

# Reception Menus

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## Menu One

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### Reception Price Includes the Following

#### ❧ *Crudité Display* ❧

An Artful Array of Herbed Havarti, Smoked Gouda, Imported Sharp Cheddar, Swiss and Fontina Cheeses, Fresh Seasonal Fruits & Berries And Crisp Vegetables Served With Ranch Dip

#### ❧ *Station Items* ❧

Selection of One

##### **Spicy Marinara and Sausage Pasta**

Sausage, Mushrooms, Red Peppers and Tomatoes Tossed  
With Penne Pasta In A Spicy Marinara Sauce  
Topped With Freshly Grated Parmesan Cheese

##### **New Orleans Jambalaya**

A Traditional New Orleans Rice Dish Made With A Special  
Blend Of Cajun Seasonings, Creole Sauce,  
Tomatoes, Andouille Sausage And Tender Chicken

##### **Pasta O'Brien**

Strips of Tender Grilled Chicken & Ham Tossed With Penne Pasta  
In A Delicious Brandied Cream Sauce  
Topped with Freshly Grated Parmesan Cheese

##### **Pasta Primavera**

Fresh Sautéed Vegetables Tossed With Penne Pasta In  
A Delicate White Wine Butter Sauce  
Topped With Freshly Grated Parmesan Cheese

##### **Chicken Alfredo**

Marinated Grilled Chicken Breasts Tossed With Penne Pasta In A Rich Creamy Alfredo Sauce  
Topped With Freshly Grated Parmesan Cheese

#### ❧ *Hors D'oeuvres* ❧

Selection of Two

##### **Andouille Sausage Bites**

Served With Honey Mustard

##### **Sliced Roast Beef Atop French Bread Rounds**

Served With a Creamy Horseradish Sauce

##### **Chicken and Black Bean Eggroll**

Served With Spicy Sauce

##### **Phyllo Triangles**

With Spinach and Feta

**Alligator Bites**

Louisiana Alligator Tenderloin Coated With Spicy Corn Flour,  
Deep Fried and Served With Honey Mustard Sauce

**Catfish Strips**

Straight from Des Allemandes, the Cat fish Capital of the World,  
Thinly Cut Catfish Strips, Seasoned and Fried, Served With  
Cocktail and Tartar Sauces

**Mini Muffulettas**

Traditional New Orleans Sandwich Consisting of Salami, Ham, Mortadella,  
Swiss Cheese and Homemade Olive Salad

❧ *Dessert* ❧

Selection of One

**Pat O's Bread Pudding**

Homemade Bread Pudding in Warm Whiskey Sauce.

**Key Lime Pie**

Authentic Florida Key Lime Pie in a Granola'd Crust

**Chocolate Cake**

Layer Upon Layer of Dark, Moist Chocolate Cake Sandwiched in  
the Silkiest Smooth Chocolate Filling

**Strawberry Hurricane Cheesecake**

Rich Cheesecake Topped With Pat O'Brien's Strawberry  
Hurricane Sauce

**Assorted Mini Desserts**

**\$21.00++ Per Person Buffet**

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*Menu Two*

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**Reception Price Includes the Following**

*Crudité Display*

An Artful Array of Herbed Havarti, Smoked Gouda, Imported Sharp Cheddar, Swiss and Fontina Cheeses, Fresh Seasonal Fruits & Berries And Crisp Vegetables Served With Ranch Dip

*Dip*

Selection of One

**Crab Mornay Dip**  
Served With Bread Rounds

**Spinach & Artichoke Dip**  
Served With Bread Rounds

**Spicy Cheese Tomato Salsa Dip**  
Served With Tortilla Chips

*Station Items*

Selection of One

**Spicy Marinara and Sausage Pasta**

Sausage, Mushrooms, Red Peppers and Tomatoes Tossed  
With Penne Pasta In A Spicy Marinara Sauce  
Topped With Freshly Grated Parmesan Cheese

**New Orleans Jambalaya**

A Traditional New Orleans Rice Dish Made With A Special  
Blend Of Cajun Seasonings, Creole Sauce,  
Tomatoes, Andouille Sausage And Tender Chicken

