

Wedding Dinner Menus

Menu One

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

Sliced Cucumber Rounds

Topped with Dill Cream Cheese

Vegetarian Spring Rolls

Served With Sweet Chili Sauce

Chicken and Black Bean Eggroll

Served With Avocado Ranch

Phyllo Triangles

With Spinach and Feta

Toasted Ravioli

Served with Marinara Sauce

Chicken Nacho

Served in a Blue Corn Tortilla Edible Spoon

Sliced Roast Beef Atop French Bread Rounds

Served With a Creamy Horseradish Sauce

Mini BLT

Cherry Tomato Topped with a Baby Lettuce Leaf, Bacon and Mayonnaise

❧ Salad ❧

Selection of One

Garden Salad

Fresh Mixed Greens with Carrots, Red Onions And Tomatoes Served With Ranch and Vinaigrette Dressings

Caesar Salad

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

Raspberry Spinach Salad

Fresh Spinach with Strawberries, Pecans, Red Onions, Bacon and Crumbled Feta Cheese Served with Raspberry Vinaigrette Dressing

❧ *Entrée* ❧

Selection of One

Chicken Madeira

Lightly Breaded Chicken Breast Topped with a Delicious Red Wine and Mushroom Sauce.

Grilled Chicken

Chicken Breasts Marinated in Fresh Herbs & Spices And Grilled To Perfection

Chicken Piccata

Lightly Breaded Chicken Breast Topped with a Delicious White Wine and Lemon Sauce with Capers and Artichoke Hearts

Chicken Parmesan

Breaded Chicken Breast Baked with Provolone Cheese and Marinara Sauce

❧ *Side Selections* ❧

Selection of One Starch and One Vegetable

Starch Selections

*Rosemary Potatoes
Herbed Mashed Potatoes
Angel Hair Pasta with a White Wine Garlic Sauce
Rice Pilaf*

Vegetable Selections

*Green Beans with Bacon and Onions
Vegetable Medley
Candied Carrots
Asparagus*

❧ *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

*Including Three Hour Premium Open Bar
\$62.00++ Per Person Buffet
\$72.00++ Per Person Sit-Down*

*Excluding Three Hour Premium Open Bar
\$45.00++ Per Person Buffet
\$55.00++ Per Person Sit-Down*

Menu Two

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 Hot With Bread Rounds

Spinach & Artichoke Dip

Served Hot With Bread Rounds

Spicy Cheese Tomato Salsa Dip

Served Hot With Tortilla Chips

Smoked Salmon Dip

Served Cold With Bread Rounds

❧ *Butler Passed Hors D'oeuvres* ❧

Selection of Three

Sliced Cucumber Rounds

Topped with Dill Cream Cheese

Vegetarian Spring Rolls

Served With Sweet Chili Sauce

Chicken and Black Bean Eggroll

Served With Avocado Ranch

Phyllo Triangles

With Spinach and Feta

Toasted Ravioli

Served with Marinara Sauce

Chicken Nacho

Served in a Blue Corn Tortilla Edible Spoon

Sliced Roast Beef Atop French Bread Rounds

Served With a Creamy Horseradish Sauce

Mini BLT

Cherry Tomato Topped with a Baby Lettuce Leaf, Bacon and Mayonnaise

❧ *Salad* ❧

Selection of One

Garden Salad

Fresh Mixed Greens with Carrots, Red Onions And Tomatoes Served With Ranch and Vinaigrette Dressings

Caesar Salad

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

Raspberry Spinach Salad

Fresh Spinach with Strawberries, Pecans, Red Onions, Bacon and Crumbled Feta Cheese Served with Raspberry Vinaigrette Dressing

❧ *Entrée* ❧

Selection of One

Chicken Madeira

Lightly Breaded Chicken Breast Topped with a Delicious Red Wine and Mushroom Sauce.

