



Thank you so much for considering Gumbaux's for your catering needs. Gumbaux's, A Cajun café, was established in 1994 by Robert, Wendy and Dorothy Regan, and is still family owned and operated. Our goal is to give the people of Douglasville and Metro Atlanta the best Cajun and Creole food and service to be had anywhere. We select fresh seafood and ingredients from around the world to ensure the absolute best quality. Nearly all of Gumbaux's recipes are family and friend recipes that we prepare fresh daily.

Through the return patronage of loyal customers, as well as new ones, we have been able to expand our restaurant to include catering and banquet services. Below you will find general catering information and menus for our banquet and catering services.

- There is a \$300 deposit required for banquet services. This amount is applied to the total food bill of your party. This fee is non-refundable should you decide to cancel your event without giving notice 2 weeks prior to the event. This deposit must be made within three days of reserving the Banquet Room.
- Ordering off the menu is not an option in the Banquet Room. The Banquet Menu is priced to cover banquet operating expenses in lieu of a room fee.
- A 20% gratuity applies to all sales items, open bars, and cash bars.
- No separate checks. This is to eliminate any confusion for you and your guests.
- When opening the restaurant on a Sunday or Monday, an additional non-refundable fee of \$300 applies. There is also a 30 person minimum required.
- For a business function, we can have servers plate and serve food in the room, or you may have a buffet line.
- Your menu must be confirmed **NO LATER** than 7 days prior to your event so that we will be able to place orders with our vendors.

The goal of our staff is to give you the most courteous service and the best cuisine while you and your guests relax. If there is a menu item you wish to include in your buffet and you do not see it on the menu provided, just let us know. Our chefs and their trained staff will be happy to assist you with your needs.

Bonnie Ahrens, Banquet Coordinator  
Josh Thurman, General Manager

770-596-4078  
770-653-1270

## Gumbeaux's, A Cajun Café'

### Banquet Room and On-Site Catering Menu

#### Appetizers (One gallon ≈ 20-25 servings)

Crawfish Dip	\$140 gallon
Blue Crab Spinach Artichoke Dip	\$140 gallon
Crabmeat Stuffed Mushrooms	\$3 each
Ya Ya's Chicken Wings	\$1 each
Buffalo Shrimp	\$1.00-1.50 each
Tailgate Dip	\$15 each
Chilled Shrimp & Crab Meat Dip	\$120 gallon
Chicken Tenders	\$1 each
Cocktail Shrimp	\$1.50 each
Fried Alligator	\$32 lb (100 pcs)
Cajun Popcorn (fried Crawfish)	\$28 lb (100 pcs)
Raw Oysters (shucked)	\$1 each
Fried Blue Crab Claws	\$45 lb (100 pcs)
Fried Crab Cake Balls (1 oz. each)	\$2 each
Stuffed Phyllo Cups (Crab or Chicken w/ Spinach & Artichoke)	\$1.25 each

#### Soups (One gallon ≈ 15-20 servings)

Seafood Gumbo (Rice on the side)	\$120 gallon
Chicken & Sausage Gumbo (Rice on the side)	\$100 gallon
Seafood Chowder	\$120 gallon
Lobster and Shrimp Bisque	\$120 gallon

#### Side Dishes (One gallon ≈ 15-20 servings)

Hush Puppies	25¢ each
Spicy Boiled Potatoes	\$2 lb
Spicy Boiled Corn	\$1 each
Homemade Cole Slaw	\$25 gallon
Homemade Potato Salad	\$25 gallon
Red Beans & Rice with Sausage	\$30 gallon
French Bread (15-20 slices per loaf)	\$3 per loaf
Cajun French Fries (flavorful, not spicy)	\$30 pan
Dirty Rice	\$40 gallon
Garlic Mashed Potatoes	\$20 gallon
Cajun Green Beans	\$30 gallon
Black Beans & Rice	\$30 gallon
Three Cheese Grits	\$35 gallon
Jalapeno Creamed Corn	\$40 gallon
Cajun Turnip Greens	\$30 gallon
Mixed Green Salad	\$50 pan
Large French Bread	\$3 loaf

\* Dressings available at \$5 per pint: Homemade Blue Cheese, Homemade Remoulade, Light Ranch, Italian Vinaigrette, Raspberry Vinaigrette, Honey Mustard, 1000 Island

