

# Wedding Dinner Menus

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## Menu One

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Wedding Dinner 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 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

### œ 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

œ Entrée œ

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

œ Beverage Service œ

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 ∞

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 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

## 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

#### 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 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

#### œ 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

## œ 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

## œ 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

## œ 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

#### 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 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

#### œ 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 ∞

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 ∞

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

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 Beverage Service œ

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 Crudit  Display

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

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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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## 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