

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

## HOT SELECTIONS

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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

## COLD SELECTIONS

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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

LANDRY'S  
SEAFOOD HOUSE

**SILVER** | \$29 per guest

includes choice of soft drink or iced tea

**STARTERS** (select one)

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

**ENTRÉES** (select three)

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

Chicken Romano angel hair pasta, roasted tomato cream

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

Grilled Shrimp rice pilaf, seasonal vegetables

Blackened Mahi Sandwich remoulade

**GOLD** | \$34 per guest

includes choice of soft drink or iced tea

**STARTERS** (select one)

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

**ENTRÉES** (select three)

Southern Fried Fish french fries, tartar sauce

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

Grilled Salmon rice pilaf, seasonal vegetables

Fresh Catch 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.

# LANDRY'S<sup>®</sup>

## SEAFOOD HOUSE

### SILVER | \$39 per guest

includes choice of soft drink or iced tea

#### STARTERS (select one)

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

#### ENTRÉES (select three)

**Fresh Catch Pontchartrain** broiled tilapia, lump blue crab, mushrooms, white wine cream sauce

**Fish + Shrimp** french fries, onion strings

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

**Grilled Salmon** rice pilaf, seasonal vegetables

**Top Sirloin** medium-rare, mashed potatoes

### GOLD | \$46 per guest

includes choice of soft drink or iced tea

#### STARTERS (select one)

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

#### ENTRÉES (select three)

**Shrimp Enbrochette** seafood stuffing, pepper jack, jalapenos, bacon-wrapped, mornay sauce

**Chicken Rockefeller** spinach, bacon, cream cheese, anisette, rice pilaf, seasonal vegetables

**Cedar Planked Salmon** char-grilled, honey dijon sauce, rice pilaf, seasonal vegetables

**Top Sirloin + Shrimp Scampi** medium-rare, mashed potatoes

**Mahi Verona** shrimp, artichokes, tomatoes, 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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LANDRY'S  
SEAFOOD HOUSE

**PLATINUM** | \$56 per guest

includes choice of soft drink or iced tea

**STARTERS** (select one)

Iceberg Wedge Salad | Caesar Salad | Shrimp Gumbo (+\$5 per guest)

**ENTRÉES**

Filet Mignon medium-rare, mashed potatoes

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

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

**DESSERTS** (select one)

New York Style Cheesecake | Bread Pudding | Key Lime Pie

**DIAMOND** | \$66 per guest

includes choice of soft drink or iced tea

**STARTERS** (select one)

Iceberg Wedge Salad | Caesar Salad | Shrimp Gumbo (+\$5 per guest)

**ENTRÉES**

Filet Mignon + Salmon medium-rare, mashed potatoes

Red Snapper Pamela scallops, shrimp, mushrooms, rice pilaf, seasonal vegetables

Lobster Tail drawn butter, mashed potatoes

**DESSERTS** (select one)

New York Style Cheesecake | Bread Pudding | Key Lime Pie

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# LANDRY'S<sup>®</sup>

## SEAFOOD HOUSE

### LUNCH

\$35 per guest

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

### DINNER

\$45 per guest

(select three)

Lemon Pepper Tilapia | Chicken Penne Alfredo

Chicken + Mushrooms | Crawfish Étouffée | Southern Fried Fish

Almond Crusted Mahi | Grilled Salmon | Fried Shrimp

Top Sirloin (+\$7 per guest) | Filet Mignon (+\$15 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 \$150

10 lbs, serves approximately 25 guests

Prime Rib \$395

10 lbs, serves approximately 25 guests

Bone-In Ham \$175

10 lbs, serves approximately 25 guests

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# 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

#### 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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ALCOHOL