



MANSURS *On the* BOULEVARD

Louisiana's Premier Bar & Grill

Event Menus

Breakfast

Ricky Galloway

225 252 8724

rlg3093@yahoo.com

Brandon McDonald

225 229 4554

brandonmcdonald7@cox.net

Justin McDonald

225 279 0344

justinmcdonald@cox.net

Derrick Davis

225 614 8525

ddavi38@gmail.com

MANSURS On The BOULEVARD

5720 Corporate Blvd, Ste A

Baton Rouge, LA, 70808

P: (225) 923-3366

F: (225) 923-2976

W: mansursontheboulevard.com

Breakfast

Continental Breakfast

Sunrise Package: \$20 /person

sliced seasonal fruit
muffins, Danishes & cinnamon rolls
butter & preserves
Greek yogurt, seasonal fruit compote &
house made granola
orange, apple & cranberry juices
coffee & tea service

Breakfast Buffet

Offshore Breakfast Spread: \$35

scrambled eggs
Applewood smoked bacon
country sausage patties
Abita stone ground grits
cascading fresh fruit display
muffins, Danishes & cinnamon rolls
house made biscuits with sausage gravy
hot pancakes & maple syrup
butter & preserves
orange, apple & cranberry juices
coffee & tea service

Additions

Breakfast Sandwiches: \$6.5 /person

-Ham & Cheese Croissants
-Sausage, Egg & Cheese Biscuits
-Other Breakfast Sandwiches

Omelet Station: \$8 /person

(manned station - \$100/chef)

three egg omelets made to order

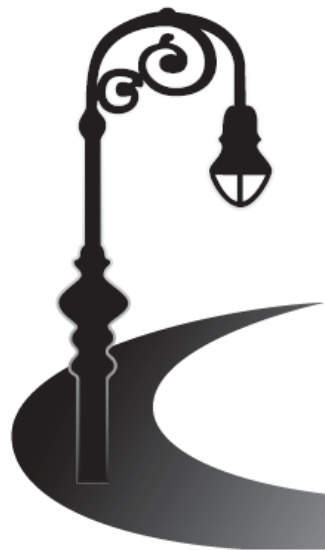
Choices include:

sautéed mushrooms, onions, green peppers,
baby spinach, ham, bacon, tomatoes, Andouille
sausage, cheddar, pepper jack, Swiss cheese

We can accommodate any variety of items & packages to suit your particular needs

Please Ask

***Price based on minimum 35 persons, 2.5 hour event
LA Sales Taxes & Service Charges (22%) not included
Subject to additional fees if guest counts fall below minimum requirements***



MANSURS *On the* BOULEVARD

Louisiana's Premier Bar & Grill

Event Menus

Brunch

Ricky Galloway

225 252 8724

rlg3093@yahoo.com

Brandon McDonald

225 229 4554

brandonmcdonald7@cox.net

Justin McDonald

225 279 0344

justinmcdonald@cox.net

Derrick Davis

225 614 8525

ddavi38@gmail.com

MANSURS On The BOULEVARD

5720 Corporate Blvd, Ste A

Baton Rouge, LA, 70808

P: (225) 923-3366

F: (225) 923-2976

W: mansursontheboulevard.com

Brunch

Governor's Brunch Buffet: \$85 /person

scrambled eggs
Creole deviled eggs w/ shrimp & bacon
Applewood smoked bacon
country sausage patties
shrimp and grits
grits and grillades
smoked salmon display w/ accompaniments
spinach Madeline
steamed asparagus w/ Hollandaise
cascading fresh fruit display
assorted muffins, croissants & breakfast breads
house made biscuits w/ sausage gravy
hot pancakes & maple syrup
butter and preserves
Waldorf spinach salad w/ poppy seed dressing
orange, apple & cranberry juices
coffee & tea service

(other options & prices available, please ask)

Our Famous Char-grilled Oysters Enhancement \$included

(manned station - \$100/chef)
with MANSURS famous butter sauce
bacon & jalapeno relish available