**Pasta O'Brien**

Strips of Tender Grilled Chicken & Ham Tossed With Penne Pasta  
In A Delicious Brandied Cream Sauce  
Topped with Freshly Grated Parmesan Cheese

**Pasta Primavera**

Fresh Sautéed Vegetables Tossed With Penne Pasta In  
A Delicate White Wine Butter Sauce  
Topped With Freshly Grated Parmesan Cheese

**Chicken Alfredo**

Marinated Grilled Chicken Breasts Tossed With Penne Pasta In A Rich Creamy Alfredo Sauce  
Topped With Freshly Grated Parmesan Cheese

*Hors D'oeuvres*

Selection of Two

**Andouille Sausage Bites**  
Served With Honey Mustard

**Sliced Roast Beef Atop French Bread Rounds**  
Served With a Creamy Horseradish Sauce

**Chicken and Black Bean Eggroll**  
Served With Spicy Sauce

**Phyllo Triangles**  
With Spinach and Feta

**Alligator Bites**

Louisiana Alligator Tenderloin Coated With Spicy Corn Flour,  
Deep Fried and Served With Honey Mustard Sauce

**Catfish Strips**

Straight from Des Allemandes, the Cat fish Capital of the World,  
Thinly Cut Catfish Strips, Seasoned and Fried, Served With  
Cocktail and Tartar Sauces

**Mini Crawfish Cakes**

Served With Creole Aioli

**Cancun Shrimp**

Coconut Battered Shrimp Fried and Served With Tropical Fruit  
Salsa

**Grilled Filet Mignon Bites**

Served With Béarnaise Sauce

**Shrimp Remoulade**

Served in Phyllo Cups

**Mini Muffulettas**

Traditional New Orleans Sandwich Consisting of Salami, Ham, Mortadella,  
Swiss Cheese and Homemade Olive Salad

❧ *Dessert* ❧

Selection of One

**Pat O's Bread Pudding**

Homemade Bread Pudding in Warm Whiskey Sauce.

**Key Lime Pie**

Authentic Florida Key Lime Pie in a Granola'd Crust

**Chocolate Cake**

Layer Upon Layer of Dark, Moist Chocolate Cake Sandwiched in  
the Silkiest Smooth Chocolate Filling

**Strawberry Hurricane Cheesecake**

Rich Cheesecake Topped With Pat O'Brien's Strawberry  
Hurricane Sauce

**Assorted Mini Desserts**

**\$25.00++ Per Person Buffet**

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*Menu Three*

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**Reception Price Includes the Following**

*Crudité Display*

An Artful Array of Herbed Havarti, Smoked Gouda, Imported Sharp Cheddar, Swiss and Fontina Cheeses, Fresh Seasonal Fruits & Berries And Crisp Vegetables Served With Ranch Dip

*Dip*

Selection of One

**Crab Mornay Dip**  
Served With Bread Rounds

**Spinach & Artichoke Dip**  
Served With Bread Rounds

**Spicy Cheese Tomato Salsa Dip**  
Served With Tortilla Chips

*Station Items*

Selection of One

**Spicy Marinara and Sausage Pasta**

Sausage, Mushrooms, Red Peppers and Tomatoes Tossed  
With Penne Pasta In A Spicy Marinara Sauce  
Topped With Freshly Grated Parmesan Cheese

**New Orleans Jambalaya**

A Traditional New Orleans Rice Dish Made With A Special  
Blend Of Cajun Seasonings, Creole Sauce,  
Tomatoes, Andouille Sausage And Tender Chicken

**Pasta O'Brien**

Strips of Tender Grilled Chicken & Ham Tossed With Penne Pasta  
In A Delicious Brandied Cream Sauce  
Topped with Freshly Grated Parmesan Cheese

**Pasta Primavera**

Fresh Sautéed Vegetables Tossed With Penne Pasta In  
A Delicate White Wine Butter Sauce  
Topped With Freshly Grated Parmesan Cheese

**Chicken Alfredo**

Marinated Grilled Chicken Breasts Tossed With Penne Pasta In A Rich Creamy Alfredo Sauce  
Topped With Freshly Grated Parmesan Cheese

