

WILLIE *G's*  
SEAFOOD & STEAKS

# A DAZZLING WATERFRONT SOIRÉE

== PRIVATE HOLIDAY EDITION ==





# THE ULTIMATE

## *Holiday Experience*

### CURATED HOLIDAY MENUS

Allow our Chef to create a custom menu curated especially to your taste this holiday season.

### FESTIVE DÉCOR & DETAILS

Elevate your celebration with elegant holiday décor. From custom linens to dazzling centerpieces and fresh florals, we'll handle the details that make your event shine.

### INTERACTIVE ELEMENTS

Engage your guests with memorable experiences. Add cocktail-making classes, wine or spirit tastings, or chef-led culinary demonstrations to create a unique and interactive gathering.

### HOLIDAY RECEPTIONS

Choose from passed hors d'oeuvres, stunning displays, full reception style events, or start your evening with a cocktail hour before transitioning to a seated dinner..

### ENHANCEMENTS & RENTALS

Need A/V equipment, photo booths, or entertainment? We'll coordinate the details to ensure your event runs smoothly and leaves a lasting impression.

### HOLIDAY CATERING

Celebrate anywhere with our seasonal catering for pickup or delivery to your home or office.

### PARTING GIFTS & STOCKING STUFFERS

Delight your guests with fully customizable takeaway gifts! Whether it's our Caramel Chocolate Popcorn, cookies, brownies, Landry's Gift Cards, or something entirely unique. Add your logo, personalize the packaging, and send guests home with something truly memorable.



# THE LIQUID CHEER

Greet your guests in style with a custom Signature Cocktail, crafted around your favorite spirit or flavor. We'll shake (or stir) up something unforgettable plus a matching Mocktail so everyone can join the fun.

Top it all off with a Champagne toast, because nothing says "holiday magic" like bubbles, baubles, and a whole lot of cheer.



## TAILORED WINE *Experiences*

Enhance your private dining experience with custom wine pairings tailored to your group's unique tastes and preferences. Whether you're looking for a fully curated pairing menu or wish to explore selections from our extensive wine list, our team is here to help you create the perfect complement to your meal.

Whether you're celebrating a special occasion or simply seeking a more memorable dining experience, our custom wine pairings offer a journey through distinctive regions, exceptional producers, and thoughtful pairing philosophies. From selecting the perfect bottles to complement your meal to discovering hidden gems from our extensive wine list, each pour becomes part of a shared story, bringing depth, connection, and character to the table.

# DECADENT

## *Desserts*

### WHOLE DESSERTS

Enhance any occasion with one of our signature desserts. Available to order whole, perfect for the office or as a thoughtful gift!

### CHOCOLATE ERUPTION

Chocolate Cake, White & Dark Chocolate Mousse, Chocolate Icing, Dark Chocolate

### PECAN PIE

Flaky Dough, Texas Pecans

### KEY LIME PIE

Graham Cracker Crust, Mango Sauce



# WILLIE G'S SEAFOOD & STEAKS

## FOR YOUR INFORMATION

### MENU SELECTION

Although we have prepared the following menu selections for your convenience, we will be happy to accommodate any special menu request that you may have.

We ask that you finalize your menu selections at least two weeks before the date of your event. This ensures that the quantities needed for your menu selections are available; otherwise substitutions may be necessary.

MENUS AND PRICING ARE SUBJECT TO CHANGE.

### GUARANTEES

To ensure adequate food and beverage, Willie G's requires a guarantee for the number of people attending at least 5 days prior to the event. The number represents the minimum billing and may not be adjusted after that date. Parties exceeding their guaranteed number, will be charged for the actual number of guests present.

### PRICING

All prices are per person unless otherwise specified. Sales tax of 8.25% will be added to all parties not presenting a tax exempt certificate. Menus are not inclusive of banquet fee, gratuity, or sales tax.

We have a \$2 per person cake cutting fee. Additional charges may be added for miscellaneous items such as equipment rental, bartender fees and linen.

### DEPOSITS

A 25% deposit of the food and beverage minimum is required with the electronically signed agreement in order to reserve private and semi-private dining. Your deposit, though non-refundable, is applied to your final bill.

### ROOM FEES

A minimum purchase amount may be required to reserve our private and semi-private spaces

### FOOD AND BEVERAGES

Willie G's Seafood & Steaks provides all food and beverages for your function.

All food and beverages must be consumed at Willie G's within the time scheduled for your function. Guests are not allowed to remove food or beverages from the premises.

Responsible use of alcohol is expected. Willie G's Seafood & Steaks reserves the right to refuse the service of alcoholic beverages to any intoxicated guest.

