

PAPPADEAUX

SEAFOOD KITCHEN

PRIVATE *Dining*

Whether it's a family get-together, formal banquet or a corporate event, we can help you create the perfect private dining experience. Our dedicated Event Team will handle everything from fresh seafood to experienced and attentive wait staff. At Pappadeaux, we know how to throw a party!

A RANGE OF MENU OPTIONS

Pappadeaux offers several menus perfect for traditional private dining events. We offer pre-set menus with per-guest prices at select Pappadeaux locations.

- ✦ Variety of our most famous appetizers
- ✦ Fresh seafood selections
- ✦ Delicious non-seafood options
- ✦ Chicken & Vegetarian options
- ✦ Gluten-Free options
- ✦ Homemade desserts
- ✦ Hand-Crafted cocktails
- ✦ Local craft beer & hand-selected wines

BOOK YOUR NEXT EVENT AT PAPPADEAUX

Please contact our helpful Event Team at your favorite Pappadeaux or visit us at [Pappadeaux.com](https://www.pappadeaux.com).

We accept cash payments, Visa, Master Card, American Express, Discover and Diners Club. No separate checks, please. Tax and gratuity are not included in the price of the menu. Prices and menu options are subject to change without notice.

PRIVATE DINING ROOMS FOR PARTIES LARGE AND SMALL

Our banquet rooms are perfect for holiday gatherings, social events, rehearsal dinners and company functions. Our experienced Event Team can help personalize any occasion. Tables in our private dining rooms may be arranged in a variety of ways to accommodate your event.

Private Dining Menus

Baton Rouge

Our Baton Rouge menu has something to please everyone, with Grilled Salmon, our decadent Sampler Platter and our famous Shrimp Brochette. Our Lump Crab & Spinach Dip and Shrimp Cocktail are the perfect add ons to the Baton Rouge menu.

first course

PAPPADEAUX SALAD

second course

• SELECT THREE OF THE FOLLOWING •

SHRIMP
BROCHETTE
dirty rice

ATLANTIC SALMON*
& LEMON CHILE CRAB
grilled salmon, lemon chile,
jumbo lump crab, lemon
butter, sautéed spinach

SAMPLER PLATTER
fried catfish shrimp,
crawfish, chicken
tenderloins, French fries

SHRIMP ETOUFFEE
white rice

RAINBOW
TROUT & SHRIMP
pan-grilled trout, seared
shrimp, lemon butter,
truffled potatoes

SHRIMP & GRITS
grilled shrimp, sautéed
spinach, creamy cheese grits
with andouille & sweet corn
in a spicy Creole butter

third course

• SELECT TWO OF YOUR CHOICE •

VANILLA
CHEESECAKE
fresh strawberries

CRÈME BRULÉE
fresh berries,
whipped cream

KEY LIME PIE
graham cracker
pecan crust

Menu selection includes iced tea, soda & coffee
\$47.95 per guest

Grand Coteau

Impress your guests with the best of Pappadeaux Seafood Kitchen. This extravagant menu includes everything from our very popular Seared wSalmon, Texas Redfish and our Filet Mignon. Don't forget to add on some of our famous Pappadeaux appetizers and a few deaux-licious selections from our bar!

first course

Choice of

SHRIMP GUMBO

PAPPADEAUX SALAD

second course

FILET MIGNON*
10 oz. broccolini

SEAFOOD PLATTER
two fried catfish fillets, shrimp, oysters,
stuffed shrimp, stuffed crab, French fries

TEXAS REDFISH &
JUMBO SHRIMP
pan-grilled redfish, seared shrimp,
toasted almond brown-butter sauce,
broccolini

SEARED ATLANTIC SALMON*,
JUMBO CRAB & SHRIMP
seared salmon, jumbo lump crab,
shrimp, lemon butter sauce,
sauteed spinach

third course

• SELECT TWO OF YOUR CHOICE •

VANILLA
CHEESECAKE
fresh strawberries

CRÈME BRULÉE
fresh berries,
whipped cream

KEY LIME PIE
graham cracker
pecan crust

Menu selection includes iced tea, soda & coffee
\$63.95 per guest

Chicken & Vegetarian Options Available

Private Dining Menus

Lunch Menus

Available 11am-3pm

TWO COURSES

Choose two courses for your event
\$29.95 per guest

THREE COURSES

All three courses included for your event
\$36.95 per guest

first course

PAPPADEAUX SALAD

second course

• SELECT THREE OF THE FOLLOWING •

GINGER GLAZED SALMON*
grilled salmon, shrimp, sweet ginger glaze,
green beans, toasted almonds, white rice

