



LANDRY'S[®]
SEAFOOD HOUSE

HOLIDAY

PRIVATE DINING



LANDRY'S[®]

SEAFOOD HOUSE

We highly recommend planning for 10-12 pieces per guest for lunch and dinner receptions.

HOT SELECTIONS

Cheesy Crawfish Toast 25 pieces	\$75
Nawlin's Baked Crawfish Oysters 25 pieces	\$110
Mini Crab Cakes 25 pieces	\$125
Granny Dee's Meatballs 25 pieces	\$65
Seafood Stuffed Jalapeños 25 pieces	\$110
Seafood Stuffed Mushrooms 25 pieces	\$85
Coconut Shrimp 25 pieces	\$80
Chicken Fingers 25 pieces	\$60
Shrimp + Sausage Skewers 25 pieces	\$85
Fried Zucchini 25 pieces	\$45
Fried Calamari 25 pieces	\$85

COLD SELECTIONS

Oysters on the Half Shell 25 pieces	\$85
Seared Yellowfin Tuna 25 pieces	\$150
Jumbo Cocktail Shrimp 25 pieces	\$100
Fresh Vegetable Crudités 50 pieces	\$110
Fresh Fruit 50 pieces	\$100
Domestic Cheese + Crackers 50 pieces	\$80
Chilled Seafood Platter 2-3 guests	\$60
Ahi Tuna Poke 25 portions	\$100



CARVING STATIONS

\$75 chef fee applies | serves approximately 30 guests each

Beef Tenderloin \$595

Bone-In Ham \$250

Roasted Turkey Breast \$225

Prices do not include banquet fee, applicable sales taxes, or a discretionary gratuity for your service staff.

Prices are subject to change without notice until event contract is signed and menu is selected.

PLATED LUNCH

LANDRY'S SEAFOOD HOUSE

SILVER | \$35 per guest

includes choice of soft drink, iced tea or coffee

STARTERS (select one)

Fresh Garden Salad | Caesar Salad | Shrimp Gumbo (+\$5 per guest)

ENTRÉES (select three)

Landry's Chopped Steak grilled, sautéed mushrooms and onions, mashed potatoes

Chicken Romano linguini, roasted tomato cream

Cedar Planked Salmon rice pilaf, seasonal vegetables

Grilled Shrimp rice pilaf, seasonal vegetables

Blackened Mahi Sandwich remoulade, crispy french fries

GOLD | \$39 per guest

includes choice of soft drink, iced tea or coffee

STARTERS (select one)

Fresh Garden Salad | Caesar Salad | Shrimp Gumbo (+\$5 per guest)

ENTRÉES (select three)

Buttermilk Fried Shrimp crispy french fries, onion strings

Chicken & Mushrooms mushroom cream sauce, rice pilaf, seasonal vegetables

Grilled Mahi Mahi rice pilaf, seasonal vegetables

Penne Alfredo blackened chicken or shrimp, tomatoes, green peas, alfredo sauce

Fish & Shrimp crispy french fries, onion strings

DESSERTS (select one) +\$8 per guest

New York Style Cheesecake | Bread Pudding | Key Lime Pie

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LANDRY'S
SEAFOOD HOUSE**SILVER** | \$51 per guest

includes choice of soft drink, iced tea or coffee

STARTERS (select one)

Fresh Garden Salad | Caesar Salad | Shrimp Gumbo (+\$5 per guest)

ENTRÉES (select three)

Top Sirloin prepared medium-rare, mashed potatoes

Chicken Romano linguini, roasted tomato cream

Grilled Shrimp rice pilaf, seasonal vegetables

Penne Alfredo blackened chicken or shrimp, tomatoes, green peas, alfredo sauce

Fish & Shrimp crispy french fries, onion strings

GOLD | \$59 per guest

includes choice of soft drink, iced tea or coffee

STARTERS (select one)

Fresh Garden Salad | Caesar Salad | Shrimp Gumbo (+\$5 per guest)

