

# Reception Menus

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## Menu One

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Reception Price Includes the Following

### œ 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

### œ 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

### œ 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

## œ Dessert œ

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

#### œ 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

#### œ 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

#### œ 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

#### œ 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

#### œ 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

#### œ 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

#### œ 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

#### œ 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 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

## œ Carving Station œ

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

## œ Dessert œ

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

#### œ 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

#### œ 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

#### œ 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

#### œ 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 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

## œ Carving Station œ

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

## œ Dessert œ

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

#### œ 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

#### œ 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

#### œ 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

#### œ 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

## œ Carving Station œ

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

## œ Dessert œ

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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## Tax and Service Charge

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All prices are subject to 8.25% Texas Sales Tax and an 18% Service Charge.  
Prices are subject to change without notice.

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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.

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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