



Catering Menu & Pricing

Days of Operation: Monday – Saturday, **Closed:** Holiday & Sundays

Typical Event Start Times: 11am, 12pm, 12:30pm, 1pm, 6pm, 6:30pm, 7pm or 10:30pm
(arrival/set up: about 15-30 minutes prior to event)

Sample Menu Packages

\$10/pp for unlimited Chicken Jambalaya, Red Beans, Southern Style Hushpuppies

\$11/pp for unlimited K-Tacos (choice of: Steak, Chicken, Blackened Fish, Fried Fish, BBQ Pork)

\$14/pp for unlimited K-Tacos (choice of: Steak, Chicken, Blackened Fish, Fried Fish, Pork) and Po-Boy Sliders

\$17/pp for unlimited K-Tacos, Po-Boy Sliders, Chicken K-Sadillas

\$20/pp for unlimited K-Tacos, Po-Boy Sliders, Chicken K-Sadillas, Surf 'n Turf Jamburritos

+ \$2/pp for each additional hour added to event

+ \$2.50/pp for unlimited drinks
(Louisiana Sweet Tea, Lemonade and Water)

Vegetarian options available like Eggplant Creole K-Tacos, K-Sadillas, Jamburritos

Other Specials/Desserts: may be requested for an additional cost

Customized a la carte menus are available.

Prices & Minimums are subject to change at anytime, at Jamburritos Cajun Grille's discretion.

To-Go Orders are not permitted for all "unlimited" events.

Truck Minimum Food Orders (based on a two hour, all you can eat, event)

\$600 for most Events (Monday – Thursday)

\$1000 for most Events (Friday & Saturday)

For events longer than two hours, the minimums and charge per person will increase.

Due to the nature of this type of event, to-go's are not allowed.

Minimum Food Orders may increase if the event falls outside our typical event start times.

Miscellaneous Charges

*Local City Sales tax, (depends on what city the event is in) 15% Service charge & *Travel Fees (if applicable).*

Event price is subject to change based on end times, additional hours, additional guests & location.

**Travel fees are applicable to locations 8 miles outside the Phoenix Metro area (for labor & utilities).*

Price are subject to change without notice.



"A Mobile Cajun Eatery"
Serving Jambalaya
wrapped up like a burrito.

We cater special, private and corporate events.

Rent our Mardi Gras Mobile out for your next party.

Contact us at 623-687-6951

Phone 623-687-6951

Fax 866-560-0916

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www.jamburritos.com



THE JAMBURRITOS STORY

In 1988, we traveled to New Orleans to capture the essence of Cajun-Creole cooking and an ambience reminiscent of the Crescent City. The dishes on the menu were inspired by our trip to the Big Easy. What we did not bring back was the fat. We have found that fat is not the only way to get flavor. We use fresh quality ingredients to prepare each and every dish. Every morsel is savory to the last drop.

Our signature sandwich, the Jamburrito, was born out of our fascination with the burrito. It seemed to lend itself to quick service. So, we began experimenting with Cajun burritos—a tortilla wrapped around all your New Orleans delicacies, like Andouille sausage, shrimp, chicken, rice, peas, Creole and Etouffee sauce. We named this sandwich "Jamburrito" - jambalaya wrapped up like a burrito. This led to the name of the company: Jamburritos "Cajun Grille". Next, we created the K-Taco, mouth watering Beef Tacos and Chicken Tacos – served with black bean salsa, topped with shredded monterey jack cheese and shredded cabbage.

Our dishes are often described as 'comfort food' – food that looks good, smells good, tastes good, and makes you feel good. Our commitment to quality food and friendly service has won us critical acclaim and more importantly guest satisfaction.

Thank you for stopping by and we hope that you will visit with us again soon. See you at the next event! In the meantime, as they say in Louisiana: "Laissez les bons temps rouler!" (Let the good times roll!) Michael J. Brown, Chef/Owner



Don't Forget To Checkout Our Daily Blackboard Specials



(Prices Include Sales Tax)

Chicken Jamburrito \$7

Chicken Etouffee, Jambalaya Rice with Smoked Andouille Sausage, Creole Sauce, Shredded Monterey Jack Cheese & Shredded Lettuce, wrapped in a warm tortilla

Steak Jamburrito \$8

Steak Etouffee, Jambalaya Rice with Smoked Andouille Sausage, Creole Sauce, Shredded Monterey Jack Cheese & Shredded Lettuce, wrapped in a warm tortilla

Veggie Jamburrito \$8

Creole Cabbage, Black Bean Salsa, Shredded Monterey Jack Cheese and Shredded Lettuce, served with white rice in a warm tortilla

K-Sadilla

Chicken K-Sadilla \$7

Chicken Etouffee, Shredded Monterey Jack Cheese, Creole Cabbage, in a Grilled Tortilla with a side of Cajun Sour Cream

Steak K-Sadilla \$7

Steak Etouffee, Shredded Monterey Jack Cheese, Creole Cabbage, in a Grilled Tortilla, with a side of Cajun Sour Cream

K-Taco (3)

Chicken K-Taco \$7

Chicken Etouffee, Shredded Monterey Jack Cheese, Black Bean Salsa, Shredded Cabbage on 3 Grilled Mini Corn Tortillas

Steak K-Taco \$8

Steak Etouffee, Shredded Monterey Jack Cheese, Black Bean Salsa, Shredded Cabbage on 3 Grilled Mini Corn Tortillas

Kids Menu

Cheese Crisp & Hushpuppies \$5

Fried Catfish Fingers & Jambalaya Rice with Smoked Andouille Sausage \$5

Sauce Definitions

Creole Sauce – Tomatoes, garlic, peppers and onions simmered in mild-medium Cajun seasonings.

Etouffee Sauce – (Ah-too-fay) in French this means to smother, this is a Cajun mild-medium brown gravy.

Bowls

Chicken Jambalaya Bowl \$7

Chicken Etouffee, Jambalaya Rice with Smoked Andouille Sausage, Creole Sauce, Shredded Monterey Jack Cheese, Shredded Lettuce

Steak Jambalaya Bowl \$8

Steak Etouffee, Jambalaya Rice with Smoked Andouille Sausage, Creole Sauce, Shredded Monterey Jack Cheese, Shredded Lettuce

Veggie Jambalaya Bowl \$8

Creole Cabbage, Black Bean Salsa, Shredded Monterey Jack Cheese, Shredded Lettuce

Try Our Famous (Fried or Grilled "Blackened")

Texas Toast Catfish Sandwich \$7

Shredded Lettuce, Tomato and Cajun Tartar

Catfish Jamburrito \$8

Jambalaya Rice with Smoked Andouille Sausage, Cajun Tartar, Black Bean Salsa, Shredded Monterey Jack Cheese & Shredded Lettuce

Catfish Plate \$8

Served with Jambalaya Rice with Smoked Andouille Sausage & Small Salad



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Jamburritos purchases many of its ingredients locally and uses all natural whenever possible. We use fresh high quality ingredients and can cater to vegetarian and gluten free diets.

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