## Gumbeaux's, A Cajun Café

### Banquet Room and On-Site Catering Menu

#### Entrees (one gallon ≈ 15-20 servings; one pan ± ≈ 45 servings)

Crawfish Etouffee (Rice on the side) .....	\$140 gallon
Shrimp Etouffee (Rice on the side) .....	\$120 gallon
Crawfish Creole (Rice on the side) .....	\$140 gallon
Shrimp Creole (Rice on the side) .....	\$120 gallon
Jambalaya (Chicken & Sausage) .....	\$100 pan
Jambalaya (Chicken, Sausage & Shrimp) .....	\$120 pan
French Quarter Shrimp (Peel & Eat) .....	\$23 lb
Boiled Shrimp (Peel & Eat) .....	\$23 lb
Boiled Snow crab Clusters .....	\$25 lb
Chicken Breast (Blackened or Grilled) .....	\$4 each
Seafood Rotini .....	\$120 pan
Chicken & Sausage Rotini .....	\$120 pan
Petit Filet Mignon .....	Market Price each
Smoked Pork Loin (with Creole Mustard Cream Sauce) .....	\$150 each
Jumbo Lump Crab Cake Casserole .....	\$340 pan
Blackened Salmon Fillet .....	Market Price each
Blackened Catfish Fillet .....	\$8 each

#### Fried Entrees

Oysters (Depending on size) .....	\$1.50 each
Shrimp .....	\$1.50 each
Crawfish Tails .....	\$28 lb (≈100 pcs)
Alligator .....	\$32 lb (≈100 Pcs)
Catfish (Boneless Strips) .....	\$1.50 each
Grouper (Boneless Strips) .....	\$4.00 each
Whole Catfish Fillets .....	\$8 each
Soft-Shell Crab (Seasonal) .....	Market Price each

#### Dessert (Pan = 30 servings; pie = 8 servings)

Traditional Bread Pudding with Rum Sauce .....	\$120 pan
Chocolate Chip Bread Pudding with Rum Sauce .....	\$120 pan
Key Lime Pie .....	\$24 pie
Peanut Butter Pie .....	\$24 pie
Bananas Foster (served per person) .....	\$6 each
Skip's Banana Pudding (2 inch full pan) .....	\$100 pan

#### Sauces

Cocktail, Tartar, or Remoulade .....	\$5 pint
French Quarter Sauce .....	\$5 pint
Roby R's Steak Marinade .....	\$5 pint
Ponchartrain Sauce with Seafood .....	\$120 gallon
Seafood Bisque Sauce (with crab, lobster, shrimp, crawfish) .....	\$120 gallon
Homemade Blue Cheese Dressing .....	\$5 pint

# Gumbeaux's, A Cajun Café'

## Banquet Room and On-Site Catering Menu

### Non-Alcoholic Beverages

Community Iced tea (Sweet or Unsweet) ..... \$6 gallon  
 Community Dark Roast Coffee..... \$3 pot  
 Soft Drinks available upon request ..... \$2 each

### Domestic Beer \$4.00

Budweiser  
 Bud Light  
 Miller Lite  
 Michelob Light  
 Samuel Adams  
 Miller genuine Draft  
 Coors Light

### Imported and Louisiana Beer \$4.50

Corona	Turbo Dog
Heineken	Abita Amber
Becks	Dixie
New Castle	Blackened Voodoo
Amstel Light	

### Well Bar \$6.00

Gilbey's Vodka  
 Absolut  
 Grey Goose  
 Gilbey's Gin

### Call and Premium Bar \$8.00

Absolut	Grey Goose
Tanqueray	Bombay Sapphire
Jack Daniels	Crown Royal
Bacardi	Bacardi 151
Johnnie Walker	

### Wine

Oberon Merlot  
 Joel Gott  
 Souverain Chardonnay  
 Beringer White Zinfandel

### Glass

\$9  
 \$9  
 \$9  
 \$7

### Bottle

\$36  
 \$36  
 \$36  
 \$25

If you have any questions regarding alcohol sales and your banquet event, please feel free to ask. Options include a Host Bar (paid for by the host or company hosting the event), and a Cash Bar (paid by the guests). If you have a unique alcohol request, please let us know so that we can order your selection.

\*All banquet prices and beverage brands are subject to change

\*\*The consumption of raw or undercooked foods such as meat, poultry, fish, shellfish, or eggs which may contain harmful bacteria, may cause serious illness. Eat at your own risk. If you have had an allergic reaction to shellfish or other seafood or have a medical history of a liver, immune system or blood disorders, please use caution in consumption of such products. We take extreme measures to ensure that all shells and bones are removed from our fish and shellfish; however, please be aware of the possibility that some may be unintentionally missed. Please ask the banquet coordinator or chef if you are not absolutely sure about a particular dish.