# WILLIE G'S SEAFOOD & STEAKS

## FOR YOUR INFORMATION

(CONTINUED)

### PARKING

Parking is available in the lot adjacent to Willie G's Restaurant. Parking will be validated for 3 hours. Any time exceeding the complimentary time is at guests' expense. Guests will need to take a photo of their license plate number to be validated. Hosts should communicate this to their guests prior to arrival.

### RESPONSIBILITIES

Willie G's Seafood & Steaks does not assume responsibility for any damage or loss of items left unattended. Please inform your guests of this policy.

## A PERSONAL TOUCH

### DÉCOR & SPECIALTY ITEMS

White linens are complimentary to accompany your event. Our Sales & Events Manager can assist you with every detail. From specialty tablecloths, napkins, runners, chargers, specialty plateware and flatware, to custom florals, centerpieces and custom audio visual.

Let us accommodate all of your planning needs. Rentals can be arranged through our preferred vendors. Pricing varies and insurance is included. Cost will appear on your final bill. Should you choose to contract these items yourself, you are responsible for payment, scheduling, delivery, set up and charges that apply to all. Fees may apply.

\*Note: Decorations must be approved prior to your event and removed immediately following the event, unless otherwise arranged.

### PRINTED MENUS

Menus for your event can be printed. Cost may vary with the type of design.

Ask your Willie G's representative for details.

# WILLIE G'S SEAFOOD & STEAKS

## A LA CARTE APPETIZERS

### SPECIALTY ITEMS

#### SHRIMP CABO

(40 each) Served with roasted red pepper sauce \$160.00

#### MINI CRAB CAKES

(20 pieces) With a tobiko caviar sauce & lemon shallot butter sauce \$100.00

#### SEAFOOD MARTINI

(20 each) Lobster, Shrimp & Crab in a tangy Asian sauce \$140.00

#### SUSHI GRADE SEARED TUNA

(serves 20) Served with a wasabi cream sauce & soy broth \$120.00

#### BLUE CRAB BITES

(20 pieces) Sriracha Aioli \$80.00

#### TENDERLOIN BITES

(20 pieces) Au jus & Horseradish \$160.00

## HOT HORS D 'OEUVRES

SERVES (20)

**SEAFOOD STUFFED MUSHROOMS** \$100.00

**FRIED MUSHROOMS** \$45.00

**FRIED CALAMARI** \$70.00

**SEAFOOD OR CHICKEN QUESADILLAS**

(24 PIECES) \$70.00

**LEMON PEPPERED FRIED ZUCCHINI** \$45.00

**FRIED POPCORN SHRIMP** \$70.00

**FRIED CRAB BALLS** \$75.00

**TERIYAKI CHICKEN SKEWERS** (20 SKEWERS) \$90.00

**MEATBALLS** (40 PIECES) \$100.00  
Mozzarella

## COLD HORS D 'OEUVRES

#### SHRIMP COCKTAIL

(50 each) \$125.00

#### OYSTERS ON THE HALF SHELL

(40 each) MKT

#### ASSORTED CHEESE DISPLAY

(serves 20) \$60.00

#### ASSORTED FRUIT TRAY

(serves 20) \$75.00

**CRUDITE** (serves 20) \$75.00  
with dipping sauce

#### ICED SEAFOOD DISPLAY MKT

Shrimp, King Crab Legs, Lobster Tails, Oysters

#### ADD AN ICE SCULPTURE

We can arrange a custom ice sculpture with  
your logo or name

#### MINI SWEET TREATS DISPLAY \$5 EACH

(25 PIECE MINIMUM ORDER OF EACH TREAT)

Key Lime Pie, Bread Pudding, Chocolate Rivera & Cheesecake

# WILLIE G'S SEAFOOD & STEAKS

## SERVED BANQUET

ALL DINNERS SERVED WITH A HOUSE SALAD, 2 ACCOMPANIMENTS, ICED TEA AND GARLIC BREAD.  
UP TO 30 GUESTS- 3 ENTREE CHOICES 31-50 2 ENTREE CHOICES 51 + 1 ENTREE CHOICE

### \$39 PER PERSON

#### BLACKENED CATFISH ÉTOUFFÉE

CHICKEN ROMANO

SHRIMP FETTUCCINE

FRIED FISH & SHRIMP

### \$59 PER PERSON

GRILLED MAHI-MAHI

Avocado & Roasted Tomato Salsa

REDFISH LOUISIANNE

10 OZ. SIRLOIN

CHICKEN ROCKEFELLER

Stuffed with spinach, topped with lemon cream sauce

### \$49 PER PERSON

#### CRAB & SPINACH STUFFED SHELLS

CHICKEN ROMANO

FRIED SHRIMP (8)

