

Dinner Menus

Dinner Menu Prices Include One Salad Selection, One Entrée Selection and One Dessert Selection.

Dinner Salad Selections

House 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*

Dinner Entrée Selections

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*

\$23.00++ Per Person Buffet

\$33.00++ Per Person Sit-Down

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*

\$23.00++ Per Person Buffet

\$33.00++ Per Person Sit-Down

Pasta Primavera

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

\$23.00++ Per Person Buffet
\$33.00++ Per Person Sit-Down

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*

\$24.00++ Per Person Buffet
\$34.00++ Per Person Sit-Down

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*

\$24.00++ Per Person Buffet
\$34.00++ Per Person Sit-Down

Chicken Pontabla

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

\$25.00++ Per Person Buffet
\$35.00++ Per Person Sit-Down

Grilled Chicken

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

\$25.00++ Per Person Buffet
\$35.00++ Per Person Sit-Down

Chicken Alfredo

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

\$25.00++ Per Person Buffet
\$35.00++ Per Person Sit-Down
(For Shrimp, Please Add \$2.00 Per Person)

Fish New Orleans

*Seasonal Fresh Fish Topped With A Delicate Wine Sauce
Served With Chef's Choice Fresh Seasonal Vegetables*

\$26.00++ Per Person Buffet

\$36.00++ Per Person Sit-Down

Price subject to change depending on the fish selection

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*

\$30.00++ Per Person Buffet

\$40.00++ Per Person Sit-Down

Filet Mignon

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

\$40.00++ Per Person Buffet

\$50.00++ Per Person Sit-Down

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 Vegetable*

\$40.00++ Per Person Buffet

\$50.00++ Per Person Sit-Down

Dinner Dessert Selections

Pat O's Bread Pudding

*A Pat O'Brien's Favorite!
Homemade Bread Pudding Served With Our Own Warm Whiskey Sauce*

Key Lime Pie

Authentic Florida Key Lime Pie in a Granola Crust

Strawberry Hurricane Cheesecake

Rich Cheesecake Topped with Pat O'Brien's Own Strawberry Hurricane Sauce

Chocolate Cake

*Layer Upon Layer of Dark, Moist Chocolate Cake Sandwiched
With The Silkiest Smooth Chocolate Filling*

Cold Displays

Crudité Display

An Artful Array of Herb Havarti, Smoked Gouda, Imported Sharp Cheddar, Swiss and Fontina Cheeses Served with Assorted Crackers, Seasonal Crisp Vegetables with Ranch Dip and Seasonal Fresh Fruits

\$3.00++ Per Person

Specialty Food

To Compliment Crudité 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>

Dinner Pricing Structure

*Entrée Price Includes Salad, Entrée, Warm Rolls and Butter,
Dessert, Iced Tea and Coffee*

If You Wish to Offer a Choice of Entrees,

Add \$3.00 Per Person for a Choice of Two Entrees

Add \$5.00 Per Person for a Choice of Three Entrees

The Highest Entrée Price will be Charged for all Meals.

To Avoid the Extra Charge, Entrée Counts Must be Provided One Week Prior to the Event.

If You Wish to Offer a Choice of Desserts,

Add \$2.00 Per Person for a Choice of Two Desserts

Add \$3.00 Per Person for a Choice of Three Desserts