Drink Enhancements: \$7 per consumption or \$14.50 bottomless

Mimosas, Poinsettias & Bloody Mary's

We can accommodate any variety of items & packages to suit your particular needs

Please Ask

***Prices based on minimum 35 persons, 2.5 hour event
LA Sales Taxes & Service Charges (22%) not included
Subject to additional fees if guest counts fall below minimum requirements***



MANSURS *On the* BOULEVARD

Louisiana's Premier Bar & Grill

Event Menus

Meeting Breaks

Ricky Galloway

225 252 8724

rlg3093@yahoo.com

Brandon McDonald

225 229 4554

brandonmcdonald7@cox.net

Justin McDonald

225 279 0344

justinmcdonald@cox.net

Derrick Davis

225 614 8525

ddavi38@gmail.com

MANSURS On The BOULEVARD

5720 Corporate Blvd, Ste A

Baton Rouge, LA, 70808

P: (225) 923-3366

F: (225) 923-2976

W: mansursontheboulevard.com

Meeting Breaks

AM \$12

refresh assorted chilled juices
refresh coffee & tea service
sliced seasonal fruit
assorted muffins

MID \$14

refresh coffee & tea service
assorted soft drinks
assorted cookies, nuts & chips
assorted bagels & breads, butter & jam

PM \$18

refresh assorted soft drinks
refresh coffee & tea service
assorted cookies
pretzels & popcorn
assorted health bars
sliced seasonal fruit

All three \$35

We can accommodate any variety of items & packages to suit your particular needs

Please Ask

***Prices based on minimum 35 persons, 2.5 hour event
LA Sales Taxes & Service Charges (22%) not included
Subject to additional fees if guest counts fall below minimum requirements***



MANSURS *On the* BOULEVARD

Louisiana's Premier Bar & Grill

Event Menus

Lunch

Ricky Galloway

225 252 8724

rlg3093@yahoo.com

Brandon McDonald

225 229 4554

brandonmcdonald7@cox.net

Justin McDonald

225 279 0344

justinmcdonald@cox.net

Derrick Davis

225 614 8525

ddavi38@gmail.com

MANSURS On The BOULEVARD

5720 Corporate Blvd, Ste A

Baton Rouge, LA, 70808

P: (225) 923-3366

F: (225) 923-2976

W: mansursontheboulevard.com

Lunch Entrees

2 choices include fresh baked bread, butter, chef's starch & vegetables, choice of salad, choice of dessert
Buffet- \$50 /person Plated- \$53 /person

Tournedos of Beef

*Char-grilled medium, red wine demi glace, herb
Maître d' butter*

Shrimp & Grits (or Grits & Grillades)

*Gulf shrimp, Abita stone grounds grits, Andouille
cream*

Veal Piccata

Panéed veal medallions, Creole caper butter

Duck Mansur

Roasted & deboned, Chambord demi & Melba

Cedar Plank Roasted Redfish

*A house favorite, crimini mushrooms, capers,
creamy Creole butter*

Lemon Caper Chicken

*A house favorite, crimini mushrooms, capers &
creamy Creole butter*

Redfish Almandine

Toasted almonds & Meuniere butter sauce

Hamburger Steak

Caramelized onions, Madeira pan sauce

Crowning Additions: \$12

Blue Lump Crabmeat Crawfish Etouffee Shrimp Scampi
Covington Crab Cake 5 oz. Lobster Tail (add \$7)

Select one from the following Salads, Included

Sensation Caesar Bleu Cheese Wedge Waldorf

Select one from the following Desserts, Included

Butterfinger Crème brûlée Chocolate Chip Cheesecake (Chantilly Cream)
Fresh strawberries w/ English crème anglaise Louisiana Lust (pecan derby pie)
Sliced homemade king cake Blueberry bread pudding, with
Citrus cheesecake (lemon cream) rum butter or Praline sauce

Add Char-grilled Oysters \$10
*(Manned station - \$100/chef)
with MANSURS famous butter*

Choice of Soup \$9
*Cream of Brie & Crab Bisque
Chicken, Duck & Andouille Gumbo*

Lunch Salad Entrées (One \$22.25, Two \$27.50)

