



therumhouse.com



new orleans
3128 Magazine St
(504) 941.7560

baton rouge
2112 Perkins Rd
(225) 930-4480

STARTERS

Packaged by the quart and serves 10 to 15

- Fire-Roasted Salsa** \$19.95
Charred tomatoes, onions, jalapeños, and garlic with lime and cilantro. Served with house fried chips
- Queso Blanco Dip** \$24.95
A blend of melted cheeses with a hint of toasted cumin and ground chilies. Served with house-fried chips
- Avocado Mango Dip** \$32.95
Guacamole with fresh chopped avocados, mango, onions, tomatoes and cilantro. Served with salsa and house-fried chips
- Mahi Mahi Fingers** \$34.95
Jamaican beer battered. Served with honey ginger dipping sauce. (25 per order)
- Jamaican Beef Patties** \$24.95
The hamburgers of Jamaica. Layers of crispy dough filled with spicy beef. Served atop black bean sauce with lime cream. (15) per order
- Spicy Flaky Tuna Ceviche Tacos** \$45.95
Spicy ceviche styled tuna with mango, onion, peppers and citrus juices. Served with flaky flour tortilla chips

LEAFY GREENS

Serves 10 to 15

- Rum House Salad** \$39.95
Spinach, roasted sweet potato, toasted pecans, beets, goat cheese crumbles, shaved red onions, and a curry vinaigrette
- Manchego Caesar Salad** \$39.95
Romaine, shaved manchego cheese, spiced croutons served with a classic caesar dressing
- Simple Green Salad** \$39.95
Romaine, tomato, spiced croutons, bacon, cheese, cucumber, carrots. Choice of tangy chimichurri vinaigrette or creamy buttermilk dressing
- Jerked Chicken Chopped Salad** \$49.95
Chopped jerked chicken with an avocado and papaya salad on mixed greens with our guava vinaigrette

LET US BRING THE ISLANDS TO YOU

Ask and you shall receive! Let us bring that Taco Tuesday energy to your next tailgate or backyard. Contact us today for the full service Taco Party options

CARIBBEAN INSPIRED TACOS

Packaged in 2 quart pans and 30 grilled flour tortillas. Serves 10-15

- Brisket** \$39.95
Chimichurri, drizzle of bbq sauce, cilantro and fried shallots
- Duck Duck Goose** \$49.95
Snow pea & carrot slaw, Clement creole shrub rum sauce and crispy duck crackling
- Jerk Chicken** \$39.95
Chopped jerked chicken topped with our mango salsa
- Lamb Vindaloo** \$49.95
Red curried lamb, mint yogurt chutney, sliced plantains
- Calypto Beef** \$45.95
Island marinated flank steak, guacamole and lime cream
- The Carolina** \$39.95
Pulled pork, jalapeno slaw, spicy vinegar BBQ sauce and a roasted corn relish
- Creole Rib** \$45.95
Pulled rib, simmered in our spicy creole tomato bbq sauce. Garnished with cilantro and a roasted poblano pepper
- Pork Molé** \$45.95
Shredded pork, savory mole sauce and grilled pineapple salsa
- Fried Oyster** \$49.95
Cornmeal dusted Louisiana oysters, caper relish and spicy remoulade
- Crispy Fish** \$42.95
Beer battered Mahi Mahi with jalapeño coleslaw
- Flaked Fish** \$45.50
Grilled Mahi Mahi, asparagus, creole tomato chutney and a fresh dill tarter sauce
- Chopped Shrimp** \$45.95
Grilled shrimp, black beans, roasted peppers & onions, queso and pico de gallo
- Chili Glazed Shrimp** \$45.95
Fried shrimp, roasted poblano & red pepper relish and a rum chili glaze
- Rasta** \$36.95
Jerked veggies, avocado lime sour cream and cilantro



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BIGG PLATES

- Pollo Asado** \$49.95
Grilled chicken breast topped with chimichurri
- Red Curry Shrimp "Rundown"** \$65.95
Jumbo Louisiana shrimp in a creamy red curry sauce
- Jerked Roasted Chicken** \$49.95
Chopped jerked chicken thighs glazed with honey-ginger sauce
- Barbeque Pork Ribs** \$62.95
Pork spare ribs basted with spicy papaya BBQ sauce
- Seafood Pepper Pot** \$65.95
A Caribbean bouillabaisse loaded with Mahi Mahi, calamari, mussels, shrimp, scallops, cilantro, in a spicy Jamaican pepperpot sauce. Served medium spicy
- Chopped Pulled Pork** \$58.95
Slow cooked in a roasted garlic sauce
- Trinidad Curried Rasta Veggies** \$35.95
Roasted veggies in a spicy yellow curry sauce

SWEET TREATS

- Buttered Rum Banana Bread Pudding** (Gallon Pan) \$36.95
- Lime Sugar Cookies** (2 dozen) \$28.95
- Coconut Brownies** (2 dozen) \$32.95

BUILD YOUR OWN SLIDERS

Party Sandwich Trays contain 50 pieces

- Cuban** \$74.95
Pulled pork, ham, tomato, pickles, swiss, creole horseradish aioli
- B's Brisket Melt** \$74.95
Chopped beef brisket, jack cheese, onions, sauteed mushrooms, spinach, creole horseradish aioli

SIDES DISHES \$35.95

- Gallon containers. Serves 10 to 15 people
- Jalapeño Coleslaw
- Jerked Rasta Veggies
- Cornbread Dressing
- Fried Plantains
- Coconut Mango Rice
- Roasted Poblano & Manchego Polenta
- Black Beans with Chorizo Relish & Sour Cream
- Ancho Pepper Mashed Potatoes
- Mac & Cheese
- Smothered Greens

