



THE Gumbo BROS



CATERING PACKAGES

legit cajun cuisine in the nashville gulch

THE FRENCHMAN \$15/PP

Choice of one Cajun Classic,
Side and Dessert...

CAJUN CLASSICS

Chicken & Sausage Gumbo

Seafood Gumbo

Red Beans & Rice

Jambalaya

with seasonal vegetables

SIDES

Miso Caesar Salad

Cajun Potato Salad

Zapps Potato Chips

DESSERTS

Homemade Salted

Chocolate Chip Cookies

or

Beignets \$4/pp

**MAKE IT A
SHRIMP BOIL!
\$35/PP**

Includes everything in
The Frenchman plus a
classic shrimp boil

MAIN

Cajun Shrimp boiled with corn,
sausage, and potatoes



THE ST. CHARLES \$20/PP

Choice of one Cajun
Classic, Po Boy Platter, Side
and Dessert...

CAJUN CLASSICS

Chicken & Sausage Gumbo

Seafood Gumbo

Red Beans & Rice

Jambalaya

with seasonal vegetables

PO BOY PLATTER

Blackened Shrimp

Hot Honey Fried Chicken

Fried Green Tomato

Homemade Roast Beef

SIDES

Miso Caesar Salad

Cajun Potato Salad

Zapps Potato Chips

DESSERTS

Homemade Salted

Chocolate Chip Cookies

or

Beignets \$4/pp

ORDER NOW!



THE MAGAZINE \$25/PP

Choice of one Appetizer,
Cajun Classic, Po Boy Platter,
Side and Dessert...

APPETIZERS

Mini Boudin Balls

Peel & Eat Shrimp

Crawfish Queso

CAJUN CLASSICS

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Seafood Gumbo

Red Beans & Rice

Jambalaya

with seasonal vegetables

PO BOY PLATTER

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DESSERTS

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THE Gumbo BROS



A LA CARTE MENU

legit cajun cuisine in the nashville gulch

APPS, SIDES, & SALADS

orders feed 10-12

HOMEMADE MINI BOUDIN BALLS WITH TABASCO HOT HONEY

fried homemade cajun rice sausage
\$70

CRAWFISH QUESO

hatch chile queso topped with Louisiana
crawfish & crispy tortilla chips

\$45

CAJUN DRY RUB WINGS

wings with homemade ranch
\$38

PEEL N' EAT SHRIMP

with house cocktail sauce & lemon wedges
\$90

RED SKIN CAJUN POTATO SALAD

\$45

MISO CAESAR SALAD

with homemade miso caesar dressing.
Leidenheimer croutons. & shaved parmesan

\$45

BOIL FIXIN'S

corn, andouille sausage. & potatoes
tossed in clarified butter & dusted
with house cajun seasoning

\$45

NOTES

- All prices & item availability are subject to change
- A 20% service fee for all orders will be applied to the subtotal amount. Service fee covers credit card processing, paper goods, & staffing costs
- Free delivery within a 5-mile radius

MAINS

quart = 4 servings
gallon = 10-12 servings

CHICKEN & SAUSAGE GUMBO

quart - \$30 | gallon - \$85

SEAFOOD GUMBO

quart - \$35 | gallon - \$90

VEGAN JAMBALAYA with seasonal vegetables

quart - \$25 | gallon - \$60

RED BEANS & RICE

quart - \$30 | gallon - \$75

SHRIMP BOIL

with andouille sausage.
red potatoes. & corn on the cob...
1/4 pound per person
\$30/PP

DESSERTS

CROISSANT BEIGNETS

light, flaky. & dusted
with powdered sugar
\$50

SALTED CHOCOLATE CHIP COOKIES

dusted with flaky sea salt
\$25

HEADS UP!

Alcohol sales are only for parties 21+

Valid ID is required for pickup

Alcohol sales must accompany food
purchases and are subject to local liquor tax

DRINKS & BOOZE

1/2 gallon = eight 8oz. servings | gallon = sixteen 8oz. servings

ICED TEA

1/2 gallon - \$15 | gallon - \$25

HOMEMADE LEMONADE

1/2 gallon - \$15 | gallon - \$25

HURRICANE KIT

our signature cocktail!
4 types of rum mixed with 100%
fruit juice with no added sugar
1/2 gallon - \$80 | gallon - \$140

6 PACK OF ABITA ROOT BEER | \$16

6 PACK OF LOUISIANA BEERS | \$25

choice of Abita Amber, Abita Purple Haze,
Abita Andygator Bock, Urban South Paradise
Park Lager, Urban South Holy Roller IPA

BAR PACKAGES

BEER & WINE

2 hours - \$25/person

3 hours - \$35/person

4 hours - \$45/person

FULL BAR

2 hours - \$35/person

3 hours - \$45/person

4 hours - \$55/person

ROYAL FLUSH

2 hours - \$45/person

3 hours - \$55/person

4 hours - \$65/person

5 hours - \$75/person

6 hours - \$85/person