*Hors D'oeuvres*

Selection of Three

**Andouille Sausage Bites**  
Served With Honey Mustard

**Sliced Roast Beef Atop French Bread Rounds**  
Served With a Creamy Horseradish Sauce

**Chicken and Black Bean Eggroll**  
Served With Spicy Sauce

**Phyllo Triangles**  
With Spinach and Feta

**Alligator Bites**

Louisiana Alligator Tenderloin Coated With Spicy Corn Flour,  
Deep Fried and Served With Honey Mustard Sauce

**Catfish Strips**

Straight from Des Allemandes, the Catfish Capital of the World,  
Thinly Cut Catfish Strips, Seasoned and Fried, Served With  
Cocktail and Tartar Sauces

**Mini Crawfish Cakes**

Served With Creole Aioli

**Cancun Shrimp**

Coconut Battered Shrimp Fried and Served With Tropical Fruit  
Salsa

**Grilled Filet Mignon Bites**

Served With Béarnaise Sauce

**Shrimp Remoulade**

Served in Phyllo Cups

**Mini Muffulettas**

Traditional New Orleans Sandwich Consisting of Salami, Ham, Mortadella,  
Swiss Cheese and Homemade Olive Salad

❧ *Carving Station* ❧

Selection of One

**Ginger Pork Loin**

Pork Loin Marinated With Ginger, Garlic, and Spices, and Roasted to a  
Golden Brown, Topped with a Pork Demi-Glace, Served with Blonde  
Remoulade, Garlic Aioli, Horseradish Aioli and Accompanied by Warm  
Cocktail Rolls

**Roasted Strip Sirloin of Beef**

Marinated in Cracked Peppercorns, Kosher Salt and Freshly  
Squeezed Lemon Juice Served with Garlic Aioli, Horseradish Aioli  
and Blonde Remoulade and Accompanied by Warm Cocktail Rolls

❧ *Dessert* ❧

Selection of One

**Pat O's Bread Pudding**

Homemade Bread Pudding in Warm Whiskey Sauce.

**Key Lime Pie**

Authentic Florida Key Lime Pie in a Granola'd Crust

**Chocolate Cake**

Layer Upon Layer of Dark, Moist Chocolate Cake Sandwiched in  
the Silkiest Smooth Chocolate Filling

**Strawberry Hurricane Cheesecake**

Rich Cheesecake Topped With Pat O'Brien's Strawberry  
Hurricane Sauce

**Assorted Mini Desserts**

**\$30.00++ Per Person Buffet**

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*Menu Four*

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**Reception Price Includes the Following**

❧ *Crudité Display* ❧

*An Artful Array of Herbed Havarti, Smoked Gouda, Imported Sharp Cheddar, Swiss and Fontina Cheeses, Fresh Seasonal Fruits & Berries And Crisp Vegetables Served With Ranch Dip*

❧ *Dip* ❧

*Selection of One*

**Crab Mornay Dip**  
*Served With Bread Rounds*

**Spinach & Artichoke Dip**  
*Served With Bread Rounds*

**Spicy Cheese Tomato Salsa Dip**  
*Served With Tortilla Chips*

❧ *Station Items* ❧

*Selection of One*

**Spicy Marinara and Sausage Pasta**

*Sausage, Mushrooms, Red Peppers and Tomatoes Tossed With Penne Pasta In A Spicy Marinara Sauce Topped With Freshly Grated Parmesan Cheese*

**New Orleans Jambalaya**

*A Traditional New Orleans Rice Dish Made With A Special Blend Of Cajun Seasonings, Creole Sauce, Tomatoes, Andouille Sausage And Tender Chicken*

**Pasta O'Brien**

*Strips of Tender Grilled Chicken & Ham Tossed With Penne Pasta In A Delicious Brandied Cream Sauce Topped with Freshly Grated Parmesan Cheese*

**Pasta Primavera**

*Fresh Sautéed Vegetables Tossed With Penne Pasta In A Delicate White Wine Butter Sauce Topped With Freshly Grated Parmesan Cheese*

