

# LUNCH

Includes choice of one: iced tea, coffee or soft drink

## STARTERS

(select one)

### Fresh Garden Salad

mixed greens • vegetables • cheddar • mozzarella • seasoned croutons  
balsamic honey mustard

### Clam Chowder

traditional New England style with bacon

### Landry's Gumbo

seafood • Andouille sausage

## ENTRÉE TIERS

(select one)

### Tier I 24 per guest

(select three)

#### Shrimp or Chicken Caesar Salad

Parmesan • seasoned croutons

#### Landry's Gold Burger

cheddar • french fries

#### Crispy Fish Sandwich

flounder • tomato • lemon basil aioli  
french fries

#### Grilled Chicken BLT

mozzarella • bacon

#### Lemon Pepper Tilapia

broiled or grilled • lemon butter sauce  
rice pilaf • seasonal vegetables

#### Crawfish Étouffée

steamed white rice

### Tier II 29 per guest

(select three)

#### Seasonal Chopped Salad

chicken • seasonal fruit • gorgonzola  
candied pecans • Jerez Sherry vinaigrette

#### Southern Fried Fish

french fries • tartar sauce

#### Chicken Romano

angel hair pasta • roasted tomato cream

#### Fried Fish + Shrimp

french fries

#### Fresh Catch Pontchartrain

broiled tilapia • lump blue crab  
mushrooms • white wine cream sauce  
rice pilaf • seasonal vegetables

## Desserts

(select one)

Cinnamon Bread Pudding • Bananas Foster • Fresh Fruit

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.

# DINNER

Includes choice of one: iced tea, coffee or soft drink

## STARTERS

(select one)

### Fresh Garden Salad

mixed greens • vegetables • cheddar • mozzarella • seasoned croutons  
balsamic honey mustard

### Clam Chowder

traditional New England style with bacon

### Caesar Salad

Parmesan • seasoned croutons

## ENTRÉE TIERS

(select one)

### Tier I 31.5 per guest

(select three)

#### Grilled Salmon

lemon butter sauce  
rice pilaf • seasonal vegetables

#### Blackened Chicken Fettuccine

mushrooms • tomatoes  
green onions • Alfredo sauce

#### Shrimp or Chicken Caesar Salad

Parmesan • seasoned croutons

#### Southern Fried Fish

french fries • tartar sauce

#### Chicken Romano

angel hair pasta  
roasted tomato cream

#### Crawfish Étouffée

steamed white rice

### Tier II 35.5 per guest

(select three)

#### Seasonal Chopped Salad

chicken • seasonal fruit  
gorgonzola • candied pecans  
Jerez Sherry vinaigrette

#### Shrimp Fettuccine

mushrooms • tomatoes  
green onions • Alfredo sauce

#### Mahi Verona

shrimp • artichokes • tomatoes  
lemon butter • rice pilaf • seasonal vegetables

#### Chicken + Mushrooms

mushroom cream sauce  
rice pilaf • seasonal vegetables

#### Fried Fish + Shrimp

french fries

#### Tilapia Bianca

shrimp • scallops • lump crab • spinach  
artichokes • tomatoes  
white wine + lemon butter sauce • crab orzo

### Tier III 41.5 per guest

(select three)

#### Chicken Rockefeller

spinach • bacon • cream cheese  
anisette • rice pilaf • seasonal vegetables

#### Top Sirloin

medium-rare • salt crusted baked potato

#### Shrimp + Crab Salad

mixed greens • cucumber • carrots  
tomatoes • Jerez Sherry vinaigrette

#### Crab Stuffed Mahi

cream sauce  
crab orzo • seasonal vegetables

#### Broiled Stuffed Shrimp

filled with seafood stuffing

#### Fried Seafood Platter

fish • seafood stuffed shrimp  
crab • crispy shrimp • oysters

#### Coastal Seafood Pasta

shrimp • scallops • mussels • tomatoes  
mushrooms • angel hair pasta  
garlic herb olive oil

## Desserts

(select one)

Cinnamon Bread Pudding • Bananas Foster • Fresh Fruit

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# ALCOHOLIC BEVERAGE SERVICE OPTIONS

## 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.  
A private bar is available for additional \$50 setup and bartender fee.