The Napa Salad

spinach, grilled chicken, spiced pecans, bleu cheese crumbles, apples, grapes, honey Pinot Noir vinaigrette

Marinated Seafood Salad

mixed greens, marinated gulf shrimp and jumbo lump crabmeat, celery, tomatoes, roasted garlic vinaigrette

Shrimp Remoulade

mixed greens, boiled gulf shrimp, Creole tomatoes, crisp bacon, boiled eggs, spicy Remoulade sauce

**Prices based on minimum 35 persons. LA Sales Taxes & Service Charges (22%) not included
Subject to additional fees if guest counts fall below minimums**

We can accommodate any variety of items & packages to suit your particular needs

Please Ask

Choice of Two Assorted Buffet Sandwiches

*Tossed Sensation Salad, choice of Assorted Chips, Potato Salad or Pasta Salad
and your choice of dessert - \$25*

Audubon Turkey Club

*roasted sliced turkey, Swiss, Applewood smoked bacon, avocado crema,
lettuce, tomato, golden croissant bread*

Chicken BLT

*fire grilled chicken breast, Applewood smoked bacon,
mayonnaise, lettuce, tomato, Ciabatta bread*

Spanish Town Cuban

*smoked Spanish paprika & chili roasted pork, ham, Swiss,
pickles, roasted garlic Dijonaise, pressed on French loaf*

Curried Chicken Salad

*spiced shredded chicken, dried cranberries, spiced pecans,
lettuce, tomato, golden croissant bread*

Shrimp Salad

*gulf shrimp, chopped boiled eggs, mayonnaise, onions, celery, herbs & spices,
pickles, lettuce, tomatoes, golden croissant bread*

Capitol City Bacon Burger (can only go with one choice)

*Angus beef patty, Applewood smoked bacon, Swiss,
lettuce, tomato, pickles, mayonnaise, mustard, artisan bun*

Select one from the following Salads, Included

Sensation Caesar Bleu Cheese Wedge Waldorf

Select one from the following Desserts, Included

Butterfinger Crème brûlée
Fresh strawberries w/ English crème anglaise
Sliced homemade king cake
Citrus cheesecake (lemon cream)

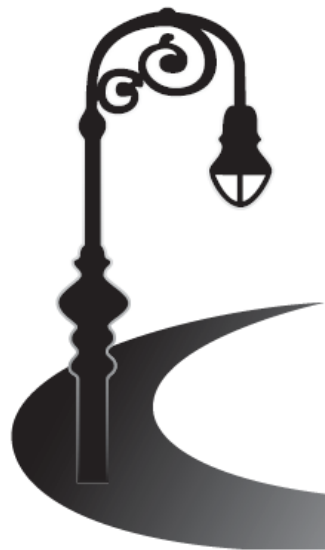
Chocolate Chip Cheesecake (Chantilly Cream)
Louisiana Lust (*pecan derby pie*)
Blueberry bread pudding, with
rum butter or Praline sauce

Add Char-grilled Oysters \$10
(Manned station - \$100/chef)
with MANSURS famous butter

Choice of Soup \$9 Both \$11
Cream of Brie & Crab Bisque
Chicken, Duck & Andouille Gumbo

Prices based on minimum 35 persons. LA Sales Taxes & Service Charges (22%) not included
Subject to additional fees if guest counts fall below minimum

We can accommodate any variety of items & packages to suit your particular needs
Please Ask



MANSURS *On the* BOULEVARD

Louisiana's Premier Bar & Grill

Event Menus

Banquets & Receptions

Ricky Galloway

225 252 8724

rlg3093@yahoo.com

Brandon McDonald

225 229 4554

brandonmcdonald7@cox.net

Justin McDonald

225 279 0344

justinmcdonald@cox.net

Derrick Davis

225 614 8525

ddavi38@gmail.com

MANSURS On The BOULEVARD

5720 Corporate Blvd, Ste A

Baton Rouge, LA, 70808

P: (225) 923-3366

F: (225) 923-2976

W: mansursontheboulevard.com

Bar & Drink

Standard Package

House Cabernet Sauvignon and Chardonnay
Domestic Beer (Budweiser, Michelob Ultra,
Miller Lite)

