

Reception Menus

Menu One

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

Menu Two

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

Menu Three

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

Menu Four

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

Menu Five

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

Tax and Service Charge

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

Reception Pricing Structure

Prices are All Inclusive and Include Staff, Banquet Setup, Linens, Napkins, China,
Silverware and Glassware.

Other Services Available

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