## Cash Bar

Individual guests are charged per drink as it is served; banquet fee is added to the host's check.  
A private bar is available for additional \$50 setup and bartender fee.

## Open (Package) Bar

A set price per person is available for groups of 50 or more. For the safety of our guests, and to ensure you have a pleasant event, we do NOT offer shot service on open bars.

Standard Bar	Premium Bar	Deluxe Bar	Beer & Wine Only
House Brand Vodka, Gin, Rum, Tequila, Bourbon & Scotch, Select Domestic Beers (such as Budweiser, Miller Lite, etc.), House Red & White Wines	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 (such as Heineken, Corona, etc.)	Includes all Premium Items PLUS:  Grey Goose, Belvedere, Bombay Sapphire, Johnnie Walker Black, Glenlivet 12 Yr., Maker's Mark, Sauza 1800, Remy Martin VSOP, Bacardi	House Red & White Wines, Draft & Bottled Beer
Hourly Pricing	Hourly Pricing	Hourly Pricing	Hourly Pricing
2 hours • 21 per person 3 hours • 25 per person 4 hours • 28 per person 5 hours • 30 per person	2 hours • 23 per person 3 hours • 27 per person 4 hours • 30 per person 5 hours • 32 per person	2 hours • 25 per person 3 hours • 29 per person 4 hours • 32 per person 5 hours • 34 per person	2 hours • 19 per person 3 hours • 23 per person 4 hours • 26 per person 5 hours • 28 per person

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR DISCRETIONARY GRATUITY FOR THE SERVICE STAFF.  
PRICES ARE SUBJECT TO CHANGE.

**We will be happy to suggest wines from our list to complement your event.  
Should you have other selections in mind, we will arrange them to the best of our ability.  
We do require advance notice for special selections.**

**We offer two private dining rooms that can accommodate up to 46 guests and 136 guests.**

## **MENU SELECTIONS**

Landry's chefs have prepared the following menus for your convenience. We will be happy to work with you on any special requests you may have. Certain requests may result in additional fees. We ask you finalize your menu selections at least five (5) days prior to your event date to ensure proper quantities will be available; otherwise substitutions may be necessary at an additional charge.

## **PRICING**

All menu package prices are per person. Prices do not include banquet fee, applicable sales tax, or a discretionary gratuity for your service staff. Additional charges may be added for miscellaneous items, such as equipment rentals, special orders, bar service, etc. Should you wish to change the suggested gratuity at the time of the event, please inform a manager when presented the final bill.

## **GUARANTEES**

An agreed upon guest minimum or an equivalent food and beverage purchase is required when reserving our banquet facilities. To ensure the best possible service, Landry's requires notification of the guaranteed number of guests three business days in advance of your function. If a guarantee is not provided, the expected number at the time of the original booking will represent the minimum billing. We will be prepared to serve 10% over the guarantee. Usage of a banquet room does require a guest minimum of 35 people in season with a charge of one (1) entrée per guest. If the total falls below the minimum, the difference will be charged in room rental.

## **RESPONSIBILITIES**

Landry's does not assume responsibility for damage or loss of items left unattended. Any use of audio/visual equipment is the sole responsibility of the patron and must be inspected by Landry's at time of set up. Failure to comply with this waives Landry's responsibility for any damage to equipment or personal injury that may occur. All cords must be run from equipment to wall in a way that does not interfere with walkways and must be secured.

### **Decorations**

Our theater-style marquee at the front of the restaurant may be used to promote your function at no additional charge. Linen napkins are furnished for your event. If you wish, you may add other table decorations (excluding confetti, glitter, and silly string). No decorations may be taped to walls. We would be happy to provide referrals for your own decorating or floral needs.

### **Catering**

It is the policy of Landry's Seafood House to prohibit anyone from bringing food and/or beverage products from outside the restaurant without prior consent.

## **BILLING**

We require a deposit of \$100 or 10% of the estimated total, whichever is greater, at the time the banquet space is reserved. The deposit is refundable in full with cancellation up to seven (7) days prior to your event. A completed contract is also required to guarantee your reservation. Payment in full is due at the completion of your event, unless credit approval has been established previously. We do not offer direct billing.

**This packet is designed to assist in ease of planning your event. If there is anything not listed, or you would like additional options, please discuss with your sales person and let Landry's make it happen.**