

**WILLIE** *G's*  
**SEAFOOD & STEAKS**

**BANQUET INFORMATION**

# WILLIE G'S SEAFOOD & STEAKS

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## 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 preparation, 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.

### 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 banquet 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.

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## FOR YOUR INFORMATION

(CONTINUED)

### PARKING

Parking is available in the lot adjacent to Willie G's Restaurant. Willie G's will validate parking tickets which provides three free hours of parking. Any parking fee incurred after the three free hours is the responsibility of the guest.

### 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

### DECORATIONS

Table decorations: White linens are complimentary to accompany your event. We will be happy to assist you in your decorative or floral needs. 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

## SERVED BANQUET

ALL DINNERS SERVED WITH A TOSSED SALAD, A VEGETABLE, A SIDE DISH, ICED TEA AND GARLIC BREAD.

### \$32.99 PER PERSON

**BLACKENED CATFISH ÉTOUFFÉE**

**CHICKEN ROMANO**

**SHRIMP FETTUCCINE**

**FRIED FISH & SHRIMP**

### \$35.99 PER PERSON

**GRILLED MAHI-MAHI**

with Avocado + Roasted Tomato Salsa

**REDFISH LOUISIANNE**

**CRAB + SPINACH STUFFED SHELLS**

**JUMBO LUMP CRAB STUFFED SHRIMP**

### \$39.99 PER PERSON

**10 OZ. SIRLOIN**

**CHICKEN ROMANO**

**FRIED SHRIMP (8)**

**REDFISH LOUISIANNE**

### \$45.99 PER PERSON

**CRABMEAT AU GRATIN**

**FILET AND GRILLED SHRIMP**

**BAKED LOBSTER TAIL**

**BLACKENED SNAPPER LA FITTE**

## VEGETABLES

(choose one)

**ROASTED VEGETABLES**

**HARICOT VERT**

**GRILLED ASPARAGUS**

## SIDE DISHES

(choose one)

**COCONUT GINGER RICE**

**FETTUCCINE ALFREDO**

**YUKON GOLD MASHED POTATOES**

## ADDITIONAL COURSES

### ADD SOUP

**GUMBO** 3.99 PER PERSON

Seafood, shrimp or chicken + sausage

**BISQUE** 4.99 PER PERSON

crab or lobster

### ADD DESSERT \$4.99 PER PERSON

**KEY LIME PIE**

**NEW YORK STYLE CHEESECAKE**

**STRAWBERRIES AND CREAM**

**CHOCOLATE ERUPTION**

# WILLIE G'S SEAFOOD & STEAKS

## GRAND BUFFET

**\$39.99 PER PERSON**

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

### STARTERS

FRIED CALAMARI

FRIED MUSHROOMS

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

## DELUXE BUFFET

**\$48.99 PER PERSON**

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

### SALADS

MIXED FRUIT SALAD

TOSSED SALAD

CAESAR SALAD

### VEGETABLES

ROASTED MIXED VEGETABLES

HARICOT VERT

GRILLED ASPARAGUS

ROASTED ROMA TOMATOES

### ENTRÉES

REDFISH MONTICELLO

GRILLED CHICKEN BREAST

CRAB STUFFED SHRIMP

BROILED FRESH CATCH

GRILLED MAHI MAHI

CHICKEN ROMANO

CRAB STUFFED FLOUNDER

FRIED SHRIMP

### OTHER SELECTIONS

35 person minimum

ROASTED BEEF ADD \$8

PRIME RIB ADD \$9

SMOKED HAM ADD \$6

**BUFFETS INCLUDE ICED TEA & GARLIC BREAD**

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# WILLIE G'S SEAFOOD & STEAKS

## A LA CARTE APPETIZERS

### SPECIALTY ITEMS

#### SHRIMP CABO

(40 each) Served with roasted red pepper sauce \$125.00

#### 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 \$120.00

#### SUSHI GRADE SEARED TUNA

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

### HOT HORS D 'OEUVRES

SERVES (20)

**SEAFOOD STUFFED MUSHROOMS \$75.00**

**FRIED MUSHROOMS \$45.00**

**FRIED CALAMARI \$70.00**

**SEAFOOD OR CHICKEN QUESADILLAS \$70.00**

**LEMON PEPPERED FRIED ZUCCHINI \$45.00**

**FRIED POPCORN SHRIMP \$70.00**

**FRIED CRAB BALLS \$75.00**

### COLD HORS D 'OEUVRES

#### SHRIMP COCKTAIL

(50 each) \$115.00

#### OYSTERS ON THE HALF SHELL

(40 each) MKT

#### ASSORTED CHEESE AND CRACKER TRAY

(serves 20) \$50.00

#### ASSORTED FRUIT & VEGETABLE TRAY

(serves 20) \$75.00

# 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!

## BARTENDER FEE

A Bartender is required if alcoholic beverages are being served.

### PARTIES OF 70 OR LESS REQUIRE ONE BARTENDER

\$100 bartender fee

### PARTIES OF MORE THAN 70 REQUIRE TWO BARTENDERS

\$200 bartender fee