

# Wedding Dinner Menus

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## Menu One

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### Wedding Dinner 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

#### ❧ Butler Passed 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 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

#### ❧ Salad ❧

Selection of One

##### **Garden Salad**

Crisp Romaine Lettuce with Carrots, Red Onions And Tomatoes Served With Assorted Dressings

##### **Caesar Salad**

Crisp Romaine Lettuce with Freshly Grated Parmesan Cheese And Croutons Served With Pat O'Brien's Homemade Caesar Dressing

##### **Shrimp Remoulade Salad**

(Add \$2.00 Per Person)  
Fresh Louisiana Gulf Shrimp with Pat O's Remoulade Sauce Piled On A Bed Of Crisp Iceberg Lettuce

❧ *Entrée* ❧

*Selection of One*

**Chicken Pontabla**

*Lightly Breaded Chicken Breasts Topped With A Rich Marchand de Vin Sauce and Served With Roasted Rosemary Potatoes And Chef's Choice Fresh Seasonal Vegetables*

**Grilled Chicken**

*Chicken Breasts Marinated in Fresh Herbs & Spices And Grilled To Perfection and Served With Roasted Rosemary Potatoes And Chef's Choice Fresh Seasonal Vegetables*

**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*

**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*

**Shrimp Creole**

*Fresh Louisiana Gulf Shrimp Sautéed With Garlic And Slow Simmered In A Savory Creole Tomato Sauce Served Over A Bed Of White Rice*

**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*

❧ *Beverage Service* ❧

*Three-hour Premium Unlimited Open Bar Featuring Premium Brand Cocktails, Pat O'Brien's Specialty Drinks, Domestic and Imported Beers and House Red & White Wines*

**\$55.00++ Per Person Buffet**  
**\$65.00++ Per Person Sit-Down**

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*Menu Two*

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**Wedding Dinner Price Includes the Following**

*œ Crudité Display œ*

*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*

*œ Dip œ*

*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*

*œ Butler Passed Hors D'oeuvres œ*

*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 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*

**Cancun Shrimp**

*Coconut Battered Shrimp Fried and Served With Tropical Fruit Salsa*

**Mini Crawfish Cakes**

*Served With Creole Aioli*

**Grilled Filet Mignon Bites**

*Served With Béarnaise Sauce*

**Shrimp Remoulade**

*Served in Phyllo Cups*

❧ *Salad* ❧

Selection of One

**Garden Salad**

Crisp Romaine Lettuce with Carrots,  
Red Onions And Tomatoes  
Served With Assorted Dressings

**Caesar Salad**

Crisp Romaine Lettuce with Freshly Grated  
Parmesan Cheese And Croutons  
Served With Pat O'Brien's Homemade Caesar  
Dressing

**Shrimp Remoulade Salad**

(Add \$2.00 Per Person)  
Fresh Louisiana Gulf Shrimp with Pat O's  
Remoulade Sauce Piled On A Bed Of Crisp  
Iceberg Lettuce

❧ *Entrée* ❧

Selection of One

**Chicken Pontabla**

Lightly Breaded Chicken Breasts Topped With A Rich Marchand de Vin  
Sauce and Served With Roasted Rosemary Potatoes And Chef's Choice Fresh  
Seasonal Vegetables

**Grilled Chicken**

Chicken Breasts Marinated in Fresh Herbs & Spices And Grilled To  
Perfection and Served With Roasted Rosemary Potatoes And Chef's Choice  
Fresh Seasonal Vegetables

**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

**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

**Shrimp Creole**

Fresh Louisiana Gulf Shrimp Sautéed With Garlic And Slow Simmered In A  
Savory Creole Tomato Sauce Served Over A Bed Of White Rice

**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

❧ *Beverage Service* ❧

Three-hour Premium Unlimited Open Bar Featuring  
Premium Brand Cocktails, Pat O'Brien's Specialty Drinks,  
Domestic and Imported Beers and House Red & White Wines

**\$60.00++ Per Person Buffet**

**\$70.00++ Per Person Sit-Down**

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*Menu Three*

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**Wedding Dinner 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

*Butler Passed 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 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

