



Hors D'Oeuvres



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
Fried Zucchini 25 portions	\$45
Fried Calamari 25 portions	\$85
Oysters Rockefeller 25 pieces	\$100

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

Lunch | \$34



includes choice of soft drink or iced tea

STARTERS (please select one)

Fresh Garden Salad | Caesar Salad | Shrimp Gumbo +\$5

ENTRÉES (please select three)

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

Chicken Romano penne 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

Southern Fried Fish french fries, tarter sauce +\$3

Chicken & Mushrooms mushroom cream sauce, rice pilaf, seasonal vegetables +\$4

Grilled Salmon rice pilaf, seasonal vegetables +\$4

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

Fish & Shrimp french fries, onion strings

Signature Fish Pontchartrain broiled tilapia, lump blue crab, mushrooms, white wine cream sauce +\$5

DESSERTS (please select one | +\$7 per guest)

New York Style Cheesecake | Bread Pudding | Key Lime Pie

Dinner Silver | \$45



includes choice of soft drink or iced tea

STARTERS (please select one)

Fresh Garden Salad | Caesar Salad | Shrimp Gumbo +\$5

ENTRÉES (please select three)

Signature Fish Pontchartrain broiled tilapia, lump blue crab, mushrooms, rice pilaf, seasonal vegetables

Fish + Shrimp french fries, onion strings

Grilled Salmon lemon butter sauce, rice pilaf, seasonal vegetables

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

Top Sirloin prepared medium, mashed potatoes (add shrimp scampi +\$7)

Shrimp Enbrochette seafood stuffing, pepper jack, jalapeños, bacon-wrapped, mornay sauce +\$5

Cedar Planked Salmon honey dijon sauce, rice pilaf, asparagus +\$5

Chicken Rockefeller spinach, bacon, cream cheese, anisette, rice pilaf, seasonal vegetables +\$6

Mahi Verona shrimp, artichokes, tomatoes, lemon butter, rice pilaf, seasonal vegetables +\$6

DESSERTS (please select one | +\$7 per guest)

New York Style Cheesecake | Bread Pudding | Key Lime Pie

Dinner Gold | \$67



includes choice of soft drink or iced tea

STARTERS (please select one)

Fresh Garden Salad | Iceberg Wedge Salad | Shrimp Gumbo

ENTRÉES (please select three)

Filet Mignon prepared medium-rare, mashed potatoes

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

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

Red Snapper Pamela scallops, shrimp, mushrooms, rice pilaf, seasonal vegetables +\$7

Filet + Salmon prepared medium-rare, mashed potatoes +\$10

Lobster Tail drawn butter, mashed potatoes +\$10

DESSERTS (please select one)

New York Style Cheesecake | Bread Pudding | Key Lime Pie

Dinner Platinum | \$80



includes choice of soft drink or iced tea

STARTERS (please select one)

Oysters Rockefeller | Shrimp Cocktail | Fried Calamari

SOUP + SALAD (please select one)

Iceberg Wedge | Caesar Salad | Choice of Gumbo

ENTRÉES

Filet Mignon char-grilled, mashed potatoes

Redfish Hemingway parmesan encrusted, lump blue crab, pimento cheese grits, seasonal vegetables

Ultimate Fried Platter tender fish, crispy shrimp, oysters, stuffed crab

Lobster Tail shrimp scampi, mashed potatoes

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

DESSERTS (please select one)

New York Style Cheesecake | Bread Pudding | Key Lime Pie

Buffet

Lunch | \$38

Dinner | \$48



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 | +\$9 for additional selections)

Lemon Pepper Tilapia | Chicken Penne Alfredo

Chicken + Mushrooms | Crawfish Étouffée | Southern Fried Fish

Almond Crusted Mahi | Grilled Salmon | Fried Shrimp

Top Sirloin (+\$11 per guest) | Filet Mignon (+\$19 per guest)

SIDES

(please select two)

Dirty Rice | Rice pilaf | Mashed Potatoes

Vegetable Medley | Green Beans

Lemon Pepper Parmesan Broccoli

add additional sides for \$7 each per guest

add gumbo for \$5 per guest

DESSERTS

(please select one)

New York Style Cheesecake | Bread Pudding | Key Lime Pie

CARVING STATIONS

\$75 chef fee applies
serves approximately 25 guests each

Roast Beef	\$195
Bone-In Ham	\$175
Prime Rib	\$495

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

PREMIUM

includes all standard items plus:
Absolut, Beefeater, Tanqueray,
Crown Royal, Johnnie Walker Red,
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

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

DELUXE

includes all premium items plus:
Grey Goose, Belvedere,
Bombay Sapphire,
Johnnie Walker Black,
Glenlivet 12 Yr., Maker's Mark,
1800 Silver, Remy Martin VSOP

HOURLY PRICING

2 hours | \$39 per guest
3 hours | \$44 per guest
4 hours | \$50 per guest