



Thank you for considering Mr. B's Bistro for your group event. We would love to try to accommodate you in our private room, **The Vintage Room**. The Vintage Room has a seating capacity of up to forty-two people.

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 excellent 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, visual equipment or a special cake, 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. Customers generally offer a gratuity between 18% and 22%. Unless specified in writing Mr. B's will automatically add a 20% gratuity to all private parties. New Orleans sales tax of 11% 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](mailto:julie@mrbsbistro.com)

MR. B'S BISTRO ~ 201 ROYAL STREET  
FRENCH QUARTER  
NEW ORLEANS ~ LOUISIANA ~ 70130

# MR. B'S BISTRO

## Fact Sheet

ADDRESS	201 Royal Street, in the French Quarter New Orleans, LA 70130
PHONE	504/523-2078
FAX	504/521-8304
WEB	<a href="http://www.mrbsbistro.com">www.mrbsbistro.com</a>
EMAIL	<a href="mailto:dine@mrbsbistro.com">dine@mrbsbistro.com</a>
HOURS OF OPERATION	Lunch: Monday – Saturday 11:30 am – 2:00 pm Dinner: Nightly 5:30 pm – 9:00 pm Sunday Jazz Brunch: 10:30 am – 2:00 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
EXECUTIVE CHEF	Michelle McRaney
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 after Katrina, 4.16.07)

# MR. B'S BISTRO

## Cocktails & Beverages

### NON-ALCOHOLIC BEVERAGES

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

### COCKTAILS

For larger parties, especially those of 20 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
<i>\$6 per drink</i>	<i>\$7 per drink</i>	<i>\$9 per drink</i>	<i>\$11 per drink</i>
Benchmark	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
Sauza Tequila	Bacardi Rum	Mount Gay Rum	Mount Gay Rum

### EYE-OPENER BAR

Bloody Marys \$7

Milk Punches \$9

Mimosas \$8

Prices are exclusive of sales tax and gratuity.

All private bar set-ups include a Abita Amber and Beck's Premier Light, white and red wine, soft drinks, juices, and garnish. Additional items may be added upon request.

5.18.17

# MR. B'S BISTRO

## *Passed Hors d'oeuvres*

### **PANKO SHRIMP**

Jumbo Gulf shrimp crusted in panko  
breadcrumbs and pan fried ~ **\$3.20** per bite

### **FRIED OYSTERS**

Plump Gulf oysters dusted with corn flour and deep fried ~ with  
bacon-horseradish Hollandaise ~ **\$2.70** per bite

### **DUCK SPRINGROLLS**

Crispy fried springrolls filled with duck confit, shiitake mushrooms,  
spinach and goat cheese ~ served with ginger soy dipping sauce ~ **\$4.50** per bite

### **EGGPLANT STICKS**

Panéed eggplant deep fried to a golden brown served with  
Creole mustard dipping sauce ~ **\$1.50** per bite

# MR. B'S BISTRO

## GROUP DINNER MENU

### *Soup*

*(Please select one of the following starters)*

#### **GUMBO YA YA**

A rich country style gumbo made with chicken and andouille sausage

#### **SEAFOOD GUMBO**

A classic New Orleans gumbo with Gulf shrimp, crabmeat, oysters, and okra

### *Salad*

#### **BISTRO SALAD**

Tender baby greens, grape tomatoes and 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 yellow grits and red-eye gravy **\$52**

#### **WOOD GRILLED FISH**

A fillet of wood grilled fish of the day served with parsley new potatoes, lemon butter sauce and vegetable of the day **\$52**

#### **HONEY GINGER GLAZED PORK CHOP**

A 12-ounce pork chop grilled over a wood fire glazed with honey-ginger barbeque sauce ~ served with baby carrots, jasmine rice, and a julienne of fresh vegetables **\$52**

#### **TRUFFLE BUTTER FILET MIGNON**

An 8-ounce wood grilled filet of beef topped with our house made truffle butter served with garlic potato rounds and sautéed spinach **\$62**

### *Desserts*

#### **BREAD PUDDING**

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

#### **HOT BUTTERED PECAN PIE**

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

#### **CHOCOLATE MOLTEN CUP CAKE**

An individually baked rich, chocolate cake with a fudgy center, topped with vanilla ice cream and raspberry sauce *(\$2 additional)*

5.18.17

\*Menu price includes hot French bread & butter and your choice of starter, entrée, and dessert. Iced Tea and coffee are an additional charge (\$3.00 each). 11% sales tax and 20% gratuity are not included in menu price. All menu items and prices are subject to change.