



MANDOLA'S
CATERING

-CAJUN FOOD-
MENU OPTIONS

HORS D'OEUVRES

- Fried boudin croquettes
- Grit cakes topped with blackened chicken
- Gumbo Shots - Seafood, chicken & sausage gumbo
- Mini crab cakes with remoulade
- Fried crab balls with remoulade
- Grit cake topped with spicy Cajun shrimp
- Mini crawfish crab cakes topped with remoulade sauce
- Crispy oyster BLT crostini

SALADS

- Mixed Green Salad - Served with pecans & jalapeño ranch dressing
- Cajun Caesar - Romaine lettuce, sliced cherry tomatoes, spicy croutons with a creamy Cajun Caesar dressing

DESSERT

- Bananas Foster bread pudding with Jack Daniel's sauce
- Pralines & Chicory coffee
- Beignets

MENU

- Blackened chicken medallions
- Blackened chicken breast topped with a roasted tomato Cajun cream sauce
- Grilled red snapper with Pontchartrain sauce
- Crawfish etouffee
- Au gratin potatoes
- Grilled vegetables
- Corn maque choux
- Corn biscuit with honey & butter
- Blackened Chicken breast with spicy Cajun cream sauce
- Shrimp Creole
- Dirty rice
- Vegetarian Jambalaya with Portobello mushrooms
- Jalapeño cornbread, honey & butter



MANDOLA'S
CATERING

-MEXICAN FOOD-

MENU OPTIONS

HORS D'OEUVRES

Mini grilled Mexican street corn with crema & tajin

Mini chicken flautas with an avocado & tomatillo salsa

Chicken en Brochette

Mini chicken or beef empanadas with salsa verde

Mini green tomatillo pork tostada topped with queso fresco

Jalapeño & cheese corn fritter topped with quail

Beef quesadilla with Asadero cheese

Tequila lime shrimp skewer

Mushroom stuffed with chorizo & shrimp

Shrimp quesadillas with guajillo salsa

Seafood ceviche mini cups

Gulf Snapper Ceviche - Baby cilantro, red radishes in a citrus marinade topped with a plantain chip and served in a shot glass

DESSERT

Tres leches mini cups

Mexican wedding cookies

House made churros with dulce de leche and chocolate dipping sauces

Mini guava empanadas

MENU OPTION 1

Southwest Salad - Iceberg lettuce, tomatoes, onions, tortilla strips, black beans, Monterrey Jack cheese & Jalapeño Ranch

Corn & flour tortillas

Beef and chicken fajitas

Tex-Mex rice or Cilantro lime rice

Charro beans or Refried beans

Sautéed peppers & onions

House made chips & salsas

Pico de gallo, guacamole, jalapeños, queso, shredded cheddar & sour cream

MENU OPTION 2

Mexican Salad - Spring mix, cherry tomatoes, queso fresco, pickled red onions, avocados & cilantro lime vinaigrette

Carne a la Parrilla - 6 oz beef tenderloin with a fire roasted grill baste

Airline grilled chicken breast with an achiote grill baste

Sweet corn jalapeño soufflé

Zucchini ribbons with cotija cheese & charred tomatoes



**MANDOLA'S
CATERING**

-BAR-B-QUE-

MENU OPTIONS

HORS D'OEUVRES

- Fried pimento cheese croquette
- Macaroni and cheese croquette with Jalapeño Ranch
- Bacon wrapped quail in mini forks
- Jalapeño & cheese corn fritter topped with quail
- Pecan crusted chicken tenders with honey mustard
- Fried shrimp with cocktail sauce

SALAD

- Southwest Salad - Iceberg lettuce, tomatoes, onions, tortilla strips, black beans, Monterrey Jack cheese & Jalapeño Ranch
- House Green Salad - Tomatoes, onion, carrots, & parmesan cheese with an Italian vinaigrette
- Watermelon Salad - Feta cheese with agave Fresno pepper vinaigrette

MENU

- Barbecue Ribs - St Louis style
- Smoked Brisket, Pulled Pork, Smoked Sausage, BBQ Chicken
- Grilled Portobello - Sliced with peppers, onions, lime juice and cilantro

SIDES

- South Carolina cole slaw • Warm southern potato salad • Texas baked beans
- Grilled corn & smothered mushrooms
- Four cheese macaroni & cheese with truffle oil • French fries • Onion rings
- Kettle chips & assorted chips • BBQ Sauce
- Pickled onions • Jalapeño • White bread

DESSERT

- Bananas Foster bread pudding with Jack Daniel's sauce
- Bread pudding with Jack Daniel's sauce
- Peach cobbler
- Chocolate Pecan Pie
- Shortbread chocolate salted caramel bar