



# PRIVATE *Dining*

Whether it's a family get-together, formal banquet or a corporate event, we can help you create the perfect private dining experience. Our dedicated Event Managers will handle everything from fresh seafood to fresh floral arrangements. At Pappas Seafood House, we know how to throw a party!

## A RANGE OF MENU OPTIONS

Pappas Seafood House offers several menus perfect for cocktail parties and traditional private dining events. We offer pre-set menus with per-guest prices.

- 🍴 Fresh seafood selections
- 🍴 Variety of our most famous appetizers
- 🍴 Impressive trays and bowls perfect for cocktail hour
- 🍴 Delicious non-seafood options
- 🍴 Vegetarian options
- 🍴 Gluten-free options
- 🍴 Homemade desserts
- 🍴 Handcrafted cocktails
- 🍴 Local craft beer & hand-selected wines

## PRIVATE DINING ROOMS FOR PARTIES LARGE AND SMALL

Our banquet rooms are perfect for holiday gatherings, social events, rehearsal dinners and company functions. Our experienced Event Managers can help personalize any occasion. Tables in our private dining rooms may be arranged in a variety of ways to accommodate your event.

## TAKING CARE OF THE DETAILS\*

Let our team of dedicated and personal Event Managers handle every detail for your event.

- 🍴 Beautiful table setting
- 🍴 Fresh floral arrangements
- 🍴 Candles
- 🍴 Balloons
- 🍴 Audio Visual Equipment: Projection screens, LCD projectors and media players may be reserved for a minimal fee.

\*some may require an additional fee.

## BOOK YOUR NEXT EVENT AT PAPPAS SEAFOOD HOUSE

Please contact one of our helpful Event Managers at your favorite Pappas Seafood House or visit us at [PappasSeafood.com](http://PappasSeafood.com).

We accept cash payments, Visa, Master Card, American Express, Discover and Diners Club. No separate checks, please. For your convenience, corporate accounts may also be arranged. Tax and gratuity are not included in the price of the menu. Prices and menu options are subject to change without notice.

# PRIVATE DINING MENUS

## The Mariner

The Mariner menu offers some of our classic seafood favorites. Add Fried Calamari or a "Maryland-Style" Crab Cake to complete your menu.

### FIRST COURSE

**PAPPAS SALAD**

### SECOND COURSE

**FRIED SHRIMP**

with French fries

**SHRIMP OR CRAWFISH ETOUFFEE**

with white rice

**BLACKENED CATFISH OPELOUSAS**

with oysters, shrimp & jumbo lump crabmeat in  
lemon garlic butter sauce, with jambalaya

### THIRD COURSE

Select two:

**NEW YORK STYLE  
CHEESECAKE**

with fresh strawberries

**PAPPAS PECAN PIE**

a la mode

**KEY LIME PIE**

in a graham  
cracker pecan crust

Menu selection includes French bread,  
iced tea, soda & coffee.

**31.95 per guest**

## The Islander

Our Islander menu has something to please everyone. Add Spinach Dip and Shrimp Cocktail as the perfect complement to the menu.

### FIRST COURSE

**PAPPAS SALAD**

### SECOND COURSE

**SHRIMP LINGUINE ALFREDO**

sautéed shrimp with crimini mushrooms,  
red bell peppers & spinach over linguine in an alfredo sauce

**SAMPLER PLATTER**

fried shrimp, crawfish, tilapia & chicken tenderloins, with French fries

**TILAPIA LAFAYETTE**

grilled tilapia finished with lump crabmeat, shrimp, tomatoes,  
capers & basil in beurre blanc, with spaghetti squash

### THIRD COURSE

Select two:

**NEW YORK STYLE  
CHEESECAKE**

with fresh strawberries

**PAPPAS PECAN PIE**

a la mode

**KEY LIME PIE**

in a graham  
cracker pecan crust

Menu selection includes French bread,  
iced tea, soda & coffee.

**34.95 per guest**

# PRIVATE DINING MENUS

## The Seafarer

The Seafarer menu offers your guests a wonderful array of flown-in-fresh seafood. Our delicious Jumbo Shrimp Brochette and our classic Seafood Platter will amaze your guests. Make sure to impress by adding on our Shrimp & Crawfish Fondue and some of our amazing hand-crafted cocktails.