*Salad*

Selection of One

**Garden Salad**

Crisp Romaine Lettuce with Carrots, Red Onions And Tomatoes Served With Assorted Dressings

**Caesar Salad**

Crisp Romaine Lettuce with Freshly Grated Parmesan Cheese And Croutons Served With Pat O'Brien's Homemade Caesar Dressing

**Shrimp Remoulade Salad**

(Add \$2.00 Per Person)  
Fresh Louisiana Gulf Shrimp with Pat O's Remoulade Sauce Piled On A Bed Of Crisp Iceberg Lettuce

❧ *Entrée* ❧

Selection of One

**Chicken Pontabla**

Lightly Breaded Chicken Breasts Topped With A Rich Marchand de Vin Sauce and Served With Roasted Rosemary Potatoes And Chef's Choice Fresh Seasonal Vegetables

**Grilled Chicken**

Chicken Breasts Marinated in Fresh Herbs & Spices And Grilled To Perfection and Served With Roasted Rosemary Potatoes And Chef's Choice Fresh Seasonal Vegetables

**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

**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

**Shrimp Creole**

Fresh Louisiana Gulf Shrimp Sautéed With Garlic And Slow Simmered In A Savory Creole Tomato Sauce Served Over A Bed Of White Rice

**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

❧ *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

❧ *Beverage Service* ❧

Three-hour Premium Unlimited Open Bar Featuring Premium Brand Cocktails, Pat O'Brien's Specialty Drinks, Domestic and Imported Beers and House Red & White Wines

**\$65.00++ Per Person Buffet**

**\$75.00++ Per Person Sit-Down**

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*Menu Four*

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**Wedding Dinner 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

❧ *Butler Passed 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 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

**Cancun Shrimp**

Coconut Battered Shrimp Fried and Served With Tropical Fruit Salsa

**Mini Crawfish Cakes**

Served With Creole Aioli

**Grilled Filet Mignon Bites**

Served With Béarnaise Sauce

**Shrimp Remoulade**

Served in Phyllo Cups

❧ *Salad* ❧

Selection of One

**Garden Salad**

Crisp Romaine Lettuce with Carrots, Red Onions And Tomatoes  
Served With Assorted Dressings

**Caesar Salad**

Crisp Romaine Lettuce with Freshly Grated Parmesan Cheese And Croutons  
Served With Pat O'Brien's Homemade Caesar Dressing

**Shrimp Remoulade Salad**

(Add \$2.00 Per Person)  
Fresh Louisiana Gulf Shrimp with Pat O's Remoulade Sauce Piled On A Bed Of Crisp Iceberg Lettuce

❧ *Entrée* ❧

Selection of One

**Chicken Pontabla**

Lightly Breaded Chicken Breasts Topped With A Rich Marchand de Vin Sauce and Served With Roasted Rosemary Potatoes And Chef's Choice Fresh Seasonal Vegetables

**Grilled Chicken**

Chicken Breasts Marinated in Fresh Herbs & Spices And Grilled To Perfection and Served With Roasted Rosemary Potatoes And Chef's Choice Fresh Seasonal Vegetables

**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

**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

**Shrimp Creole**

Fresh Louisiana Gulf Shrimp Sautéed With Garlic And Slow Simmered In A Savory Creole Tomato Sauce Served Over a Bed Of White Rice

**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

**Fish New Orleans**

Seasonal Fresh Fish Topped With A Delicate Shrimp Cream Sauce and Served With Chef's Choice Fresh Seasonal Vegetables

**Grilled Pork Chops**

Two Center Cut Pork Chops Marinated And Grilled To Perfection. Served With Roasted Rosemary Potatoes And Chef's Choice Fresh Seasonal Vegetables

**Pat O'Brien's Tournedos**

Two Beef Medallions Grilled To Perfection Accompanied By A Mushroom Peppercorn Sauce And Béarnaise Sauce, Served With Roasted Rosemary Potatoes And Chef's Choice Fresh Seasonal Vegetables

**Filet Mignon**

Tender Petite Filet Mignon Grilled To Perfection Served With Roasted Rosemary Potatoes And Chef's Choice Fresh Seasonal Vegetables

