

# PAPPADEAUX SEAFOOD KITCHEN

## FULL COURSE MENUS

These menus include house salad, French bread and iced tea. Substitute sodas for 75¢ per Guest. **Substitute Greek or Caesar salad for \$1.50 per Guest.**

### BIG EASY

**29.95** per guest

#### APPETIZER

Stuffed Mushrooms<sup>‡</sup>

*with crabmeat filling in lemon garlic butter*

Premium Cheese & Fresh Fruit Tray

*swiss, smoked cheddar, pepper jack & Boursin cheeses with grapes, strawberries & toasted pecans, served with gourmet crackers*

#### ENTRÉE

Grilled Chicken Baton Rouge

*grilled chicken breast finished with crawfish tails, shrimp, mushrooms & spinach in a Monterey Jack cheese & sherry wine sauce, served with garlic mashed potatoes*

#### DESSERT

New York Style Cheesecake

Bread Pudding

### BOURBON STREET

**33.95** per guest

#### APPETIZER

Jumbo Cold Boiled Shrimp

#### ENTRÉE

Grilled Atlantic Salmon\* & Chicken

*grilled salmon with lemon caper butter & grilled chicken breast finished with garlic butter, served with dirty rice*

#### DESSERT

Keylime Pie

Praline Cheesecake

### NEW ORLEANS JAZZ

**35.95** per guest

#### APPETIZER

Shrimp & Crawfish Fondeaux<sup>‡</sup>

*shrimp, crawfish tails, mushrooms, chives & spinach sautéed in a white wine cream sauce & broiled with Monterey Jack cheese, served with garlic bread*

#### ENTRÉE

Jazz Trio

*crawfish etouffee over dirty rice, jumbo shrimp brochette & grilled chicken Dijon, served with garlic mashed potatoes*

#### DESSERT

Select two:

Key Lime Pie

*in a graham cracker pecan crust*

Midnight Chocolate Cake

New York Style Cheesecake

<sup>‡</sup>Ovens are required for preparing these items.

There is a 40 Guest minimum charge for all menus. Buffet staff is included in the menu price. The on-site cooking service fee will be added to your proposal.

# PAPPADEAUX SEAFOOD KITCHEN

## PAPPADEAUX SIGNATURE SEAFOOD

Pappadeaux Seafood Kitchen serves up the freshest seafood and the finest Louisiana-style specialties, inspired by the bold flavors of the New Orleans French Quarter. Menus include house salad and French bread.

**Substitute Greek or Caesar salad for \$1.50 per Guest.**

<b>CEDAR PLANK SALMON</b> <sup>*‡</sup> <i>a fresh fillet of Atlantic salmon, roasted on a cedar plank, giving it a smoky, sweet flavor, finished with cedar butter, served with rice &amp; grilled asparagus</i>	<b>25.95</b> per guest
<b>GRILLED ATLANTIC SALMON* &amp; CHICKEN</b> <i>grilled salmon with lemon caper butter &amp; grilled chicken breast finished with garlic butter, served with dirty rice</i>	<b>24.95</b> per guest
<b>JAZZ TRIO</b> <i>crawfish etouffee over dirty rice, jumbo shrimp brochette &amp; grilled chicken Dijon, served with garlic mashed potatoes</i>	<b>28.95</b> per guest
<b>PASTA MARDI GRAS</b> <i>a signature Pappadeaux recipe - shrimp, spicy andouille sausage &amp; crawfish tails, with cremini mushrooms in a marinara cream sauce, finished with parmesan cheese</i>	<b>16.95</b> per guest
<b>PASTA MARDI GRAS &amp; GRILLED CHICKEN</b> <i>finished with garlic butter</i>	<b>22.95</b> per guest
<b>CRAWFISH ETOUFFEE</b> <i>sautéed crawfish tails in a traditional spicy Cajun sauce, served over dirty rice</i>	<b>15.95</b> per guest
<b>CRAWFISH ETOUFFEE &amp; GRILLED CHICKEN</b> <i>finished with garlic butter</i>	<b>20.95</b> per guest