RUM HOUSE PARTIES

***Pickup Parties**
Minimum of 20 people

****Drop off Parties**
Minimum of 35 people. Drop off parties are served buffet style. Everything needed for the delivery, set up, and serving of the party is included. Servers available for an additional charge upon request

BIGGS PARTY

- Starters**
- Fire-Roasted Salsa \$17.95 /person*
- Avocado Mango Dip \$22.95/person**

- Choose One Salad**
- Spinach Sweet Potato Salad
- Manchego Caesar Salad

- Choose Two Entrees**
- o Red Curry Shrimp "Rundown" in a creamy red curry sauce
- o Trinidad Curried Rasta Veggies a spicy yellow curry sauce
- o Pulled Slow Smoked Pork simmered in a roasted garlic sauce
- o Jerked Roasted Chicken Thighs with honey-ginger glaze

- Choose Two Sides**
- Mac & Cheese
- Rasta Veggies
- Coconut Mango Rice
- Black Beans
- Cornbread Dressing
- Fried Plantains
- Poblano Polenta
- Smothered Greens
- Jalapeño Coleslaw

TACO PARTY

- Starters**
- Fire-Roasted Salsa \$19.95 /person*
- Avocado Mango Dip \$24.95/person**

- Choose Two Style Tacos**
- o Brisket with BBQ, Chimichurri, Fried Shallots & Cilantro
- o Jerk Chicken with Mango Relish
- o Carolina with Jalapeño Coleslaw & Corn Relish
- o Creole Rib with Creole BBQ & Poblano Peppers
- o Pork Molé with a Grilled Pineapple Relish
- o Rasta with an Avocado Sour Cream & Cilantro
- o Calypso Beef with Guacamole & Cilantro

- Entree**
- Red Curry Shrimp "Rundown"

- Sides**
- Coconut Mango Rice
- Fried Plantains



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BEVERAGES

by the gallon

- \$10 Iced Tea
- \$45 Margarita
rocks or frozen
- \$50 Fruit Twist Margarita frozen
- \$60 Top Shelf rocks
- \$70 Painkiller
- \$45 Rum House Punch
- \$30 Sangria

TAILGATOR PACKAGE

\$399 + Serves 15 to 20

- 15 Jamacian beef patties
- 1-qt salsa
- 1-qt avocado mango dip
- Order of Brisket Tacos
- Order of Jerk Chicken Tacos
- Cuban Pork Sliders
- Pan of BBQ Ribs
- Plantains
- Smothered Greens
- Mac and Cheese
- Coconut Brownies

ORDERING

Orders must be placed and confirmed 24 hrs before pickup at the store. You can place your order by calling the appropriate restaurant and selecting the catering option. Please leave your name, contact information and any relevant questions and we will call you back the same business day.

STORE HOURS FOR PLACING CATERING ORDERS

NEW ORLEANS

504.941.7560
Monday thru Friday 9am to 5pm

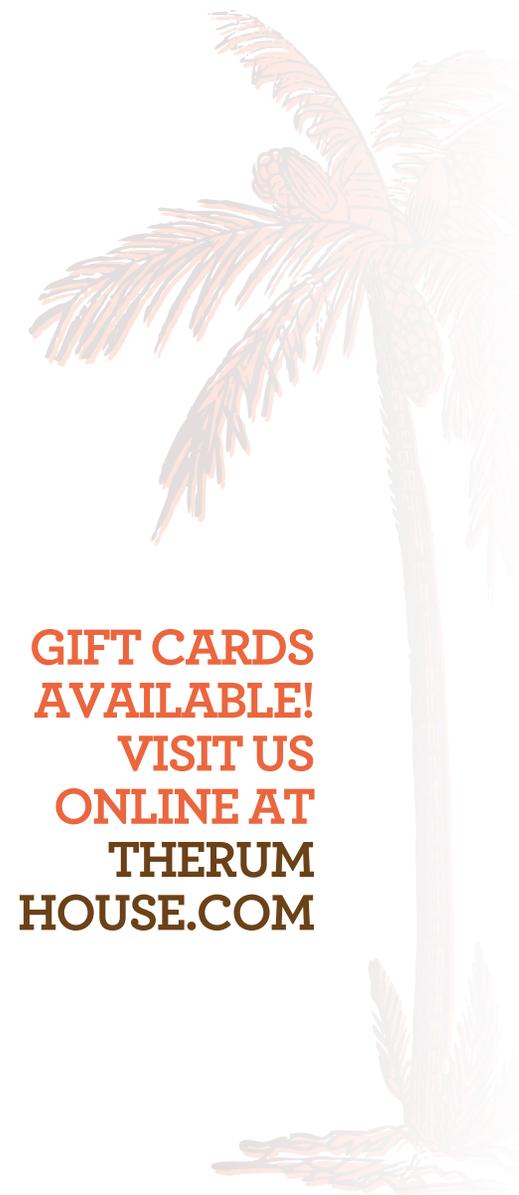
BATON ROUGE

225.930.4480
Tuesday thru Sunday 9am to 5pm

Orders placed after 5 pm will be returned the next business day.

PAYMENTS

We accept all major credit cards and cash payments. Orders over \$200 will require a valid credit card to place the order. Payments are processed at the time of pickup.



**GIFT CARDS
AVAILABLE!
VISIT US
ONLINE AT
THERUM
HOUSE.COM**