APPETIZERS

LANDRY'S
SEAFOOD HOUSE

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

HOT SELECTIONS

Seafood Stuffed Jalapeños 25 pieces	$85
Seafood Stuffed Mushrooms 25 pieces	$85
Coconut Shrimp 25 pieces	$80
Chicken Fingers 25 pieces	$60
Shrimp + Sausage Skewers 25 pieces	$85
Beef Skewers 25 pieces	$103
Mini Muffalettas 25 pieces	$115
Fried Zucchini 25 portions	$45
Fried Calamari 25 portions	$85

COLD SELECTIONS

Oysters on the Half Shell 25 pieces	$85
Jumbo Cocktail Shrimp 25 pieces	$100
Fresh Vegetable Crudites 25 portions	$110
Fresh Fruit 25 portions	$100
Domestic Cheese + Crackers 25 portions	$80

PLATED LUNCH

LANDRY'S
SEAFOOD HOUSE

SILVER | $31 per guest

includes choice of soft drink or iced tea

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

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

New Orleans BBQ Shrimp french bread

Fish Po-Boy french fries, onion strings

Crawfish Étouffée steamed white rice

GOLD | $36 per guest

includes choice of soft drink or iced tea

STARTERS (select one)

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

ENTRÉES (select three)

Southern Fried Catfish french fries, onion strings

Chicken + Mushrooms mushroom cream sauce, dirty rice, seasonal vegetables

Grilled Salmon lemon butter sauce, dirty rice, seasonal vegetables

Zatarain's Fried Shrimp french fries, onion strings

Shrimp + Grits okra stew

Fish + Étouffée grilled fish, crawfish étouffée, dirty rice, seasonal vegetables

DESSERTS (select one) +$7 per guest

New York Style Cheesecake | Bread Pudding | Key Lime Pie

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 DINNER

LANDRY'S
SEAFOOD HOUSE

STARTERS (select one)

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

SILVER | $44 per guest

includes choice of soft drink or iced tea

ENTRÉES (select three)

Southern Fried Catfish french fries, onion strings
Top Sirloin medium-rare, mashed potatoes (+$8 per guest)
Shrimp Étouffée steamed white rice
Grilled Salmon lemon butter sauce, dirty rice, seasonal vegetables
Penne Alfredo blackened chicken or shrimp, tomatoes, green peas, alfredo sauce
Fried Fish + Shrimp french fries, onion strings

GOLD | $51 per guest

includes choice of soft drink or iced tea

ENTRÉES (select three)

Blackened Catfish Atchafalaya crawfish, lemon butter
Top Sirloin + Shrimp Scampi medium-rare, mashed potatoes (+$8 per guest)
Crawfish Étouffée steamed white rice
Stuffed Redfish pimento cheese grits, seasonal vegetables
Chicken + Mushrooms mushroom cream sauce, dirty rice, seasonal vegetables

PLATINUM | $58 per guest

includes choice of soft drink or iced tea

ENTRÉES (select three)

Crab Stuffed Mahi pimento cheese grits, seasonal vegetables
Filet Mignon + Shrimp Scampi medium-rare, mashed potatoes (+$9 per guest)
Snapper Hemingway parmesan encrusted, lump blue crab, dirty rice, seasonal vegetables
Crescent City Redfish blackened shrimp, crab, crawfish, pimento cheese grits
Chicken Rockefeller spinach, bacon, cream cheese, anisette, penne pasta, alfredo sauce

DESSERTS (select one) +$7 per guest

New York Style Cheesecake | Bread Pudding | Key Lime Pie

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BUFFET SELECTIONS

LANDRY'S
SEAFOOD HOUSE

includes salad + choice of soft drink, iced tea, or coffee | minimum of 50 guests

SIDES (select two)

Creole Green Beans | Mashed Potatoes | Vegetable Medley

Dirty Rice | Pimento Cheese Grits

ENTRÉES (+$5 per guest to add gumbo or bisque)

LUNCH | $37 per guest

(select three)

Southern Fried Catfish
Broiled Lemon Pepper Catfish
Lemon Choke Chicken
Fried Popcorn Shrimp
Shrimp Étouffée
Pasta Jambalaya

DINNER | $57 per guest

(select three)

Mahi Verona
Fish + Étouffée
Lemon Choke Chicken
Shrimp Enbrochette
Fried Shrimp
Blackened Shrimp Fettuccine
Sliced Top Round
Prime Rib (+$10 per guest)

DESSERTS (select one)

New York Style Cheesecake | Bread Pudding | Key Lime Pie

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SEAFOOD HOUSE

ALCOHOL

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

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

PREMIUM

includes all standard items plus:

Stolichnaya, Absolut, Beefeater, Tanqueray,
Johnnie Walker Red, Seagram's 7/VO,
Crown Royal, 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

DELUXE

includes all premium items plus:

Grey Goose, Belvedere, Bombay Sapphire,
Johnnie Walker Black, Glenlivet 12 Yr.,
Maker's Mark, Sauza Blue Silver, 1800,
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

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