

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>
<i>\$5.50 per drink</i>	<i>\$6.50 per drink</i>	<i>\$8.50 per drink</i>	<i>\$9.50 per drink</i>
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.

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Passed Hors d'oeuvre Menu

Prices are per 25 pieces

PANKO SHRIMP

Jumbo Gulf shrimp crusted in Japanese panko
breadcrumbs and pan fried \$70.00

FRIED OYSTERS

Plump Gulf oysters dusted with corn flour and deep fried ~ with
bacon-horseradish hollandaise \$45.00

DUCK SPRINGROLLS

Crispy fried springrolls filled with duck confit, shiitake mushrooms,
spinach and goat cheese; served with ginger soy dipping sauce \$60.00

SEASONAL VEGETABLE BRUSCHETTA

\$30.00

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Group Lunch Menu

Starters

(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, and okra

MR. B'S LUNCHEON SALAD

Baby greens, spiced pecans, grape tomatoes tossed with herb vinaigrette

Entrees

ROSEMARY CHICKEN

An all natural chicken breast roasted with a rosemary compound butter ~ served with baby carrots, orzo and a natural reduction sauce enhanced with fresh rosemary \$29.00

SHRIMP & LINGUINE

A pan sauté of Gulf shrimp served atop linguine tossed with a garlic and herb rich butter sauce \$31.00

GRILLED FISH OF THE DAY

A wood grilled fillet of fish served with parsley new potatoes, vegetable of the day, and lemon butter sauce \$31.00

STEAK PAILLARD

Pan seared tenderloin of beef, served medium, topped with Maytag blue cheese butter ~ served with bistro style pommes frites \$33.00

**an 8 oz. Filet Mignon is available instead of the Paillard for \$48.00*

Desserts

HOT BUTTERED PECAN PIE

Topped with vanilla bean ice cream

BREAD PUDDING

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

CHOCOLATE MOLTEN CUP CAKE

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

*Menu price includes hot French bread & butter and your choice of starter, entrée, and dessert. Iced Tea and coffee are an additional charge. 9.75% sales tax and 20% gratuity are not included in menu price.

All menu items and prices are subject to change. 1.25.12