**Chicken Alfredo**

*Marinated Grilled Chicken Breasts Tossed With Penne Pasta In A Rich Creamy Alfredo Sauce Topped With Freshly Grated Parmesan Cheese*

❧ *Hors D'oeuvres* ❧

*Selection of Four*

**Andouille Sausage Bites**  
*Served With Honey Mustard*

**Sliced Roast Beef Atop French Bread Rounds**  
*Served With a Creamy Horseradish Sauce*

**Chicken and Black Bean Eggroll**  
*Served With Spicy Sauce*

**Phyllo Triangles**  
*With Spinach and Feta*

**Alligator Bites**

Louisiana Alligator Tenderloin Coated With Spicy Corn Flour,  
Deep Fried and Served With Honey Mustard Sauce

**Catfish Strips**

Straight from Des Allemandes, the Catfish Capital of the World,  
Thinly Cut Catfish Strips, Seasoned and Fried, Served With  
Cocktail and Tartar Sauces

**Mini Crawfish Cakes**

Served With Creole Aioli

**Cancun Shrimp**

Coconut Battered Shrimp Fried and Served With Tropical Fruit  
Salsa

**Grilled Filet Mignon Bites**

Served With Béarnaise Sauce

**Shrimp Remoulade**

Served in Phyllo Cups

**Mini Muffulettas**

Traditional New Orleans Sandwich Consisting of Salami, Ham, Mortadella,  
Swiss Cheese and Homemade Olive Salad

❧ *Carving Station* ❧

Selection of One

**Ginger Pork Loin**

Pork Loin Marinated With Ginger, Garlic, and Spices, and Roasted to a  
Golden Brown, Topped with a Pork Demi-Glace, Served with Blonde  
Remoulade, Garlic Aioli, Horseradish Aioli and Accompanied by Warm  
Cocktail Rolls

**Roasted Strip Sirloin of Beef**

Marinated in Cracked Peppercorns, Kosher Salt and Freshly  
Squeezed Lemon Juice Served with Garlic Aioli, Horseradish Aioli  
and Blonde Remoulade and Accompanied by Warm Cocktail Rolls

❧ *Dessert* ❧

Selection of Two

**Pat O's Bread Pudding**

Homemade Bread Pudding in Warm Whiskey Sauce.

**Key Lime Pie**

Authentic Florida Key Lime Pie in a Granola'd Crust

**Chocolate Cake**

Layer Upon Layer of Dark, Moist Chocolate Cake Sandwiched in  
the Silkiest Smooth Chocolate Filling

**Strawberry Hurricane Cheesecake**

Rich Cheesecake Topped With Pat O'Brien's Strawberry  
Hurricane Sauce

**Assorted Mini Desserts**

**\$40.00++ Per Person Buffet**

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## *Menu Five*

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### **Reception Price Includes the Following**

#### *Crudité Display*

*An Artful Array of Herbed Havarti, Smoked Gouda, Imported Sharp Cheddar, Swiss and Fontina Cheeses, Fresh Seasonal Fruits & Berries And Crisp Vegetables Served With Ranch Dip*

#### *Dip*

*Selection of One*

#### **Crab Mornay Dip**

*Served With Bread Rounds*

#### **Spinach & Artichoke Dip**

*Served With Bread Rounds*

#### **Spicy Cheese Tomato Salsa Dip**

*Served With Tortilla Chips*

#### *Station Items*

*Selection of One*

#### **Spicy Marinara and Sausage Pasta**

*Sausage, Mushrooms, Red Peppers and Tomatoes Tossed With Penne Pasta In A Spicy Marinara Sauce Topped With Freshly Grated Parmesan Cheese*

#### **New Orleans Jambalaya**

*A Traditional New Orleans Rice Dish Made With A Special Blend Of Cajun Seasonings, Creole Sauce, Tomatoes, Andouille Sausage And Tender Chicken*

#### **Pasta O'Brien**

*Strips of Tender Grilled Chicken & Ham Tossed With Penne Pasta In A Delicious Brandied Cream Sauce Topped with Freshly Grated Parmesan Cheese*