Grilled Chicken

Chicken Breasts Marinated in Fresh Herbs & Spices And Grilled To Perfection

Chicken Piccata

Lightly Breaded Chicken Breast Topped with a Delicious White Wine and Lemon Sauce with Capers and Artichoke Hearts

Chicken Parmesan

Breaded Chicken Breast Baked with Provolone Cheese and Marinara Sauce

❧ *Side Selections* ❧

Selection of One Starch and One Vegetable

Starch Selections

*Rosemary Potatoes
Herbed Mashed Potatoes
Angel Hair Pasta with a White Wine Garlic Sauce
Rice Pilaf*

Vegetable Selections

*Green Beans with Bacon and Onions
Vegetable Medley
Candied Carrots
Asparagus*

❧ *Carving Station* ❧

Selection of One

Ginger Pork Loin

*Marinated Pork Loin Roasted to a Golden Brown
Served with Chimichurri and Blood Orange Sauce
Accompanied by Warm Cocktail Rolls*

Roasted Strip Sirloin of Beef

*Marinated in Cracked Peppercorns, Kosher Salt and Garlic
Served with Horseradish Aioli and Au Jus Sauce
Accompanied by Warm Cocktail Rolls*

Prime Rib

*Traditional Prime Rib Slow Roasted to Juicy and Tender Perfection
Served with Horseradish Aioli and Au Jus Sauce
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*

Including Three Hour Premium Open Bar

\$73.00++ Per Person Buffet

\$83.00++ Per Person Sit-Down

Excluding Three Hour Premium Open Bar

\$56.00++ Per Person Buffet

\$66.00++ Per Person Sit-Down

Menu Three

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

Zucchini Boat

Fresh Zucchini topped with Roasted Red Pepper Hummus

Vegetarian Spring Rolls

Served With Sweet Chili Sauce

Chicken and Black Bean Eggroll

Served With Avocado Ranch

Phyllo Triangles

With Spinach and Feta

Toasted Ravioli

Served With Marinarai Sauce

Chicken Nacho

Served in a Blue Corn Tortilla Edible Spoon

Sliced Cucumber Rounds

Topped with Dill Cream Cheese

Sliced Roast Beef Atop French Bread Rounds

Served With a Creamy Horseradish Sauce

Grilled Filet Mignon Bites

Served With Horseradish Aioli

Shrimp Remoulade

Served in Phyllo Cups

Petite Wellington

*Beef Tenderloin and Duxelle
Wrapped in a Puff Pastry*

Caprese

*Fresh Mozzarella, Grape Tomatoes and Basil on a Skewer
Drizzled with a Balsamic Reduction*

Chicken Diablo

*Chicken Breast and a Jalapeno Slice
Wrapped in Bacon*

Cancun Shrimp

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

Beef Kabob

*Beef with Pineapple, Cherrie Tomatoes and Red Onions
on a Skewer with A Teriyaki Glaze*

Chicken Kabob

*Chicken with Red and Yellow Bell Peppers, Pineapple and Red
Onions on a Skewer with a Pineapple Mustard Glaze*

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

Fresh Mixed Greens with Carrots, Red Onions And Tomatoes Served With Ranch and Vinaigrette Dressings

Caesar Salad

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

Raspberry Spinach Salad

Fresh Spinach with Strawberries, Pecans, Red Onions, Bacon and Crumbled Feta Cheese Served with Raspberry Vinaigrette Dressing

❧ *Entrée* ❧

Selection of One

Chicken Madeira

Lightly Breaded Chicken Breast Topped with a Delicious Red Wine and Mushroom Sauce.

Grilled Chicken

Chicken Breasts Marinated in Fresh Herbs & Spices And Grilled To Perfection

Grilled Salmon

Salmon Grilled To Perfection and Served with a Wilted Cucumber Relish

Chicken Piccata

Lightly Breaded Chicken Breast Topped with a Delicious White Wine and Lemon Sauce with Capers and Artichoke Hearts

Fish New Orleans

Fresh Tilapia Topped with a Delicate Champagne and Caper Cream Sauce

Grilled Pork Chops

Center Cut Pork Chops Marinated and Grilled To Perfection Served with Green Apple and Onion Compote

Sirloin

8 oz. Tender Sirloin Grilled To Perfection with a Red Wine Mushroom Sauce

Filet Mignon

8 oz. Tender Filet Grilled To Perfection Served with Red Wine Stilton Sauce

❧ *Side Selections* ❧

Selection of One Starch and One Vegetable

Starch Selections

*Rosemary Potatoes
Herbed Mashed Potatoes
Rice Pilaf
Angel Hair Pasta with a White Wine Garlic Sauce*

Vegetable Selections

*Green Beans with Bacon and Onions
Vegetable Medley
Candied Carrots
Asparagus*

❧ *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*

Including Three Hour Premium Open Bar
\$81.00++ Per Person Buffet
\$91.00++ Per Person Sit-Down

Excluding Three Hour Premium Open Bar
\$64.00++ Per Person Buffet
\$74.00++ Per Person Sit-Down

