

OUR STORY is simple.

Gumbo Bros started out as 2 recent LSU grads living in NYC and there was absolutely no good Cajun food in the "best food city on the planet." So we started small, selling at food festivals and catering tiny apartment parties for homesick cajuns and yankees alike. Our philosophy is simple: make EVERYTHING by hand, ship as much product from Louisiana and the Gulf coast as possible and have a damn good time doing it! Next thing you know, we made a name for ourselves (Food Network, Food & Wine, Forbes, Fox News, The Today Show, The New York Times, etc. to name drop a bit...) Slip on a banana peel and here we are 10 years later, we moved back South and we're still slinging all the good stuff that we grew up on!

Y'all enjoy and HAVE FUN!

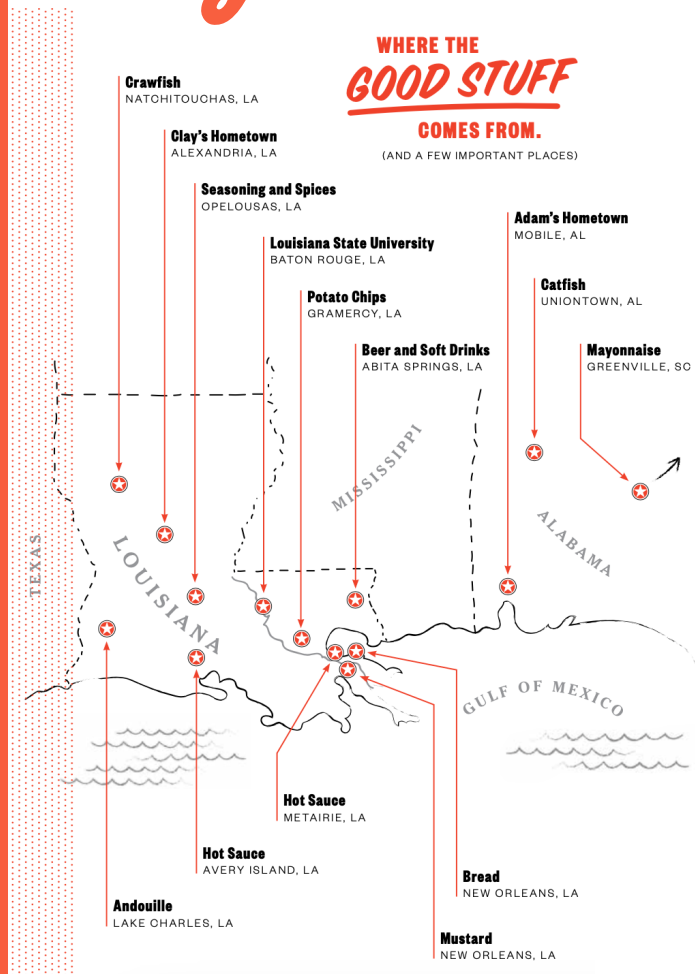
Adam & James
"The Bros"

THE Gumbo BROS

WHERE THE GOOD STUFF

COMES FROM.

(AND A FEW IMPORTANT PLACES)



THE Gumbo BROS

CATERING MENU

PO BOYS - BEER - GUMBO - SPORTS

 @thegumbobros

505 12th Avenue South Nashville, TN

(615) 679 - 9063

CATERING MENU

PARTY PLATTERS

All party platters feed 10-12 and include disposable dinnerware, serving utensils, napkins and hot sauce!