#### **Pasta Primavera**

*Fresh Sautéed Vegetables Tossed With Penne Pasta In A Delicate White Wine Butter Sauce Topped With Freshly Grated Parmesan Cheese*

#### **Chicken Alfredo**

*Marinated Grilled Chicken Breasts Tossed With Penne Pasta In A Rich Creamy Alfredo Sauce Topped With Freshly Grated Parmesan Cheese*

#### *Hors D'oeuvres*

*Selection of Four*

#### **Andouille Sausage Bites**

*Served With Honey Mustard*

#### **Sliced Roast Beef Atop French Bread Rounds**

*Served With a Creamy Horseradish Sauce*

#### **Chicken and Black Bean Eggroll**

*Served With Spicy Sauce*

#### **Phyllo Triangles**

*With Spinach and Feta*

**Alligator Bites**

Louisiana Alligator Tenderloin Coated With Spicy Corn Flour,  
Deep Fried and Served With Honey Mustard Sauce

**Mini Muffulettas**

Traditional New Orleans Sandwich Consisting of Salami, Ham,  
Mortadella, Swiss Cheese and Homemade Olive Salad

**Mini Crawfish Cakes**

Served With Creole Aioli

**Shrimp Remoulade**

Served in Phyllo Cups

**Shrimp Cocktail**

With Cocktail Sauce

**Catfish Strips**

Straight from Des Allemandes, the Cat fish Capital of the World,  
Thinly Cut Catfish Strips, Seasoned and Fried, Served With  
Cocktail and Tartar Sauces

**Cancun Shrimp**

Coconut Battered Shrimp Fried and Served With Tropical Fruit  
Salsa

**Grilled Filet Mignon Bites**

Served With Béarnaise Sauce

**Louisiana Shrimp**

Sautéed in Butter and Cajun Spices

**Shrimp En Brochette**

Bacon Wrapped Shrimp With Cocktail Sauce

**Stuffed Mushrooms**

Whole Fresh Mushrooms Stuffed With Cream Cheese,  
Bacon, Red and Yellow Bell Pepper and a Delicious Blend of Spices

❧ *Carving Station* ❧

Selection of One

**Ginger Pork Loin**

Pork Loin Marinated With Ginger, Garlic, and Spices, and Roasted to a  
Golden Brown, Topped with a Pork Demi-Glace, Served with Blonde  
Remoulade, Garlic Aioli, Horseradish Aioli and Accompanied by Warm  
Cocktail Rolls

**Roasted Strip Sirloin of Beef**

Marinated in Cracked Peppercorns, Kosher Salt and Freshly  
Squeezed Lemon Juice Served with Garlic Aioli, Horseradish Aioli  
and Blonde Remoulade and Accompanied by Warm Cocktail Rolls

❧ *Dessert* ❧

Selection of Two

**Pat O's Bread Pudding**

Homemade Bread Pudding in Warm Whiskey Sauce.

**Key Lime Pie**

Authentic Florida Key Lime Pie in a Granola'd Crust

**Chocolate Cake**

Layer Upon Layer of Dark, Moist Chocolate Cake Sandwiched in  
the Silkiest Smooth Chocolate Filling

**Strawberry Hurricane Cheesecake**

Rich Cheesecake Topped With Pat O'Brien's Strawberry  
Hurricane Sauce

**Assorted Mini Desserts**

**\$50.00++ Per Person Buffet**

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## ***Reception Pricing Structure***

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*Prices are All Inclusive and Include Staff, Banquet Setup, Linens, Napkins, China, Silverware and Glassware.*

*All prices are subject to 8.125% Texas Sales Tax and an 18% Service Charge.*

***Prices are subject to change without notice.***

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## ***Other Services Available***

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***Pat O'Brien's can adapt any menu to you and your guest's specific needs. Unlike other banquet facilities, our flexibility allows our clients to custom design their events.***

***Our priority is to provide a stress free, single source solution to our clientele.***

***Other services available include, but are not limited to:***

*Floral*  
*Entertainment*  
*Decorations*  
*Party Favors*  
*Ice Sculptures*  
*Casino Game Rental*  
*A/V and Computer Equipment Rental*