1 hour	-	\$15
2 hour	-	\$20
3 hour	-	\$25
4 hour	-	\$30
5 hour	-	\$35

Premium Package

Cabernet Sauvignon, Chardonnay, Pinot Noir,
Pinot Grigio
Domestic and Import Beers (Budweiser,
Michelob Ultra, Abita Amber, Heineken)
Absolut Vodka, Maker's Mark Bourbon, Jack
Daniels Whiskey, Patron Tequila, Tanqueray Gin,
Dewar's Scotch

1 hour	-	\$20
2 hour	-	\$28
3 hour	-	\$36
4 hour	-	\$45
5 hour	-	\$50

Super Premium Package

Premium Cabernet Sauvignon, Chardonnay,
Pinot Noir, Pinot Grigio, Sparkling
Domestic and Import Beers (Budweiser,
Michelob Ultra, Abita Amber, Heineken)
Kettle One Vodka (or Grey Goose upon request),
Crown Royal Whiskey, Knob Creek Bourbon, Don
Julio Tequila, Hendrick's Gin, Glenlivet Scotch

1 hour	-	\$24
2 hour	-	\$32
3 hour	-	\$40
4 hour	-	\$49
5 hour	-	\$54

Custom Soft Drinks

Assorted Sodas	-	\$4
Bottled Water	-	\$3
Iced Tea	-	\$30 /gallon
Fruit Juices	-	\$38 /gallon
Coffees	-	\$42 /gallon

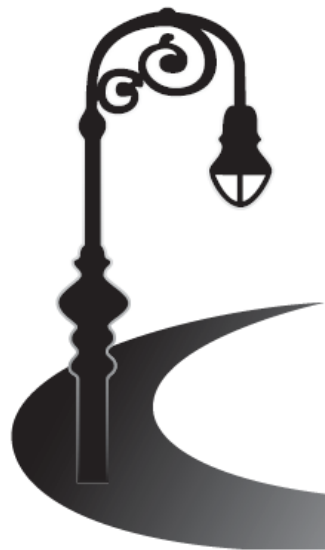
Coffee/Iced Tea (Seated) - \$4 /person

Other beer, wine, and liquor options available upon
request and availability.

Prices are subject to change based on requests.
Sparkling wine available for all packages starting
at \$7 per person.

Ask about specialty/craft cocktails.

***Prices based on minimum 35 persons, 2.5 hour event.
LA Sales Taxes & Service Charges (22%) not included.
All Catering Fees included.
Subject to additional fees if guest counts fall below minimums.***



MANSURS *On the* BOULEVARD

Louisiana's Premier Bar & Grill

Event Menus

Dinner

Ricky Galloway

225 252 8724

rlg3093@yahoo.com

Brandon McDonald

225 229 4554

brandonmcdonald7@cox.net

Justin McDonald

225 279 0344

justinmcdonald@cox.net

Derrick Davis

225 614 8525

ddavi38@gmail.com

MANSURS On The BOULEVARD

5720 Corporate Blvd, Ste A

Baton Rouge, LA, 70808

P: (225) 923-3366

F: (225) 923-2976

W: mansursontheboulevard.com

Delicious Dinner Occasions

2 choices include fresh baked bread, butter, chef's starch & vegetables, choice of salad, choice of dessert
Buffet- \$50 /person Plated- \$53 /person

Tournedos of Beef

*Char-grilled medium, red wine demi glace, herb
Maitre'd butter*

Shrimp & Grits (or Grits & Grillades)

*Gulf shrimp, Abita stone grounds grits,
Andouille cream*

Veal Piccata

Panéed veal medallions, caper Creole butter

Duck Mansur

Roasted & deboned, Chambord demi & Melba

Cedar Plank Roasted Redfish

*A house favorite, crimini mushrooms, capers,
creamy Creole butter*

Lemon Caper Chicken

*A house favorite, crimini mushrooms, capers &
creamy Creole butter*

Redfish Almandine

Toasted almonds & Meuniere butter sauce

Hamburger Steak

Caramelized onions, Madeira pan sauce

Crowning Additions: \$12

Blue Lump Crabmeat Crawfish Etouffee Shrimp Scampi
Covington Crab Cake 5 oz. Lobster Tail (add \$7)

