

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

## HOT SELECTIONS

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

## COLD SELECTIONS

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

# LANDRY'S<sup>®</sup>

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.

SANT 09.25

**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 Amoré** 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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**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

# LANDRY'S<sup>®</sup>

## 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

#### 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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