THE FRENCHMAN PLATTER..... \$176

- 1 Gallon of Gumbo
 - 1 House Salad
(Homemade Croutons, Shaved Parmesan, Cucumber, Tomatoes)
 - 1 dozen bags of Zapp's Chips
 - Banana Pudding
- Upgrade to Croissant Beignets for + \$25

THE MAGAZINE PLATTER..... \$196

- 12 Po Boy Sandwiches
(12 Half Sandwiches -Choice of TWO: Fried Chicken, Fried Green Tomato, Blackened Shrimp, Blackened Catfish, Fried Shrimp, Fried Catfish, Grilled Chicken)
 - 1 House Salad (Homemade Croutons, Shaved Parmesan, Cucumber, Tomatoes)
 - 1 Dozen Assorted Zapp's Chips
 - Banana Pudding
- Upgrade to Croissant Beignets for +\$25

THE ST. CHARLES..... \$246

- 1 Gallon of Gumbo
 - 12 Po Boy Sandwiches -
Choice of TWO: Fried Chicken, Fried Green Tomato, Blackened Shrimp, Blackened Catfish, Fried Shrimp, Fried Catfish, Grilled Chicken.
 - 1 House Salad (Homemade Croutons, Shaved Parmesan, Cucumber, Tomatoes)
 - Banana Pudding
- Upgrade to Croissant Beignets for +\$25

SHRIMP BOIL TO GEAUX..... \$30 (Per Person)

- 1 Lb. Shrimp, Andouille Sausage, Red Potatoes, & Corn on the Cob

Po Boy Platter..... \$90

(12 Half Sandwiches)
Choice of TWO: Fried Chicken, Fried Green Tomato, Blackened Shrimp, Blackened Catfish, Fried Shrimp, Fried Catfish, Grilled Chicken

GUMBO & ETOUFFEE

All items feed 10-12

Chicken & Sausage Gumbo..... \$80

Our Top Seller! Cajun style gumbo with a dark roux, smoked andouille, and chicken served over rice

Seafood Gumbo..... \$90

Coastal gumbo featuring dark roux, okra, gumbo filé, blue crab meat, and shrimp over rice.

Crawfish Etouffee..... \$90

A bayou staple, Louisiana Crawfish Tails simmered in homemade Étouffée (gravy) and served over rice.

Gumbo Z'Herbes..... \$70

Classic New Orleans vegetable gumbo served with spicy vegetable stock. Vegan and Gluten-Free!

SALADS

All items feed 10-12

Add Grilled Chicken \$25 or Blackened Shrimp \$40

Miso Caesar..... \$50

Miso Caesar Dressing, Crisp Romaine, Leidenheimer Croutons & Shaved Parm

Buffy Bleu..... \$50

Pickled Onions, Crystal Hot Sauce, Bleu Cheese, Fresh Dill, Crumbled Zapp's Chips, Ranch

Crunchy Remmy..... \$50

Green Tomato Relish, White Remoulade, Everything Bagel Seasoning, Green Onions, Fresh Greens

SHARABLES & SIDES

All items feed 10-12

Toasted Leidenheimer French Bread..... \$15

New Orleans Famous French Bread, Buttered & Toasted.
Best w/ Gumbo

Zapp's Chips..... \$25

Dozen individual bags

Boudin Balls with Hot Honey Sauce..... \$45

Slow cooked pork rice balls that are breaded and fried. Served with Hot Honey

Buttery Cajun Corn on the Cob \$40

Dusted with Homemade Cajun Seasoning

Whole Red Potatoes..... \$40

Dusted with Homemade Cajun Seasoning

Jumbo Shrimp Cocktail..... \$70

3.5 lbs of Cajun Poached Shrimp
Served w/ Homemade Cocktail Sauce

Baked Blackened Chicken Breast..... \$95

Coated in a special spice blend the baked to perfection

Fried Gator Bites..... \$60

Served with Comeback Sauce

Fried Green Tomatoes..... \$60

Served with Remoulade

Red Skin Cajun Potato Salad..... \$45

Dusted w/ Homemade Cajun Seasoning & Green Onions


SWEETS

Croissant Beignets \$65

Banana Fosters Pudding \$60

20% Service Fee will be applied to the subtotal amount for all orders.



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LET'S PARTY!

Ask us about our on-site alcohol packages, including beer, wine, house cocktails, and a full top-shelf bar! Please note that prices and availability are subject to change. Free delivery for orders over \$300 within a 5 mile radius.