GRILLED SALMON CERETTO

Roasted mushrooms, tomatoes, lemon butter sauce

### \$69 PER PERSON

CRABMEAT AU GRATIN

8 OZ. FILET

BLACKENED SNAPPER LA FITTE

Shrimp, crabmeat, avocado & lemon butter

CHICKEN ROCKEFELLER

Stuffed with spinach, topped with lemon cream sauce

## ACCOMPANIMENTS

(choose two)

ROASTED VEGETABLES

HARICOT VERT

GRILLED ASPARAGUS +\$3

CREAMED SPINACH +\$3

COCONUT GINGER RICE

FETTUCCINE ALFREDO

YUKON GOLD MASHED POTATOES

ASIAN GREEN BEANS +\$1

## ADDITIONAL COURSES

### ADD SOUP

GUMBO \$5 PER PERSON

Seafood, shrimp or chicken + sausage

BISQUE \$6 PER PERSON

crab or lobster

### ADD SHRIMP \$8 PER PERSON

Grilled or Fried

### ADD DESSERT \$5 PER PERSON

KEY LIME PIE

NEW YORK STYLE CHEESECAKE

STRAWBERRIES AND CREAM

CHOCOLATE ERUPTION

CHOCOLATE RIVIERA +\$1

MINI SWEET TREATS DISPLAY \$5 EACH

(25 PIECE MINIMUM ORDER OF EACH TREAT)

Key Lime Pie, Bread Pudding, Chocolate Rivera & Cheesecake

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# WILLIE G'S SEAFOOD & STEAKS

## GRAND BUFFET

**\$45 PER PERSON**

1 starter • 1 soup or salad • 1 vegetable  
1 side dish • 2 entrees • 1 dessert

### STARTERS

FRIED CALAMARI

PARMESAN ZUCCHINI

SPINACH & CRAB STUFFED PASTA SHELLS

BAKED STUFFED MUSHROOMS

SHRIMP COCKTAIL

### SOUPS

SEAFOOD GUMBO

SHRIMP GUMBO

CHICKEN AND SAUSAGE GUMBO

### SIDE DISHES

YUKON GOLD MASHED POTATOES

COCONUT GINGER RICE

FETTUCCINE ALFREDO

STEAMED WHITE RICE

FETTUCCINE MARINARA

### DESSERTS

KEY LIME PIE

CHOCOLATE ERUPTION

STRAWBERRIES AND CREAM

NEW YORK STYLE CHEESECAKE

MINI SWEET TREATS DISPLAY \$5 EACH

(25 PIECE MINIMUM ORDER OF EACH TREAT)

Key Lime Pie, Bread Pudding, Chocolate Rivera & Cheesecake

## DELUXE BUFFET

**\$55 PER PERSON**

2 starters • 2 soups or salads • 2 vegetables  
2 side dishes • 3 entrees • 1 dessert

### SALADS

TOSSED SALAD

CAESAR SALAD

### VEGETABLES

ROASTED MIXED VEGETABLES

HARICOT VERT

GRILLED ASPARAGUS

ROASTED ROMA TOMATOES

### ENTRÉES

REDFISH LOUISIANNE

GRILLED CHICKEN BREAST

CRAB STUFFED SHRIMP

BROILED FRESH CATCH

GRILLED MAHI MAHI

CHICKEN ROMANO

CRAB STUFFED FLOUNDER

FRIED SHRIMP

PASTA PRIMVERA

### CARVING STATION

35 person minimum

PORK TENDERLOIN ADD \$12

PRIME RIB ADD \$15

Carver required \$100

**BUFFETS INCLUDE ICED TEA & GARLIC BREAD**

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# WILLIE G'S SEAFOOD & STEAKS

## SELECTIONS, SPARKLERS, & SPIRITS

### BEER

Select from bottled import, specialty, or domestic

### WINE

Select wine by the glass or by the bottle

### CHAMPAGNE & SPARKLING TOASTS

Begin your event with a toast by selecting your favorite bottle of Champagne or sparkling wine

### SPIRITS

Spirits may be selected by well, call, or premium labels

### SIGNATURE COCKTAILS

Create a Signature Cocktail for your event!

### SIGNATURE MOCKTAILS

Custom Signature Mocktails add flavor that everyone can enjoy!

## BARTENDER FEE

A Bartender is required if alcoholic beverages are being served.

### PARTIES OF 50 OR LESS REQUIRE ONE BARTENDER

\$100 bartender fee

### PARTIES OF 50-100 REQUIRE TWO BARTENDERS

\$200 bartender fee