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## STEAK & CHICKEN FROM THE GRILL

These menus include house salad and French bread. **Substitute Greek or Caesar salad for \$1.50 per Guest.**

<b>AGED BEEF RIB-EYE</b> <sup>*†</sup> <i>mesquite grilled 16 oz. rib-eye, served with garlic mashed potatoes &amp; grilled asparagus</i> <i>We recommend china and flatware when serving our steak menus.</i>	<b>33.95</b> per guest
<b>GRILLED CHICKEN BATON ROUGE</b> <i>grilled chicken breast finished with crawfish tails, shrimp, mushrooms &amp; spinach in a Monterey Jack cheese &amp; sherry wine sauce, served with garlic mashed potatoes</i>	<b>22.95</b> per guest
<b>FRENCH QUARTER CHICKEN</b> <i>herb-grilled chicken breast, served with garlic mashed potatoes &amp; green beans</i>	<b>19.95</b> per guest

‡Ovens are required for preparing these items.

†Available exclusively where on-site grilling is possible.

There is a 40 Guest minimum charge for all menus. Buffet staff is included in the menu price. The on-site cooking service fee will be added to your proposal.

# PAPPADEAUX SEAFOOD KITCHEN

## COCKTAIL MENUS

Our cocktail menus are ideal for reception-style and early evening events, when mixing and mingling is important. Our consultants can recommend additional items when a full dinner is needed.

### MARDI GRAS

- Jumbo Cold Boiled Shrimp *with cocktail sauce* **24.95 per guest**  
*for 150 or more 22.95 per guest*
- Stuffed Mushrooms<sup>‡</sup>  
*with crabmeat filling in lemon garlic butter*
- Cajun Chicken Tenderloins  
*with honey mustard sauce*
- Shrimp & Crawfish Fondeaux<sup>‡</sup>  
*with mushrooms, chives & spinach sautéed in a white wine cream sauce & broiled with Monterey Jack cheese, served with garlic bread*
- Herb-Grilled Vegetable Tray  
*grilled asparagus, zucchini, yellow squash, cremini mushrooms, carrots, red & yellow bell peppers, marinated in fresh herbs & extra virgin olive oil*

### ZYDECO

- Jumbo Cold Boiled Shrimp *with cocktail sauce* **26.95 per guest**  
*for 150 or more 24.95 per guest*
- Gulf Coast Crab Cakes  
*with a white wine cream sauce & pico de gallo*
- Cajun Chicken Tenderloins  
*with honey mustard sauce*
- Spinach & Artichoke Dip  
*served warm, with crostini*
- Premium Cheese & Fresh Fruit Tray  
*swiss, smoked cheddar, pepper jack & Boursin cheeses with grapes, strawberries & toasted pecans, served with gourmet crackers*

### GRAND ROYALE

- Aged Beef Rib-Eye Carving Station<sup>\*†</sup> **34.95 per guest**  
*mesquite grilled rib-eye, served with freshly baked petite rolls & horseradish sauce*  
*for 150 or more 32.95 per guest*
- Jumbo Shrimp Brochette  
*mesquite-grilled, bacon-wrapped shrimp stuffed with Monterey Jack cheese & sliced jalapeño*
- Pasta Mardi Gras Sauté Station  
*shrimp, spicy andouille sausage & crawfish tails, with cremini mushrooms in a marinara cream sauce, finished with parmesan cheese*
- Cajun Chicken Tenderloins  
*with honey mustard sauce*
- Herb-Grilled Vegetable Tray  
*grilled asparagus, zucchini, yellow squash, cremini mushrooms, carrots, red & yellow bell peppers, marinated in fresh herbs & extra virgin olive oil*

‡Ovens are required for preparing these items.

†Available exclusively where on-site grilling is possible.

There is a 40 Guest minimum charge for all cocktail menus. Buffet staff is included in the menu price. The on-site cooking service fee will be added to your proposal.

