LANDRY'S KITCHEN

GULF COAST COOKIN'

PRIVATE DINING

LANDRY'S KITCHEN
GULF COAST COOKIN'

NIBBLES & FIXIN'S

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

HOT SELECTIONS

SEAFOOD STUFFED JALAPEÑOS | 25 pieces	$85
SHRIMP KISSES | 25 pieces	$85
COCONUT SHRIMP | 25 pieces	$55
CHICKEN FINGERS | 25 pieces	$60
SHRIMP & SAUSAGE SKEWERS | 25 pieces	$75
FRIED ZUCCHINI | 25 portions	$45
FRIED CALAMARI | 25 portions	$85

COLD SELECTIONS

OYSTERS ON THE HALF SHELL | 25 pieces	$75
JUMBO COCKTAIL SHRIMP | 25 pieces	$50
FRESH VEGETABLE CRUDITES | 50 pieces	$50
FRESH FRUIT | 50 pieces	$60
DOMESTIC CHEESE & CRACKERS | 50 pieces	$75

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LANDRY'S KITCHEN
GULF COAST COOKIN'

LUNCH

SILVER | $26 per guest

INCLUDES CHOICE OF SOFT DRINK OR ICED TEA

STARTERS (please select one)

FRESH GARDEN SALAD | CAESAR SALAD | SHRIMP GUMBO (+$5 per guest)

ENTRÉES (please select three)

LANDRY'S BURGER single patty, french fries

CHICKEN ROMANO pasta, roasted tomato cream

GRILLED SHRIMP rice pilaf, seasonal vegetables

BLACKENED MAHI SANDWICH remoulade

LEMON PEPPER TILAPIA broiled or grilled, lemon butter, rice pilaf, seasonal vegetables

GOLD | $31 per guest

INCLUDES CHOICE OF SOFT DRINK OR ICED TEA

STARTERS (please select one)

FRESH GARDEN SALAD | CAESAR SALAD | SHRIMP GUMBO (+$5 per guest)

ENTRÉES (please select three)

SOUTHERN FRIED FISH french fries, tarter sauce

CHICKEN & MUSHROOMS mushroom cream sauce, rice pilaf, seasonal vegetables

GRILLED SALMON rice pilaf, seasonal vegetables

PENNE ALFREDO blackened chicken or shrimp, tomatoes, green peas, alfredo sauce

FISH & SHRIMP french fries, onion strings

LANDRY'S BURGER double patty, french fries

DESSERTS (please select one | +$5 per guest)

NEW YORK STYLE CHEESECAKE | CHOCOLATE CAKE | KEY LIME PIE

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LANDRY'S KITCHEN
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DINNER

SILVER | $37 per guest

INCLUDES CHOICE OF SOFT DRINK OR ICED TEA

STARTERS (please select one)

FRESH GARDEN SALAD | CAESAR SALAD | SHRIMP GUMBO (+$5 per guest)

ENTRÉES (please select three)

TOP SIRLOIN prepared medium-rare, mashed potatoes

CHICKEN & MUSHROOMS mushroom cream sauce, rice pilaf, seasonal vegetables

GRILLED SALMON rice pilaf, seasonal vegetables

SIGNATURE FRESH PONTCHARTRAIN broiled tilapia, mushrooms, white wine cream sauce, rice pilaf

FISH & SHRIMP french fries, onion strings

GOLD | $42 per guest

INCLUDES CHOICE OF SOFT DRINK OR ICED TEA

STARTERS (please select one)

FRESH GARDEN SALAD | CAESAR SALAD | SHRIMP GUMBO (+$5 per guest)

ENTRÉES (please select three)

TOP SIRLOIN & SHRIMP SCAMPI prepared medium-rare, mashed potatoes

CHICKEN PONCHARTRAIN parmesan encrusted, rice pilaf, seasonal vegetables

MAHI VERONA shrimp, artichokes, tomatoes, lemon butter, rice pilaf, seasonal vegetables

SHRIMP KISSES seafood stuffing, pepper jack, jalapeños, bacon-wrapped, bbq sauce

CEDAR PLANKED SALMON rice pilaf, seasonal vegetables

DESSERTS (please select one | +$5 per guest)

NEW YORK STYLE CHEESECAKE | CHOCOLATE CAKE | KEY LIME PIE

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BUFFET

LUNCH | $36 per guest
DINNER | $46 per guest

MINIMUM OF 30 GUESTS
INCLUDES CHOICE OF SOFT DRINK OR ICED TEA AND GARDEN SALAD

ENTRÉES (please select two for lunch or three for dinner)

LEMON PEPPER TILAPIA | CHICKEN PENNE ALFREDO

CHICKEN & MUSHROOMS | CRAWFISH ÉTOUFFÉE | SOUTHERN FRIED FISH

SEAFOOD STUFFED MAHI | GRILLED SALMON | FRIED SHRIMP

TOP SIRLOIN (+$9 per guest)

SIDES (please select two)

HUSHPUPPIES | RICE PILAF | MASHED POTATOES

VEGETABLE MEDLEY | RED BEANS & RICE | VEGETABLE KABOBS

add additional sides for $7 each per guest | add gumbo for $5 per guest

DESSERTS (please select one)

NEW YORK STYLE CHEESECAKE | CHOCOLATE CAKE | KEY LIME PIE

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CHEERS

BAR PACKAGES

For the safety of our guests, and to ensure you have a pleasant event, we do NOT offer shot service on bar packages. A minimum of 40 guests is required. Smaller groups may select from a hosted consumption bar or cash bar. A bartender may be required for an additional fee.

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

STANDARD

House Brand Vodka, Gin, Rum, Tequila, Scotch, Bourbon, Red & White Wine, Select Domestic Beers

HOURLY PRICING

2 hours | $28 per guest
3 hours | $33 per guest
4 hours | $37 per guest

PREMIUM

includes all standard items plus:

Stolichnaya, Absolut, Beefeater, Tanqueray, Crown Royal, Johnnie Walker Red, Seagram's 7/VO, Captain Morgan, Jose Cuervo Gold, Hennessy VS, Jack Daniel's, Bacardi, Select Import Beers

HOURLY PRICING

2 hours | $35 per guest
3 hours | $39 per guest
4 hours | $45 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

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