**MISSISSIPPI CATFISH
& SHRIMP ETOUFFEE**
blackened catfish,
shrimp etouffee, dirty rice

GRILLED SHRIMP & GRITS
grilled shrimp, creamy cheese grits
with andouille sweet corn in a
spicy Creole butter

MIXED SEAFOOD GRILL
a skewer of assorted char-grilled
seafood & vegetables, dirty rice

FRIED SHRIMP COMBO
with catfish, chicken
tenderloins, French fries

CRAWFISH COMBINATION
crawfish etouffee,
fried crawfish, dirty rice

third course

• SELECT ONE OF THE FOLLOWING •

VANILLA CHEESECAKE
fresh strawberries

KEY LIME PIE
graham cracker pecan crust

Menu selection includes iced tea, soda & coffee

Chicken & Vegetarian Options Available

Appetizers

To complement your pre-set menu selection add on some of our delicious appetizers

SELECT ONE

\$6.95 per guest

SELECT TWO

\$12.95 per guest

SELECT THREE

\$17.95 per guest

CRISPY ALLIGATOR

fresh-cut potato sticks,
Creole dipping sauce

CRAB & SPINACH DIP

Parmesan crostini

SHRIMP COCKTAIL

cocktail sauce

FRIED CALAMARI & OCTOPUS

artichoke hearts, spicy
marinara sauce, aioli

MOZZARELLA CHEESE BITES

spicy marinara sauce

FRIED CRAWFISH

cocktail sauce

*Items may be cooked to order, are served raw or undercooked, or may contain raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

†Please alert your Server of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items.

Private Dining Menus

Lunch Menus

Available 11am-3pm

TWO COURSES

Choose two courses for your event
\$29.95 per guest

THREE COURSES

All three courses included for your event
\$36.95 per guest

first course

PAPPADEAUX SALAD

second course

• SELECT THREE OF THE FOLLOWING •

GINGER GLAZED SALMON*

grilled salmon, shrimp, sweet
ginger glaze, green beans,
toasted almonds, white rice

MISSISSIPPI CATFISH & SHRIMP ETOUFFEE

blackened catfish,
shrimp etouffee, dirty rice

GRILLED SHRIMP & GRITS

grilled shrimp, creamy cheese grits
with andouille sweet corn in a
spicy Creole butter

CRAWFISH COMBINATION

crawfish etouffee,
fried crawfish, dirty rice

FRIED SHRIMP COMBO

with catfish, chicken
tenderloins, French fries

third course

• SELECT ONE OF THE FOLLOWING •

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fresh strawberries

KEY LIME PIE

graham cracker pecan crust

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Private Dining Locations

For more information on facilities, contact your favorite location or visit [PAPPADEAUX.COM](https://www.pappaadeaux.com) to find the location nearest you.

ALABAMA

BIRMINGHAM

3500 Grandview Parkway
205-528-5083

ARIZONA

PHOENIX

11051 N. Black Canyon Hwy
602-331-3434

COLORADO

GREENWOOD VILLAGE

7520 E. Progress Place
303-740-9449

GEORGIA

ALPHARETTA

10795 Davis Dr.
770-992-5566

NORCROSS

5635 Jimmy Carter Blvd.
770-849-0600

NEW MEXICO

ALBUQUERQUE

5011 Pan American Fwy. NE
505-345-0240

OHIO

SPRINGDALE

11975 NW BLVD.
513-671-4473

TEXAS

ARLINGTON

1304 Copeland Rd.
817-543-0544

AUSTIN

6319 I-35 North
512-452-9363

11617 Research Blvd.
512-953-9283

BEAUMONT

4040 I-10 South
409-842-1339

DALLAS

3520 Oak Lawn
214-521-4700

18349 Dallas Parkway
972-447-9616

10428 Lombardy Lane
214-358-1912

DUNCANVILLE

800 E. Hwy 67
972-572-0580

FORT WORTH

2708 West Freeway
817-877-8843

GRAPEVINE

600 W. State Hwy. 114
817-488-6220

HOUSTON

13080 Hwy. 290
713-460-1203

2525 S. Loop West
713-665-3155

12109 Westheimer
281-497-1110

12420 East Freeway
713-860-4001

1001 Avenida De Las
Americas Suite E
713-654-5077

PHARR

1610 W. Expressway 83
956-783-1471

SAN ANTONIO

76 N. East Loop 410
210-340-7143

15715 I-10 West
210-641-1171

STAFFORD

12711 Hwy 59 S.
281-240-5533

THE WOODLANDS

18165 I-45 South
936-321-4200

The minimum & maximum seating arrangements may vary per location. Dates are subject to availability.