❧ *Beverage Service* ❧

Three-hour Premium Unlimited Open Bar Featuring Premium Brand Cocktails, Pat O'Brien's Specialty Drinks, Domestic and Imported Beers and House Red & White Wines

**\$70.00++ Per Person Buffet**

**\$80.00++ Per Person Sit-Down**

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*Menu Five*

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**Wedding Dinner Price Includes the Following**

*œ Crudité Display œ*

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

*œ Butler Passed Hors D'oeuvres œ*

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 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

**Cancun Shrimp**

Coconut Battered Shrimp Fried and Served With Tropical Fruit Salsa

**Mini Crawfish Cakes**

Served With Creole Aioli

**Grilled Filet Mignon Bites**

Served With Béarnaise Sauce

**Shrimp Remoulade**

Served in Phyllo Cups

**Louisiana Shrimp**

Sautéed in Butter and Cajun Spices

**Shrimp Cocktail**

With Cocktail Sauce

**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

❧ *Salad* ❧

Selection of One

**Garden Salad**

*Crisp Romaine Lettuce with Carrots,  
Red Onions And Tomatoes  
Served With Assorted Dressings*

**Caesar Salad**

*Crisp Romaine Lettuce with Freshly Grated  
Parmesan Cheese And Croutons  
Served With Pat O'Brien's Homemade Caesar  
Dressing*

**Shrimp Remoulade Salad**

*(Add \$2.00 Per Person)  
Fresh Louisiana Gulf Shrimp with Pat O's  
Remoulade Sauce Piled On A Bed Of Crisp  
Iceberg Lettuce*

❧ *Entrée* ❧

Selection of One

**Chicken Pontabla**

*Lightly Breaded Chicken Breasts Topped With A Rich Marchand de Vin  
Sauce and Served With Roasted Rosemary Potatoes And Chef's Choice Fresh  
Seasonal Vegetables*

**Grilled Chicken**

*Chicken Breasts Marinated in Fresh Herbs & Spices And Grilled To  
Perfection and Served With Roasted Rosemary Potatoes And Chef's Choice  
Fresh Seasonal Vegetables*

**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*

**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*

**Shrimp Creole**

*Fresh Louisiana Gulf Shrimp Sautéed With Garlic And Slow  
Simmered In A Savory Creole Tomato Sauce Served Over a  
Bed Of White Rice*

**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*

**Fish New Orleans**

*Seasonal Fresh Fish Topped With A Delicate Shrimp Cream Sauce and  
Served With Chef's Choice Fresh Seasonal Vegetables*

**Grilled Pork Chops**

*Two Center Cut Pork Chops Marinated And Grilled To Perfection. Served  
With Roasted Rosemary Potatoes And Chef's Choice Fresh Seasonal  
Vegetables*

**Pat O'Brien's Tournedos**

*Two Beef Medallions Grilled To Perfection  
Accompanied By A Mushroom Peppercorn Sauce And Béarnaise Sauce,  
Served With Roasted Rosemary Potatoes And Chef's Choice Fresh Seasonal  
Vegetables*

**Filet Mignon**

*Tender Petite Filet Mignon Grilled To Perfection  
Served With Roasted Rosemary Potatoes And Chef's Choice Fresh Seasonal  
Vegetables*

❧ *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*

❧ *Beverage Service* ❧

*Three-hour Premium Unlimited Open Bar Featuring Premium Brand Cocktails, Pat O'Brien's Specialty Drinks, Domestic and Imported Beers and House Red & White Wines*

**\$75.00++ Per Person Buffet**

**\$85.00++ Per Person Sit-Down**

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*Specialty Food*

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**Specialty Food to Compliment the Crudité Display**

<i>Baked Brie with Hurricane Sauce</i> .....	\$29.00
<i>Marinated Mushrooms (Serves 20)</i> .....	\$23.00
<i>Shrimp Remoulade in Phyllo Cups (Serves 40)</i> .....	\$48.00
<i>Garlic Sausage With Honey Mustard (Serves 35)</i> .....	\$32.00

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*Other Service 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*
- A/V and Computer Equipment*