ENTRÉES (select three)

Top Sirloin & Shrimp Scampi prepared medium-rare, mashed potatoes

Chicken & Mushrooms mushroom cream sauce, rice pilaf, seasonal vegetables

Mahi Pontchartrain broiled mahi, jumbo lump crab, mushrooms, rice pilaf, seasonal vegetables

Shrimp Enbrochette seafood stuffing, pepper jack, jalapeños, bacon-wrapped, mornay sauce

Cedar Planked Salmon rice pilaf, seasonal vegetables

DESSERTS (select one) +\$8 per guest

New York Style Cheesecake | Bread Pudding | Key Lime Pie

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LANDRY'S SEAFOOD HOUSE

PLATINUM | \$76 per guest

includes choice of soft drink, iced tea or coffee

STARTERS (please select one)

Iceberg Wedge Salad | Caesar Salad | Shrimp Gumbo (+\$5 per guest)

ENTRÉES

Filet Mignon medium-rare, mashed potatoes

Snapper Hemingway parmesan encrusted, lump blue crab, rice pilaf, seasonal vegetables

Chicken Victoria lump blue crab, shrimp, capers, tomatoes, green onions, rice pilaf, seasonal vegetables

DESSERTS (please select one)

New York Style Cheesecake | Bread Pudding | Key Lime Pie

DIAMOND | \$91 per guest

includes choice of soft drink or iced tea

STARTERS (please select one)

Iceberg Wedge Salad | Caesar Salad | Shrimp Gumbo (+\$5 per guest)

ENTRÉES

Filet Mignon + Lobster Tail medium-rare, mashed potatoes

Red Snapper Pamela scallops, shrimp, mushrooms, rice pilaf, seasonal vegetables

Seared Sea Bass rice pilaf, seasonal vegetables

DESSERTS (please select one)

New York Style Cheesecake | Bread Pudding | Key Lime Pie

FAMILY STYLE SIDES

serves approximately 4 guests each

Au Gratin Potatoes \$11.5

Dirty Rice \$8

Loaded Mashed Potatoes \$10

Jumbo Shrimp Scampi \$12

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LANDRY'S[®]

SEAFOOD HOUSE

PLATED | \$28 per guest

minimum of 20 guests | available 8am-12pm | includes choice of juice or coffee

ENTRÉES (please select four)

Strawberry Mascarpone French Toast challah bread, maple rum pecan syrup

Crab Cakes Benedict sliced tomatoes, hollandaise, fiesta potatoes

Omelette Acadiana andouille sausage, crawfish tails, corn pico de gallo, mornay sauce, fiesta potatoes

Spanish Omelette diced tomatoes, onions, chorizo, spinach, mozzarella, spicy Creole sauce, fiesta potatoes

Tasso Ham + Gouda Omelette bell peppers, onions, smoked gouda, fiesta potatoes

Classic Eggs Benedict poached eggs, Canadian bacon, hollandaise, fiesta potatoes

Salmon O'Brien grilled, sautéed spinach, asparagus, hollandaise, fiesta potatoes

Steak + Eggs center cut 8oz sirloin, 2 eggs prepared any style, fiesta potatoes +\$10 per guest