Menu Four

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 Hot With Bread Rounds

Spinach & Artichoke Dip

Served Hot With Bread Rounds

Spicy Cheese Tomato Salsa Dip

Served Hot With Tortilla Chips

Smoked Salmon Dip

Served Cold With Bread Rounds

Butler Passed Hors D'oeuvres

Selection of Three

Zucchini Boat

Fresh Zucchini topped with Roasted Red Pepper Hummus

Vegetarian Spring Rolls

Served With Sweet Chili Sauce

Chicken and Black Bean Eggroll

Served With Avocado Ranch

Phyllo Triangles

With Spinach and Feta

Toasted Ravioli

Served With Marinara Sauce

Chicken Nacho

Served in a Blue Corn Tortilla Edible Spoon

Sliced Cucumber Rounds

Topped with Dill Cream Cheese

Sliced Roast Beef Atop French Bread Rounds

Served With a Creamy Horseradish Sauce

Grilled Filet Mignon Bites

Served With Horseradish Aioli

Shrimp Remoulade

Served in Phyllo Cups

Petite Wellington

Beef Tenderloin and Duxelle

Wrapped in a Puff Pastry

Caprese

Fresh Mozzarella, Grape Tomatoes and Basil on a Skewer

Drizzled with a Balsamic Reduction

Chicken Diablo

Chicken Breast and a Jalapeno Slice

Wrapped in Bacon

Cancun Shrimp

Coconut Battered Shrimp Fried and Served

With Tropical Fruit Salsa

Beef Kabob

Beef with Pineapple, Cherry Tomatoes and Red Onions

on a Skewer with A Teriyaki Glaze

Chicken Kabob

Chicken with Red and Yellow Bell Peppers, Pineapple and Red

Onions on a Skewer with a Pineapple Mustard Glaze

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

Fresh Mixed Greens with Carrots, Red Onions And Tomatoes Served With Ranch and Vinaigrette Dressings

Caesar Salad

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

Raspberry Spinach Salad

Fresh Spinach with Strawberries, Pecans, Red Onions, Bacon and Crumbled Feta Cheese Served with Raspberry Vinaigrette Dressing

❧ *Entrée* ❧

Selection of One

Chicken Madeira

Lightly Breaded Chicken Breast Topped with a Delicious Red Wine and Mushroom Sauce.

Grilled Chicken

Chicken Breasts Marinated in Fresh Herbs & Spices And Grilled To Perfection

Grilled Salmon

Salmon Grilled To Perfection and Served with a Wilted Cucumber Relish

Chicken Piccata

Lightly Breaded Chicken Breast Topped with a Delicious White Wine and Lemon Sauce with Capers and Artichoke Hearts

Fish New Orleans

Fresh Tilapia Topped with a Delicate Champagne and Caper Cream Sauce

Grilled Pork Chops

Center Cut Pork Chops Marinated and Grilled To Perfection Served with Green Apple and Onion Compote

Sirloin

8 oz. Tender Sirloin Grilled To Perfection with a Red Wine Mushroom Sauce

Filet Mignon

8 oz. Tender Filet Grilled To Perfection Served with Red Wine Stilton Sauce

❧ *Side Selections* ❧

Selection of One Starch and One Vegetable

Starch Selections

*Rosemary Potatoes
Herbed Mashed Potatoes
Rice Pilaf
Angel Hair Pasta with a White Wine Garlic Sauce*

Vegetable Selections

*Green Beans with Bacon and Onions
Vegetable Medley
Candied Carrots
Asparagus*

❧ *Carving Station* ❧

Selection of One

Ginger Pork Loin

Marinated Pork Loin Roasted to a Golden Brown Served with Chimichurri and Blood Orange Sauce Accompanied by Warm Cocktail Rolls

Roasted Strip Sirloin of Beef

Marinated in Cracked Peppercorns, Kosher Salt and Garlic Served with Horseradish Aioli and Au Jus Sauce Accompanied by Warm Cocktail Rolls

Prime Rib

Traditional Prime Rib Slow Roasted to Juicy and Tender Perfection Served with Horseradish Aioli and Au Jus Sauce 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

Including Three Hour Premium Open Bar
\$90.00++ Per Person Buffet
\$100.00++ Per Person Sit-Down

Excluding Three Hour Premium Open Bar
\$73.00++ Per Person Buffet
\$83.00++ Per Person Sit-Down

Specialty Food

Specialty Food to Compliment the Crudit  Display

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

Tax and Service Charge

All prices are subject to 8.25% Texas Sales Tax and a 20% Service Charge.
Prices are subject to change without notice.