

MR. B'S BISTRO

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.

To better serve you Mr. B's would like to know the minimum number of guests that will be attending your event. This guaranteed number is required forty-eight hours in advance of your event and will be used to determine your final bill. (*note: we can set the room for 10% above the final guaranteed number, not to exceed 42 guests.)

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 9.75% 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



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: www.mrbsbistro.com

EMAIL: dine@mrbsbistro.com

**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 Central Parking on Iberville Street (also known as 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,
60 people cocktail style ~ accordion 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 ~ \$2.75 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

<u>HOUSE BRANDS</u>	<u>CALL BRANDS</u>	<u>PREMIUM BRANDS</u>	<u>SUPER PREMIUM BRANDS</u>
\$5.50 per drink	\$6.50 per drink	\$8.50 per drink	\$9.50 per drink
Old Charters	Jim Beam	Jack Daniels	Crown Royal
Black & White	Canadian Club	V.O.	Maker's Mark
Gilbey's 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

Prices are exclusive of sales tax and gratuity

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

MR. B'S BISTRO

Hand Passed Hors d'oeuvre Menu

**prices are per 25 pieces or by the pound when specified*

Cold Hors d'oeuvres

CRAB RAVIGOTE

Jumbo lump crabmeat in a classic ravigote sauce served over croutons (*market price*)

SEARED YELLOWFIN TUNA

Fresh yellowfin tuna seared rare and served on crispy wontons with wasabi dressing \$75.00

MARINATED GULF SHRIMP (5 lbs.)

Chilled Gulf shrimp marinated in a Creole mustard vinaigrette with red onions and roasted red peppers \$85.00

Hot Hors d'oeuvres

FRIED OYSTERS

Plump Gulf oysters dusted with corn flour and deep fried ~ with chef's selection of sauces \$40.00

PANKO SHRIMP

Marinated jumbo Gulf shrimp rolled in Japanese panko breadcrumbs and pan fried \$70.00

DUCK SPRINGROLLS

Crispy fried springrolls filled with duck confit, shiitake mushrooms, spinach and goat cheese; served with ginger soy dipping sauce \$80.00

SEARED JUMBO SCALLOPS

Pan seared jumbo sea scallop with shaved grana parmesan cheese and white truffle oil \$125.00

LAMB LOLLYPOPS

Marinated with rosemary and garlic, then wood grilled \$90.00

ASSORTED SAUSAGES

Chef's selection of grilled sausages served with dipping sauce \$25.00

SEARED BEEF TENDERLOIN

Topped with creamy horseradish \$75.00

CREAMY WILD MUSHROOM RAGOUT

On French bread croutons \$50.00

SEARED FOIE GRAS (1 ½ lb.)

Served on housemade brioche \$200.00

SEASONAL VEGETABLE BRUSCHETTA

\$30.00

MR. B'S BISTRO

Active Stations Menu

Trio of Mr. B's Soups

This station requires a culinary attendant at \$75.00

\$6.50 PER PERSON

Demi Tasse portions of our three soups:

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

SOUP DU JOUR

A seasonal selection from Mr. B's repertoire of classic soups

Seasonal Risotto

This station requires a culinary attendant at \$75.00

\$8.00 PER PERSON

Rich, creamy risotto specially prepared using the season's freshest ingredients. Below are just some of the risottos prepared by Chef Michelle McRaney

CRAWFISH RISOTTO

CRAB RISOTTO

MUSHROOM RISOTTO

Tenderloin of Beef

This station requires a culinary attendant at \$75.00

\$9.00 PER PERSON

Roasted medium-rare and sliced with rolls and creamy horseradish

Dessert Display Station

\$7.00 PER PERSON

Assorted seasonal desserts may include:

STRAWBERRIES DIPPED IN CHOCOLATE

PETIT PECAN PIE

PETIT LEMON PIE

WHITE CHOCOLATE BROWNIE

BREAD PUDDING WITH WHISKEY SAUCE