ENHANCEMENTS

Sausage \$6 per guest

Build-Your-Own Bloody Mary \$6 each | +\$2 the works

Bacon \$5 per guest

Mimosa Bar \$35 per guest | 2 hours

Assorted Pastries \$16 each per 10 guests

Fresh Fruit Platter \$100 per 25 guests

BUFFET | \$33 per guest

minimum of 30 guests | available 8am-12pm | includes choice of juice or coffee

Fresh Fruit | Assorted Pastries | Scrambled Eggs | Bacon

Domestic Cheese + Crackers | Sausage Links | Fiesta Potatoes | Omelette Station

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HAPPY HOUR SELECTIONS

Available Monday-Thursday 3pm-6pm | Minimum of 30 guests

HOT SELECTIONS

New Orleans Crawfish Bread	\$75
25 pieces	
Steamed Mussels	\$80
25 pieces	
Mini Crab Cakes	\$125
25 pieces	
Seafood Stuffed Jalapeños	\$110
25 pieces	
Seafood Stuffed Mushrooms	\$85
25 pieces	
Coconut Shrimp	\$80
25 portions	
Chicken Fingers	\$60
25 portions	
Shrimp + Sausage Skewers	\$85
25 pieces	
Fried Zucchini	\$45
25 pieces	
Fried Calamari	\$85
25 pieces	
Shrimp Enbrochette	\$115
25 pieces	

COLD SELECTIONS

Oysters on the Half Shell	\$85
25 pieces	
Jumbo Cocktail Shrimp	\$100
25 pieces	
Tomato + Mozzarella Skewers	\$55
25 pieces	
Domestic Cheese + Crackers	\$80
25 pieces	

DRAFTS | \$4.75

Dos Equis Lager
Galveston Island Tiki Wheat
Karch Bach Hopadillo IPA
Sam Adams Seasonal
Yuengling Flight

WINE | \$8

Chateau Ste Michelle Chardonnay
Rodney Strong 'Charlotte's Home'
Sauvignon Blanc
Lucia Bosio Moscato D'Asti
Château de Berne 'Romance' Rosé
J. Lohr 'Seven Oaks'
Cabernet Sauvignon
Josh Cellars Merlot
Oyster Bay Pinot Noir
El Coto Rioja

COCKTAILS | \$7

Landry's Famous Mai Tai
Captain's Punch
Gold Margarita
Mango Mojito
Pomegranate Martini
Raspberry Lemon Drop
Sparkling Lavender Martini

A bartender may be required for an additional \$50 per hour fee.

HOSTED CONSUMPTION BAR

Cocktails are charged on a consumption basis and billed on the main tab. The host may specify offerings and timeframe to suit the needs of the event.

CASH BAR

Guests are charged per drink as it is served; banquet fee is added to the host's check.

OPEN BAR PACKAGES

For the safety of our guests, and to ensure you have a pleasant event, we do NOT offer shot service on open bars. Minimum 40 guests.

BEER + WINE

House Red + White Wines,
Draft + Bottled Beer

Hourly Pricing

2 hours	\$25 per guest
3 hours	\$29 per guest
4 hours	\$32 per guest
5 hours	\$35 per guest

PREMIUM

includes all standard items plus:

Absolut, Beefeater, Tanqueray, Crown Royal
Johnnie Walker Red, Jose Cuervo Gold,
Hennessy VS, Jack Daniel's, Bacardi, Captain
Morgan, Select Import Beers (Heineken,
Corona, etc.)

Hourly Pricing

2 hours	\$35 per guest
3 hours	\$39 per guest
4 hours	\$45 per guest
5 hours	\$50 per guest

STANDARD

House Brand Vodka, Gin, Rum,
Tequila, Bourbon, Scotch,
Red + White Wine, Select Domestic Beers
(Budweiser, Miller Lite, etc.)

Hourly Pricing

2 hours	\$28 per guest
3 hours	\$33 per guest
4 hours	\$37 per guest
5 hours	\$40 per guest

DELUXE

includes all premium items plus:

Grey Goose, Tito's, Bombay Sapphire,
Johnnie Walker Black, Glenlivet 12 Yr.,
Maker's Mark, Sauza Gold,
Remy Martin VSOP

Hourly Pricing

2 hours	\$39 per guest
3 hours	\$44 per guest
4 hours	\$50 per guest
5 hours	\$55 per guest



Claus & Effect \$14

Casamigos Blanco Tequila, Cointreau Orange
Liqueur, Real Cream of Coconut, fresh lime

Snow-sicle (zero proof option) \$12

Fluère Spiced Cane Rum Alternative, Real Cream
of Coconut, orange juice, lemonade, Sprite

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