

Bayou City Lunch

Menu selection includes french bread, iced tea, soda, and coffee
\$35.95 per person package

FIRST COURSE

Please Select Two Options and Guest will Select One

SICILIAN SALAD

Mixed greens, red cabbage, artichoke heart, olive, tomato, carrots and green onions with Italian vinaigrette

CAESAR SALAD

Romaine hearts, shaved Parmesan cheese, croutons, and bacon tossed in homemade Caesar dressing

CUP OF MAMA'S GUMBO

Mama Mandola's Creole style seafood gumbo served with rice

CUP OF CRAB BISQUE

A velvety mix of lump crab meat, cream, onions, and bell pepper

SECOND COURSE

Please Select Three Options and Guest will Select One

GRILLED CHICKEN

Grilled chicken breast and a side of lemon butter sauce with red-skinned mashed potatoes and the vegetable of the day

SPAGHETTI & MEATBALLS

Spaghetti and meatballs topped with Parmesan cheese

TROUT TOMMY

Boiled trout filet topped with jumbo lump crab meat and pico de gallo served with red-skinned mashed potatoes and the vegetable of the day

GRILLED FILET STEAK SALAD

Wood grilled beef filet served over mixed field greens and tossed with red onion, blue cheese, Parmesan cheese, cilantro sprigs, and basil vinaigrette

THIRD COURSE

Please Select Two Options and Guest will Select One

CHOCOLATE CAKE

Homemade two-layer dark chocolate cake

CHEESECAKE

Seasonal cheesecake topped with seasonal fruit

BREAD PUDDING

Mandola family recipe loaded with cinnamon, apples and raisins, topped with a New Orleans bourbon sauce

BANANA KEY LIME PIE

Homemade graham cracker crust lined with sliced bananas and filled with creamy key lime custard

Houston Lunch

Menu selection includes french bread, iced tea, soda, and coffee
\$47.95 per person package

FIRST COURSE

Please Select Two Options and Guest will Select One

SICILIAN SALAD

Mixed greens, red cabbage, artichoke heart, olive, tomato, carrots and green onions with Italian vinaigrette

CAESAR SALAD

Romaine hearts, shaved Parmesan cheese, croutons, and bacon tossed in homemade Caesar dressing

CUP OF MAMA'S GUMBO

Mama Mandola's Creole style seafood gumbo served with rice

CUP OF CRAB BISQUE

A velvety mix of lump crab meat, cream, onions, and bell pepper

SECOND COURSE

Please Select Three Options and Guest will Select One

CHICKEN JOHN KIM

Grilled chicken breast cutlet topped with mushrooms, roasted peppers, and white wine butter sauce served with a side of red-skinned mashed potatoes and the vegetable of the day

SNAPPER TOMMY

Broiled snapper filet topped with jumbo lump crab meat and pico de gallo served with red-skinned mashed potatoes and the vegetable of the day

LINGUINI TONY

Five grilled jumbo shrimp tossed with tomato, garlic, olive oil, and herbs

6 OZ FILET

Topped with shallot Marsala sauce and served with red-skinned mashed potatoes and the vegetable of the day

THIRD COURSE

Please Select Two Options and Guest will Select One

CHOCOLATE CAKE

Homemade two-layer dark chocolate cake

CHEESECAKE

Seasonal cheesecake topped with seasonal fruit

BREAD PUDDING

Mandola family recipe loaded with cinnamon, apples and raisins, topped with a New Orleans bourbon sauce

BANANA KEY LIME PIE

Homemade graham cracker crust lined with sliced bananas and filled with creamy key lime custard

Texas Dinner

Menu selection includes french bread, iced tea, soda, and coffee
\$57.95 per person package

FIRST COURSE

Please Select Two Options and Guest will Select One

SICILIAN SALAD

Mixed greens, red cabbage, artichoke heart, olive, tomato, carrots and green onions with Italian vinaigrette

CAESAR SALAD

Romaine hearts, shaved Parmesan cheese, croutons, and bacon tossed in homemade Caesar dressing

CUP OF MAMA'S GUMBO

Mama Mandola's Creole style seafood gumbo served with rice

CUP OF CRAB BISQUE

A velvety mix of lump crab meat, cream, onions, and bell pepper

SECOND COURSE

Please Select Three Options and Guest will Select One

TRUFFLED AIRLINE CHICKEN

Pan seared oven roasted airline chicken served over red-skinned mashed potatoes topped with a baby arugula salad, wild mushrooms and truffle oil

SHRIMP & CRAB PASTA

Shrimp and crab meat in slow cooked pomodoro sauce with fresh house made linguini

