbistro.com
Hours of Operation	Lunch: Wednesday - Sunday 11:30 am – 3:30 pm Dinner: Wednesday – Sunday 3:30 pm – 8:00 pm
Cuisine	Creole cuisine with a focus on fresh regional products
Reservations	Recommended, but not required
Attire	Upscale casual – jackets are not required, but often seen. We do allow walking shorts and similar apparel. Gentleman, no hats or tank tops
Credit Cards	All major credit cards accepted
Parking	Discounted parking available at Solari's Garage located at 721 Iberville Street, just behind Mr. B's
Managing Partner	Cindy Brennan
General Manager	Randy Stein (since 1990)
Executive Chef	Michelle McRaney (since 1992)
Facilities	Main Dining Room – 70 tables, 270 person capacity Vintage Room (private dining) – 42 person capacity seated, accordion style doors available for total privacy if requested
Opening Date	July 17, 1979 (reopened post Katrina, 4.16.07)

Cocktails & Beverages

Non-Alcoholic Beverages

Iced tea, soft drinks, coffee, hot tea ~ \$3.00 each, plus tax and gratuity

Cocktails

For parties of 15 or more we suggest a private bar set-up in the dining room at a charge of \$25.00

House Brands	Call Brands	Premium Brands	Super Premium Brands
\$7 per drink	\$8 per drink	\$10 per drink	\$11 per drink
Early Times	Jim Beam	Jack Daniels	Crown Royal
Clan MacGregor	Canadian Club	V.O.	Maker's Mark
Crown Russe Vodka	Johnny Walker Red	Dewars	Chivas Regal
Gilbey's Gin	Absolut Vodka	Belvedere Vodka	Grey Goose
Castillo Rum	Tanqueray	Beefeater Gin	Bombay Sapphire
Pueblo Viejo	Bacardi Rum	Mount Gay Rum	Mount Gay Rum

Eye-Opener Bar

Bloody Marys \$9

Milk Punches \$12

Mimosas \$9

Prices are exclusive of sales tax and gratuity.

All private bar set-ups include Abita Amber, Big Easy IPA, Michelob Ultra preselected wines, soft drinks, juices, and garnishes. Additional items may be added upon request.

Passed Hors d'oeuvres

PANKO SHRIMP

Jumbo Gulf shrimp crusted in panko breadcrumbs and pan fried
with Crystal Hot Sauce beurre blanc | \$3.50 per piece

FRIED OYSTERS

Plump Gulf oysters dusted with corn flour and deep fried with
bacon-horseradish Hollandaise | \$4.50 per piece

DUCK SPRINGROLLS

Crispy fried springrolls filled with duck confit, shiitake mushrooms,
spinach and goat cheese, served with ginger soy dipping sauce | \$4.70 per piece

EGGPLANT STICKS

Panéed eggplant deep fried to a golden brown served with
Creole mustard dipping sauce | \$2.00 per bite

GROUP BRUNCH MENU

Starters

(Please select **one** of the following starters)

GUMBO YA YA

A rich country style gumbo made with chicken & Andouille sausage

BISTRO SALAD

Tender baby greens, grape tomatoes & spiced pecans tossed with herb vinaigrette topped with shaved Grana Padano cheese

Entrees

BACON WRAPPED SHRIMP & GRITS

A sauté of pecanwood smoked bacon wrapped jumbo Gulf shrimp served with creamy stone ground grits & red-eye gravy | 51

CHICKEN PONTALBA

A classic New Orleans dish! A pan sautéed boneless chicken breast topped with Hollandaise sauce, served with Brabant potatoes, prosciutto & chopped green onions | 44

WOOD GRILLED FISH

A fillet of wood grilled fish of the day served with pecan popcorn rice, lemon butter sauce & vegetable of the day | 48

PETIT FILET & EGGS

Wood grilled 6-ounce petit filet served with garlic potato rounds & truffle butter scrambled eggs | 63

Desserts

HOT BUTTERED PECAN PIE

Served over a drizzle of creamy caramel, topped with vanilla bean ice cream

BREAD PUDDING

A Brennan family recipe rich in eggs, cream & butter, served warm with Irish whiskey sauce

*Menu price includes hot French bread & butter + your choice of starter, entrée & dessert.

Iced tea, coffee, soft drinks are an additional charge of \$3.00 each.

10.5% sales tax & 20% gratuity are not included in menu price.

All menu items & prices are subject to change. 3.16.22

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French Quarter / New Orleans