### FIRST COURSE

**PAPPAS SALAD**

### SECOND COURSE

**JUMBO SHRIMP BROCHETTE**

with jambalaya rice

**SEAFOOD PLATTER**

fried shrimp, tilapia, oysters, stuffed shrimp & stuffed crab, with French fries

**ATLANTIC SALMON ALEXANDER**

blackened salmon with shrimp & scallops in a white wine cream sauce, with fresh green beans

### THIRD COURSE

Select two:

**NEW YORK STYLE CHEESECAKE**

with fresh strawberries

**PAPPAS PECAN PIE**

a la mode

**KEY LIME PIE**

in a graham cracker pecan crust

Menu selection includes French bread, iced tea, soda & coffee.

**37.95 per guest**

## The Yacht Club

Impress your guests with the best of Pappas Seafood House. This extravagant menu includes everything from our very popular Big Bay Platter to our perfectly grilled Aged Beef Rib-eye. Don't forget to add on some of our delicious appetizers and a few refreshing selections from our bar!

### FIRST COURSE

**PAPPAS SALAD**

### SECOND COURSE

**AGED BEEF RIB-EYE**

with green beans & mashed potatoes

**BIG BAY PLATTER**

grilled shrimp, Caribbean lobster tails & blue crab cakes, with fresh green beans

**GRILLED CARIBBEAN LOBSTER TAILS**

with green bean potato medley

**FRESH FISH PALACIOS**

our premium seasonal fresh fish fillet, seared & finished with sautéed shrimp, crawfish, diced tomatoes & fresh basil in a light butter sauce, with green bean potato medley

### THIRD COURSE

Select two:

**NEW YORK STYLE CHEESECAKE**

with fresh strawberries

**PAPPAS PECAN PIE**

a la mode

**KEY LIME PIE**

in a graham cracker pecan crust

Menu selection includes French bread, iced tea, soda & coffee.

**44.95 per guest**

# PRIVATE DINING MENUS

## Lunch Menus

## Appetizers, Trays & Bowls

### MONDAY-SUNDAY 11AM-3PM

#### TWO COURSES

Choose two courses for your event

21.95 per guest

#### THREE COURSES

All three courses for your event

23.95 per guest

### FIRST COURSE

#### PAPPAS SALAD

### SECOND COURSE

#### GINGER SALMON

grilled salmon fillet topped with ginger butter, with almond green beans

#### MIXED SEAFOOD GRILL

skewer of assorted grilled seafood & vegetables, with jambalaya rice

#### PAN-GRILLED TILAPIA

toasted hazelnuts & brown butter, with green bean potato medley

#### FRIED SHRIMP

with French fries & coleslaw

#### SEAFOOD SAMPLER PLATTER

fried shrimp, crawfish & tilapia, with French fries & coleslaw

#### CHICKEN LINGUINE LAFAYETTE

linguine with grilled chicken breast, mushrooms, spinach, broccoli, garlic & extra virgin olive oil

### THIRD COURSE

Select one:

#### NEW YORK STYLE CHEESECAKE

with fresh strawberries

#### KEY LIME PIE

in a graham cracker pecan crust

Menu selection includes French bread,  
Iced tea, soda & coffee.

### APPETIZERS

To complement your pre-set menu selection  
add on some of our delicious appetizers.

#### SELECT ONE

2.95 per guest

#### SELECT TWO

4.95 per guest

#### SELECT THREE

5.95 per guest

#### FRIED CALAMARI

with marinara sauce

#### MOZZARELLA CHEESE STICKS

with marinara sauce

#### FRIED ZUCCHINI

with creamy horseradish sauce

#### SHRIMP COCKTAIL

with cocktail sauce

#### SPINACH DIP

with garlic toast

#### SHRIMP & CRAWFISH FONDUE

with toasted garlic bread

#### JUMBO LUMP "MARYLAND-STYLE" CRAB CAKE

in a lemon crab butter with fresh avocado & crispy potatoes

### TRAYS & BOWLS

#### IMPORTED CHEESE TRAY

serves 30

79.95

#### SHRIMP BOWL

1 lb. per 6 guests

18.95 per pound