SHRIMP WITH FETTUCINI ALFREDO

Five grilled jumbo shrimp tossed with creamy Alfredo sauce

8 OZ FILET MIGNON

Topped with shallot Marsala sauce and served with red-skinned mashed potatoes and the vegetable of the day

GRILLED SEAFOOD PLATTER

Grilled combination of snapper, shrimp, oysters, and scallops with red-skinned mashed potatoes and the vegetable of the day

THIRD COURSE

Please Select Two Options and Guest will Select One

CHOCOLATE CAKE

Homemade two-layer dark chocolate cake

CHEESECAKE

Seasonal cheesecake topped with seasonal fruit

BREAD PUDDING

Mandola family recipe loaded with cinnamon, apples and raisins, topped with a New Orleans bourbon sauce

BANANA KEY LIME PIE

Homemade graham cracker crust lined with sliced bananas and filled with creamy key lime custard

River Oaks Dinner

Menu selection includes french bread, iced tea, soda, and coffee
\$69.95 per person package

FIRST COURSE

Please Select Two Options and Guest will Select One

SICILIAN SALAD

Mixed greens, red cabbage, artichoke heart, olive, tomato, carrots and green onions with Italian vinaigrette

CAESAR SALAD

Romaine hearts, shaved Parmesan cheese, croutons, and bacon tossed in homemade Caesar dressing

CUP OF MAMA'S GUMBO

Mama Mandola's Creole style seafood gumbo served with rice

CUP OF LOBSTER BISQUE

A velvety mix of lump lobster meat, cream, onions, and bell pepper

SECOND COURSE

Please Select Three Options and Guest will Select One
Served with a Side of Red-Skinned Mashed Potatoes and the Vegetable of the Day

CHICKEN SALTIMBOCCA

Prociutto wrapped grilled chicken breast cutlet topped with a white wine butter sauce

AHI TONNO STEAK

Blackened Ahi Tuna steak with a crust of fritti capers, artichokes, and sun-dried tomatoes served with lemon butter sauce

SNAPPER MARTHA

Grilled filet topped with shrimp, crawfish tails, and crab meat sautéed in a basin wine butter sauce

8 OZ FILET MIGNON

Topped with shallot Marsala sauce served

14 OZ BLACKENED RIB EYE

Skillet blackened and topped with sliced fried leeks

THIRD COURSE

Please Select Two Options and Guest will Select One

CHOCOLATE CAKE

Homemade two-layer dark chocolate cake

CHEESECAKE

Seasonal cheesecake topped with seasonal fruit

BREAD PUDDING

Mandola family recipe loaded with cinnamon, apples and raisins, topped with a New Orleans bourbon sauce

BANANA KEY LIME PIE

Homemade graham cracker crust lined with sliced bananas and filled with creamy key lime custard

Appetizers, Trays, and Bowls

HORS D'OEUVRES

To complement your pre set menu selection add on some of our delicious appetizers!
One: 3.50 per guest / Three: 8.00 per guest

MINI SPIEDINI MINI CRAB CAKES COCKTAIL VINCENTE CRAB BALLS

CAPRESE SKEWERS STUFFED MUSHROOM CAPS MELON WRAPPED PROSCIUTTO

MINI BAGEL SALMON LOX LOBSTER DEVEILED EGGS CRAWFISH HUSH PUPPIES

PLATTER AND BOWLS

CHEESE PLATTER

A variety of cheese served with crackers
Serves 30 / 120

CHILLED SEAFOOD ON ICE

A variety of our chilled seafood on ice
Serves 3-4 / 39.95

SHRIMP BOWL

House-prepared Cajun boiled shrimp on ice
Serves 6 / 18.85 LB

VEGETABLE TRAY

As assortment of fresh vegetables
Serves 30 / 59.95

Private Dining

Tony Mandola's Gulf Coast Kitchen offers several menus perfect for cocktail parties, conference lunches, and traditional private dining events. We offer pre-set menus with per-guest prices, as well as family style hors d'oeuvres and party trays.

PRIVATE DINING ROOMS FOR SMALL & LARGE PARTIES

Our banquet rooms and patio are perfect for holiday gatherings, social events, rehearsal dinners, and company functions. Our experienced Event Coordinators can help personalize any occasion. Tables in our private dining rooms may be arranged in a variety of ways to accommodate your event.

TAKING CARE OF THE DETAILS

Let our team of dedicated and personal Event Coordinators handle every detail for your event: beautiful table settings, fresh floral arrangements, candles, and audio visual equipment. Some additional fees may be required.

For more information about our Private Dining Food and Beverage Minimums please contact us or visit our website at www.tonymandolas.com.

Book your next event at Tony Mandola's Gulf Coast Kitchen!



Private Dining MENU

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