LANDRY'S®

SEAFOOD HOUSE

PRIVATE DINING

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
Chicken Fingers 25 pieces	$60
Fried Zucchini 25 portions	$45
Fried Calamari 25 portions	$85
Prosciutto Asparagus 25 pieces	$85
Thai Chicken Satay 25 pieces	$60
Oysters Rockefeller 25 pieces	$100
Swedish Meatballs 25 pieces	$65

COLD SELECTIONS

Oysters on the Half Shell 25 pieces	$85
Jumbo Cocktail Shrimp 25 pieces	$100
Fresh Vegetable Crudités 25 portions	$110
Fresh Fruit 25 portions	$100
Domestic Cheese + Crackers 25 portions	$80
Iced Seafood Tower serves 6 guests	$190

PLATED LUNCH

LANDRY'S
SEAFOOD HOUSE

STARTERS (select one)

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

SILVER | $33 per guest

includes choice of soft drink or iced tea

ENTRÉES (select three)

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

Grilled Chicken BLT mozzarella, bacon

Lemon Pepper Tilapia broiled or grilled, lemon butter sauce, rice pilaf, seasonal vegetables

Grilled Shrimp rice pilaf, seasonal vegetables

Crawfish Étouffée steamed rice

Southern Fried Fish french fries, tartar sauce

GOLD | $37 per guest

includes choice of soft drink or iced tea

ENTRÉES (select three)

New Orleans BBQ Shrimp grilled baguette, seasonal vegetables

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

Grilled Salmon rice pilaf, seasonal vegetables

Signature Fish Pontchartrain broiled tilapia, lump blue crab, mushrooms, white wine cream sauce

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

Fish + Shrimp french fries, onion strings

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 | $47 per guest

includes choice of soft drink or iced tea

ENTRÉES (select three)

Almond Crusted Mahi avocado, pico de gallo, blackened shrimp, rice pilaf, seasonal vegetables

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

Grilled Salmon lemon butter sauce, rice pilaf, seasonal vegetables

Grilled Shrimp rice pilaf, seasonal vegetables

Crawfish Étouffée steamed rice

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

GOLD | $59 per guest

includes choice of soft drink or iced tea

ENTRÉES (select three)

Top Sirloin prepared medium, mashed potatoes

Shrimp Fresca parmesan encrusted shrimp, lump blue crab, rice pilaf, seasonal vegetables

Cedar Planked Salmon honey dijon sauce, rice pilaf, asparagus

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

Blackened Redfish + Crawfish Étouffée steamed rice

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

DESSERTS (select one) +$7 per guest

New York Style Cheesecake | Bread Pudding | Key Lime Pie

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PLATED DINNER

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STARTERS (select one)

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

PLATINUM | $69 per guest

includes choice of soft drink or iced tea

ENTRÉES (select three)

Stuffed Mahi rice pilaf, seasonal vegetables

Ribeye prepared medium, mashed potatoes

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

Lobster Tail mashed potatoes, seasonal vegetables

New Orleans BBQ Shrimp grilled baguette, seasonal vegetables

DIAMOND | $90 per guest

includes choice of soft drink or iced tea

ENTRÉES (select three)

Seabass Melissa sautéed shrimp, scallops, lump blue crab, mushrooms, rice pilaf, seasonal vegetables

Filet + Lobster Tail prepared medium, maitre d' butter

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

Stuffed Lobster Tail drawn butter, mashed potatoes

Stuffed Redfish + Shrimp crawfish stuffing, lemon butter, rice pilaf, seasonal vegetables

DESSERTS (select one) +$7 per guest

New York Style Cheesecake | Bread Pudding | Key Lime Pie

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BUFFET SELECTIONS

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Buffet selections require a minimum of 30 guests

LUNCH
$38 per guest
(select two | add a third entrée for $9 per guest)

DINNER
$48 per guest
(select three)

Includes choice of soft drink or iced tea and garden salad

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 (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 (select one)

New York Style Cheesecake | Bread Pudding | Key Lime Pie

CARVING STATIONS

Roast Beef $195
10 lbs, serves approximately 25 guests

Prime Rib $495
10 lbs, serves approximately 25 guests

Bone-In Ham $175
10 lbs, serves approximately 25 guests

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BRUNCH

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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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:

Absolut, Beefeater, Tanqueray,
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, 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

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