Select one from the following Salads, Included

Sensation Caesar Bleu Cheese Wedge Waldorf

Select one from the following Desserts, Included

Butterfinger Crème brûlée Chocolate Chip Cheesecake (Chantilly Cream)
Fresh strawberries w/ English crème anglaise Louisiana Lust (pecan derby pie)
Sliced homemade king cake Blueberry bread pudding, with
Citrus cheesecake (lemon cream) rum butter or Praline sauce

Add Char-grilled Oysters \$10
*(Manned station - \$100/chef)
with MANSURS famous butter*

Choice of Soup \$9
*Cream of Brie & Crab Bisque
Chicken, Duck & Andouille Gumbo*

The Premium Entrees (choose one)

Petite Filet Mignon- \$79

6 oz char grilled medium set with red wine demi glace

Chilean Sea Bass- \$79

pan seared with soy syrup glaze

Jumbo Lump Crab Au Gratin- \$52

Blue crab casserole with rich mornay & toast points

**Prices based on minimum 35 persons. LA Sales Taxes & Service Charges (22%) not included
Subject to additional fees if guest counts fall below minimums**



MANSURS *On the* BOULEVARD

Louisiana's Premier Bar & Grill

Event Menus

Banquets & Receptions

Ricky Galloway

225 252 8724

rlg3093@yahoo.com

Brandon McDonald

225 229 4554

brandonmcdonald7@cox.net

Justin McDonald

225 279 0344

justinmcdonald@cox.net

Derrick Davis

225 614 8525

ddavi38@gmail.com

MANSURS On The BOULEVARD

5720 Corporate Blvd, Ste A

Baton Rouge, LA, 70808

P: (225) 923-3366

F: (225) 923-2976

W: mansursontheboulevard.com

Banquet & Receptions

We are here to serve you.
We can work within different budget constraints and are glad to discuss and changes needed to gain your business

Sterling Package - \$55

****Includes 8 Items***

Boulevard Améliorations (Both Provided)

Local Fare (2 Selections)

Cold Hors D'oeuvres (2 Selections)

Hot Hors D'oeuvres (2 Selections)

Gold Package - \$65

****Includes 11 Items***

Boulevard Améliorations (Both Provided)

Local Fare (2 Selections)

Butler Passed Items (2 Selections)

Cold Hors D'oeuvres (3 Selections)

Hot Hors D'oeuvres (2 Selections)

Platinum Package - \$80

****Includes 14-16 Items***

Boulevard Améliorations (Both Provided)

Local Fare (3-4 Selections)

Butler Passed Items (3-4 Selections)

Cold Hors D'oeuvres (3 Selections)

Hot Hors D'oeuvres (3 Selections)

We can accommodate any variety of items & packages to suit your particular needs.

Prices based on minimum 35 persons, 2.5 hour event.
LA Sales Taxes & Service Charges (22%) not included.
Subject to additional fees if guest counts fall below minimums.

Banquet & Receptions

**Prices based on minimum 35 persons, 2.5 hour event.
LA Sales Taxes & Service Charges (22%) not included.**

Subject to additional fees if guest counts fall below minimum requirements.