# Gumbeaux's, A Cajun Café'

## Pick Up Catering Menu

### Appetizers (One gallon ≈ 20-25 servings)

Crawfish Dip (with Tortilla Chips)	\$100 gallon
Blue Crab Spinach Artichoke Dip (with Tortilla Chips)	\$100 gallon
Crabmeat Stuffed Mushrooms	\$2 each
Ya Ya's Chicken Wings (mild or hot)	\$1 each
Buffalo Shrimp (mild or hot)	\$1.50 each
Tailgate Dip	\$11 each
Chilled Shrimp & Crab Meat Dip (with gourmet crackers)	\$120 gallon
Chicken Tenders	\$1 each
Cocktail Shrimp	\$1.50 each
Fried Alligator	\$25 lb (100 pcs)
Cajun Popcorn (fried Crawfish)	\$22 lb (100 pcs)
Fried Blue Crab Claws	\$35 lb (100 pcs)
Fried Crab Cake Balls	\$1.00 each

### Soups (One gallon ≈ 15-20 servings)

Seafood Gumbo (Rice on the side)	\$100 gallon
Chicken & Sausage Gumbo (Rice on the side)	\$90 gallon
Seafood Chowder	\$90 gallon
Lobster and Shrimp Bisque	\$100 gallon

### Side Dishes (One gallon ≈ 15-20 servings)

Hush Puppies	25¢ each
Spicy Boiled Potatoes	\$1.50 lb
Spicy Boiled Corn	75¢ each
Homemade Cole Slaw	\$20 gallon
Homemade Potato Salad	\$25 gallon
Red Beans and Rice with Sausage	\$30 gallon
French Bread (15-20 slices per loaf)	\$3 per loaf
Cajun French Fries (flavorful, not spicy)	\$30 pan
Dirty Rice	\$40 gallon
Jalapeno Creamed Corn	\$40 gallon
Garlic Mashed Potatoes	\$20 gallon
Cajun Green Beans	\$25 gallon
Black Beans & Rice	\$30 gallon
Three Cheese Grits	\$30 gallon
Cajun Turnip Greens	\$25 gallon
Mixed Green Salad	\$50 pan

\* Dressings available at \$5 per pint: Homemade Blue Cheese, Homemade Remoulade, Light Ranch, Italian Vinaigrette, Raspberry Vinaigrette, Honey Mustard, 1000 Island

# Gumbeaux's, A Cajun Café'

## Pick Up Catering Menu

### Entrees (one gallon ≈ 15-20 servings; one pan ≈ 45 servings)

Crawfish Etouffee (Rice on the side)	\$120 gallon
Shrimp Etouffee (Rice on the side)	\$100 gallon
Crawfish Creole (Rice on the side)	\$120 gallon
Shrimp Creole (Rice on the side)	\$100 gallon
Jambalaya (Chicken & Sausage)	\$80 pan
Jambalaya (Chicken, Sausage & Shrimp)	\$100 pan
French Quarter Shrimp (Peel & Eat)	\$20 lb
Boiled Shrimp (Peel & Eat)	\$20 lb
Boiled Snow crab Clusters	\$20 lb
Chicken Breast (Blackened or Grilled)	\$3 each
Seafood Rotini	\$100 pan
Chicken & Sausage Rotini	\$100 pan
Smoked Pork Loin, 10 lb avg (with Creole Mustard Cream Sauce)	\$150 each
Jumbo Lump Crab Cake Casserole	\$340 pan
Blackened Salmon Fillet	Market Price each
Blackened Catfish Fillet	\$8 each

### Fried Entrees Fried food is best when served within minutes of removing it from the fryer.

We can only provide a 15-minute fryer-to-plate Guarantee.

Oysters	\$1.50 each
Shrimp	\$1.00 each
Whole Catfish Fillets	\$8.00 each
Crawfish Tails	\$22 lb (≈100 pcs)
Alligator	\$25 lb (≈100 Pcs)
Catfish (Boneless Strips)	\$1.50 each
Grouper (Boneless Strips)	\$3.00 each
Soft-Shell Crab, seasonal	Market Price each

### Dessert (Pan = 30 servings; pie = 8 servings)

Traditional Bread Pudding with Rum Sauce	\$100 pan
Chocolate Chip Bread Pudding with Rum Sauce	\$100 pan
Key Lime Pie	\$18 pie
Peanut Butter Pie	\$18 pie
Skip's Banana Pudding	\$80 full pan

### Sauces

Cocktail, Tartar, or Remoulade	\$5 pint
French Quarter Sauce	\$5 pint
Roby R's Steak Marinade	\$5 pint
Homemade Blue Cheese Dressing	\$5 pint

### Beverages

Community Iced Tea	\$6 gallon
Sweet or unsweetened	
Coffee	\$3 pot
Soft drinks upon request	