# PAPPADEAUX SEAFOOD KITCHEN

## APPETIZERS

<b>Jumbo Cold Boiled Shrimp</b> <i>with cocktail sauce</i>	(4) <b>4.95</b> per guest
<b>Gulf Coast Crab Cakes</b> <i>with a white wine cream sauce &amp; pico de gallo</i>	(1) <b>4.95</b> per guest
<b>Jumbo Shrimp Brochette</b> <i>mesquite-grilled, bacon-wrapped shrimp stuffed with Monterey Jack cheese &amp; sliced jalapeño</i>	(2) <b>6.00</b> per guest
<b>Cajun Chicken Tenderloins</b> <i>with honey mustard sauce</i>	(2) <b>3.50</b> per guest
<b>Spinach &amp; Artichoke Dip</b> <i>served warm, with crostini</i>	<b>3.50</b> per guest
<b>Stuffed Mushrooms<sup>‡</sup></b> <i>with crabmeat filling in lemon garlic butter</i>	(2) <b>3.95</b> per guest
<b>Shrimp &amp; Crawfish Fondeaux<sup>‡</sup></b> <i>with mushrooms, chives &amp; spinach sautéed in a white wine cream sauce &amp; broiled with Monterey Jack cheese, served with garlic bread</i>	<b>3.95</b> per guest

Please see the **Desserts & Trays** section of our brochure for premium cheese, fruit & vegetable trays.

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## SALADS, SOUPS & SIDES

<b>Louisiana Shrimp Gumbo</b>	<b>3.95</b> per guest
<b>Crawfish Bisque</b>	<b>3.95</b> per guest
<b>Red Beans &amp; Rice</b> <i>with Andouille sausage</i>	<b>2.50</b> per guest
<b>Garlic Mashed Potatoes</b>	<b>1.95</b> per guest
<b>Dirty Rice</b>	<b>1.95</b> per guest
<b>Grilled Asparagus</b>	<b>3.95</b> per guest
<b>Green Beans</b> <i>with herbed butter</i>	<b>3.95</b> per guest
<b>Herb-Grilled Vegetables</b>	<b>2.95</b> per guest
<b>Creamed Spinach</b>	<b>3.95</b> per guest
<b>Greek Salad</b> <i>mixed greens, kalamata olives, Pappas vinaigrette</i>	<b>3.95</b> per guest
<b>Caesar Salad</b> <i>with croutons &amp; parmesan cheese</i>	<b>3.95</b> per guest

<sup>‡</sup>Ovens are required for preparing these items.

# PAPPADEAUX SEAFOOD KITCHEN

## SIGNATURE STATIONS

Pappas Catering's interactive serving stations will jazz up your party. These stations are designed to serve as appetizers or to enhance your menu selection. Our consultants can also design a full menu around these Signature Stations. The staff required for these unique stations will be added to your proposal.

**PASTA MARDI GRAS SAUTÉ** **6.95** per guest  
*a signature Pappadeaux recipe - shrimp, spicy andouille sausage & crawfish tails, with cremini mushrooms in a marinara cream sauce, finished with parmesan cheese*

**CEDAR PLANK SALMON CARVING**<sup>\*‡</sup> **7.95** per guest  
*a fresh fillet of Atlantic salmon, roasted on a cedar plank, giving it a smoky, sweet flavor, finished with cedar butter*

**AGED BEEF RIB-EYE CARVING**<sup>\*†</sup> **9.95** per guest  
*mesquite grilled rib-eye, served with freshly baked petite rolls & horseradish sauce*

## CRAWFISH & SHRIMP BOILS

Pappas Catering can create a festive shrimp or crawfish boil experience that will have your Guests rolling up their sleeves and enjoying the party. Our consultants will provide a proposal based on market availability.

‡Ovens are required for preparing these items.

†Available exclusively where on-site grilling is possible.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

\*\*When booking your event, please alert our consultant of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items.

# PAPPAS CATERING™

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