Boulevard Améliorations (may we recommend our two favorites for you event)

Artisanal Cheese Display- *elaborate selection of international and domestic cheeses.*

display comes in blocks, wedges & bite-sized portions

Affichage de légumes- *marinated, grilled & chilled vegetable display with spiced buttermilk ranch*

Butlered "Hand Passed" Selections

Duo Soups: *Cream of Brie and Crabmeat Soup & Chicken, Duck and Andouille Gumbo*

Mini Stuffed Potato Coins

Bleu Cheese Bruléed Filet Mignon Croutons

Baked Brie Bouchee with Raspberry Coulis

Mini New Orleans Muffelattas

Raspberry Duck Confit Phyllo Cups

Boursin Tartlet with Raspberry Sauce & Smoked Sea Salt

Spanakopita Spinach Mini Pies

Crabmeat Mornay Bouchee

Mini Prime Rib Skewers, marinated red onion marmalade

Crabmeat Rangoon Wonton with Sweet Chili Glaze

Crabmeat Avery Phyllo Cups

Smoked Salmon Rillettes, Garnishes, Bagel Chips

Curry Chicken Salad Phyllo Cups

Shrimp & Fennel Salad Phyllo Cups

Ahi Tuna Poké, Rocket Spoon, Wonton Crush

"House" Ahi Tuna, Wonton, with Wasabi & Sweet Soy Syrup

Roasted Eggplant Tapenade Crostinis

Bloody Mary Oyster Shooters

Lobster Grenoboise with Capers, Lemon & Tarragon

Smoked Redfish Phyllo

Exotic Mushroom Duxelle Tartlet

Local Fare

Fried Cypress Catfish Chips

Chicken and Sausage Jambalaya OR Pastalaya

Mardi Gras Pasta with Shrimp, Andouille & Peppers

Crawfish & Smoked Gouda Mac and Cheese

Gulf Shrimp Pasta Alfredeaux

Seafood Etouffee with Popcorn Rice

Abita Stone Ground Grits and Grillades

Shrimp Remoulade Pasta Salad (room temp)

Pesto Chicken Primavera Pasta Salad, lots of fresh veggie

Acadiana Eggrolls with Sweet & Sour sauce and Asian Mustard

Cold Hors D'oeuvres

Cascading Fresh Fruit and Berries
Sesame-crusted Ahi Tuna Display with Wasabi & Soy Syrup
Herbed Blue Crabmeat Avery Dip En Croute
Assorted Charcuterie Board with Cornichons & Whole Grain Mustard
House Made Country Pâté with Toast Points, Raspberry Coulis & Dijon
Smoked Redfish Dip with Assorted Crackers
Smoked Salmon Display with Accompaniments
Mini New Orleans Muffelattas
Creole Deviled Eggs with Shrimp & Bacon
Caprese Salad Display
Smoked Salmon Rillettes, Garnishes, Bagel Chips
Marinated Crab Fingers (Seasonal)
Ahi Tuna Poké, Rocket Spoon, Wonton Crush
"House" Ahi Tuna, Wonton, with Wasabi & Sweet Soy Syrup
Baked Brie En Croute with Fresh Berries, Nuts & Raspberry Coulis
Boiled Gulf Shrimp Cocktail, add Pirogue Presentation w/ Raw Oysters - \$6

Hot Hors D'oeuvres

Pork Tenderloin Au Poivre with Rolls & Condiments
Roasted Duck Confit with White Bean Cassoulet
Mini Crab Cakes with Remoulade
Acadiana Eggrolls with Sweet & Sour Sauce and Asian Mustard
Seafood Stuffed Mushrooms with Lemon Butter & Parmesan
Pepper Jack Spinach Dip with Fresh Chips
Creole Chicken Piccata Strips
Mini Meat Pies with Remoulade
Thai-spiced meatballs with Sesame & Lemon Grass
Fried Chicken Fingers with Honey Mustard & Remoulade
Painted Chicken Satay

Add Char-grilled Oysters \$10
(Manned station - \$100/chef)
with MANSURS famous butter

Carving Station Additions

(Served with Artisan Rolls)

Whole Roasted Filet Mignon with Demi Glace &
Bleu Cheese Aioli - \$12

Prime Rib with Au Jus & Horseradish Cream
Sauce - \$10

Deep Fried Boneless Turkey with Creole Mustard
& Cranberry Mayo - \$7

Tiered Dessert Additions

Assorted Cookies
Chocolate-dipped Strawberries
Assorted Cheesecake Tartlets
Trendy Mousse Cups
Rum Balls
Assorted Petit Fours
Crispy Cereal Treats

Many Selections Available
Please Ask