banquet packages

LANDRY'S
SEAFOOD HOUSE
—Since 1947—

620 Decatur Street - Unit 1A · New Orleans, LA 70130 · 504.581.9830

LANDRY'S
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appetizers

hot selections

Mini Crab Cakes 25 pieces	$75
Seafood Stuffed Jalapenos 25 pieces	$63
Crab Stuffed Mushrooms 25 pieces	$82
Shrimp Enbrochette 25 pieces	$113
Coconut Shrimp 75 pieces	$120
Fried Fish Bites serves approximately 10 guests	$65
Blackened Chicken Bites serves approximately 10 guests	$75
Beef Skewers 25 pieces	$75
Shrimp + Sausage Skewers 25 pieces	$80
Mini Muffalettas 25 pieces	$108

cold selections

Oysters on the Half Shell 25 pieces	Market $
Peel-n-Eat Shrimp 50 pieces	$175
Jumbo Cocktail Shrimp 50 pieces	$225
Fresh Vegetable Crudites serves approximately 10 guests	$55
Fresh Fruit serves approximately 10 guests	$50
Domestic Cheese + Crackers serves approximately 10 guests	$45
Crab, Spinach + Artichoke Dip serves approximately 10 guests	$33

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.

03.12.18

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plated lunch

Includes choice of soft drink, iced tea, or coffee

starters

(select one)

Fresh Garden Salad • Caesar Salad • Landry's Gumbo +$3 per guest

entrée tiers

(select one)

tier I $23 per guest

(select three)

Landry's Gold Burger
cheddar • traditionally garnished

Chicken Caesar Salad
parmesan • seasoned croutons

New Orleans BBQ Shrimp
french bread

Fish Po-Boy
french fries • onion strings

Shrimp Étouffée
steamed white rice

tier II $26 per guest

(select three)

Lemon Choke Chicken
mushrooms • artichokes
dirty rice • creole green beans

Zatarain's Fried Shrimp
french fries • onion strings

Shrimp + Grits
okra stew

Southern Fried Catfish
french fries • onion strings

Landry's Fettuccine
blackened chicken or shrimp • mushrooms
tomatoes • green peas • alfredo sauce

Fish + Étouffée
grilled fish • crawfish étouffée
dirty rice • creole green beans

desserts

(select one; +$4 per guest)

New York Style Cheesecake • Bread Pudding

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plated dinner

Includes choice of soft drink, iced tea, or coffee

starters

(select one)

Fresh Garden Salad • Caesar Salad • Landry's Gumbo +$3 per guest

entrée tiers

(select one)

tier I — $39 per guest

(select three)

Southern Fried Catfish
french fries • onion strings

Zatarain's Fried Shrimp
french fries

Shrimp Étouffée
steamed white rice

Grilled Salmon
lemon butter sauce
dirty rice • seasonal vegetables

Blackened Chicken Fettuccine
mushrooms • tomatoes
green peas • alfredo sauce

Fried Fish + Shrimp
french fries • onion strings

tier II — $46 per guest

(select three)

Blackened Catfish Atchafalaya
crawfish • lemon butter

Shrimp Enbrochette
seafood stuffed • pepper jack • jalapeños
bacon-wrapped • mornay sauce

Crawfish Étouffée
steamed white rice

Stuffed Redfish
pimento cheese grits • creole green beans

Chicken + Mushrooms
mushroom cream sauce
rice pilaf • seasonal vegetables

Speckled Trout Meunière
dirty rice • creole green beans

tier III — $49 per guest

(select three)

Top Sirloin
medium-rare • landry's potatoes

Crab Stuffed Mahi
pimento cheese grits • creole green beans

Blue Crab Cakes
lemon butter
pimento cheese grits • creole green beans

Blue Crab Cake +
New Orleans BBQ Shrimp
pimento cheese grits

Caribbean Redfish
sautéed shrimp • artichoke hearts
lemon butter • pimento cheese grits

Chicken Rockefeller
spinach • bacon • cream cheese • anisette
fettuccine • alfredo sauce

desserts

(select one)

New York Style Cheesecake • Bread Pudding

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buffet selections

Includes salad + choice of soft drink, iced tea, or coffee • Minimum of 50 guests

sides

(select two)

Creole Green Beans • Mashed Potatoes • Landry's Potatoes • Vegetable Medley
Dirty Rice • Pimento Cheese Grits

entrées

+$5 per guest to add gumbo or bisque

lunch $32 per guest

(select three)

Southern Fried Catfish

Broiled Lemon Pepper Catfish

Lemon Choke Chicken

Fried Popcorn Shrimp

Shrimp Étouffée

Pasta Jambalaya

dinner $49 per guest

(select three)

Mahi Verona

Fish + Étouffée

Lemon Choke Chicken

Shrimp Enbrochette

Fried Shrimp

Blackened Shrimp Fettuccine

Sliced Top Round

Prime Rib
+$8 per guest

desserts

(select one)

New York Style Cheesecake • Bread Pudding • Fresh Fruit

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alcoholic beverages

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. A bartender may be required for an additional $50 fee.

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.

beer + wine

House Red + White Wines,
Draft + Bottled Beer

Hourly Pricing

2 hours • $22 per guest
3 hours • $26 per guest
4 hours • $29 per guest
5 hours • $32 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 • $24 per guest
3 hours • $29 per guest
4 hours • $33 per guest
5 hours • $36 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 • $27 per guest
3 hours • $33 per guest
4 hours • $38 per guest
5 hours • $42 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 • $32 per guest
3 hours • $39 per guest
4 hours • $45 per guest
5 hours • $50 per guest

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terms + conditions

We offer two private dining rooms that can accommodate up to 100 guests seated or 165 guests for a reception. Separately, the Mardi Gras Room can seat up to 36 guests or 60 guests for a reception, and the Fleur De Lis Room can accommodate up to 60 guests seated or 80 guests for a reception.

MENU SELECTIONS

Landry's chefs prepared these 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 that 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 (3) 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. If the food and beverage total falls below the minimum, the difference will be charged in room rental.

RESPONSIBILITIES

Landry's does not assume responsibility for the 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 to the floor. Linen tablecloths and 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. 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 at the time the banquet space is reserved. The deposit is refundable in full with cancellation up to 14 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 you would like additional options, please discuss with your sales person and let Landry's make it happen.