

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

HOT SELECTIONS

Seafood Stuffed Jalapeños 25 pieces	\$90
Seafood Stuffed Mushrooms 25 pieces	\$90
Shrimp Enbrochette 25 pieces	\$115
Coconut Shrimp 25 pieces	\$85
Chicken Fingers 25 pieces	\$65
Shrimp + Sausage Skewers 25 pieces	\$90
Fried Zucchini 25 portions	\$50
Fried Calamari 25 portions	\$90

COLD SELECTIONS

Smoked Salmon Rolls 25 pieces	\$90
Jumbo Cocktail Shrimp 25 pieces	\$105
Fresh Vegetable Crudites 25 portions	\$110
Fresh Fruit 25 portions	\$100
Crawfish Crostini 25 pieces	\$60
Tomato + Mozzarella Skewers 25 pieces	\$55
Iced Seafood Tower serves 6 guests	\$195
Domestic Cheese + Crackers 25 portions	\$80

LANDRY'S

SEAFOOD HOUSE

TIER I | \$36 per guest

includes choice of soft drink or iced tea

STARTERS (select one)

Fresh Garden Salad | Caesar Salad | Shrimp Gumbo (+\$6 per guest)

ENTRÉES (select three)

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

Chicken Romano romano encrusted, lemon butter, penne pasta tossed with vegetables

Lemon Pepper Tilapia broiled or grilled, lemon butter sauce, vegetable orzo, asparagus

Crawfish Étouffée steamed white rice

Fried Shrimp french fries, onion strings

TIER II | \$41 per guest

includes choice of soft drink or iced tea

STARTERS (select one)

Fresh Garden Salad | Caesar Salad | Shrimp Gumbo (+\$6 per guest)

ENTRÉES (select three)

Southern Fried Fish french fries, onion strings

Chicken + Mushrooms mushroom cream sauce, vegetable orzo, asparagus

Grilled Mahi vegetable orzo, asparagus

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

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

Fried Fish + Shrimp french fries, onion strings

DESSERTS (select one) +\$7 per guest

New York Style Cheesecake | Croissant 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.

LANDRY'S

SEAFOOD HOUSE

TIER I | \$63 per guest

includes choice of soft drink or iced tea

STARTERS (select one)

Fresh Garden Salad | Caesar Salad | Shrimp Gumbo (+\$6 per guest)

ENTRÉES

Ribeye mashed potatoes, asparagus

Ora King Salmon vegetable orzo, asparagus

Chicken Francisca penne pasta, romano sauce

TIER II | \$73 per guest

includes choice of soft drink or iced tea

STARTERS (select one)

Fresh Garden Salad | Caesar Salad | Shrimp Gumbo (+\$6 per guest)

ENTRÉES

Ribeye + Shrimp Scampi mashed potatoes, asparagus

Snapper Amore herb encrusted, sautéed bell peppers, spinach, artichokes, lemon butter, vegetable orzo, asparagus

Pecan Crusted Chicken vanilla bean honey mustard, vegetable orzo, asparagus

DESSERTS (select one) +\$7 per guest

New York Style Cheesecake | Croissant Bread Pudding | Key Lime Pie

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LANDRY'S

SEAFOOD HOUSE

STARTERS (select one)

Iceberg Wedge Salad | Lobster Bisque | Shrimp Gumbo (+\$6 per guest)

TIER III | \$76 per guest

includes choice of soft drink or iced tea

ENTRÉES

Filet Mignon + Ora King Salmon mashed potatoes, asparagus

Red Snapper Pamela sautéed scallops, shrimp, mushrooms, vegetable orzo, asparagus

Chicken Victoria lump blue crab, shrimp, capers, tomatoes, green onions, vegetable orzo, asparagus

TIER IV | \$81 per guest

includes choice of soft drink or iced tea

ENTRÉES

Filet Mignon + Lobster mashed potatoes, asparagus

Parmesan Snapper Marisco scallops, lump crabmeat, lemon butter, vegetable orzo, asparagus

Chicken + Shrimp + Crab creamy cheese sauce, vegetable orzo, asparagus

TIER V | \$91 per guest

includes choice of soft drink or iced tea

ENTRÉES

Ribeye Valentino lump crabmeat, shrimp, scallops, mashed potatoes, asparagus

Almond Crusted Mahi avocado, pico de gallo, scampi butter, blackened shrimp, white rice, sautéed spinach

Seabass Bianca shrimp, lump crabmeat, scallops, artichokes, spinach, white wine cream sauce, vegetable orzo, asparagus

Pecan Crusted Chicken lump crabmeat, shrimp, vanilla bean honey mustard, vegetable orzo, asparagus

DESSERTS (select one) +\$7 per guest

New York Style Cheesecake | Croissant Bread Pudding | Key Lime Pie

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LANDRY'S

SEAFOOD HOUSE

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:

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

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, 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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