

PAPPAS BROS. STEAKHOUSE

STEAKS*

Pappas Bros. Steakhouse is famous for prime steaks, dry-aged in house. Menus include Caesar salad, au gratin potatoes and dinner rolls. Our steak menus are available exclusively where on-site grilling is possible. We recommend china and flatware when serving our steak menus.

FILET MIGNON	8 oz. 39.95 per guest
	10 oz. 41.95 per guest
PRIME NEW YORK STRIP	14 oz. 43.95 per guest
	16 oz. 45.95 per guest
FILET MIGNON & SHRIMP BROCHETTE	46.95 per guest

ROASTED MEATS & SEAFOOD*

These menus include Richmond salad, garlic mashed potatoes and dinner rolls.

PRIME RIB	10 oz. 32.95 per guest
<i>with horseradish sauce</i>	
PRIME RIB & GRILLED CHICKEN	31.95 per guest
BEEF TENDERLOIN	7 oz. 37.95 per guest
<i>with cabernet mushroom & horseradish sauces</i>	
BEEF TENDERLOIN & GRILLED CHICKEN	36.95 per guest
BEEF TENDERLOIN & CEDAR PLANK SALMON‡	38.95 per guest

‡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.

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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.

CONTINENTAL

Carving Board Station*

*with choice of beef tenderloin or prime rib,
with petite rolls, Dijon mustard &
horseradish sauce*

Jumbo Cold Boiled Shrimp

with cocktail sauce

Chicken Tenderloins

with honey mustard sauce

Stuffed Mushrooms‡

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*

BEEF TENDERLOIN*

37.95 per guest

100 or more **35.95** per guest

PRIME RIB*

34.95 per guest

100 or more **32.95** per guest

CLASSIC

Carving Board Station*

*with choice of beef tenderloin or prime rib,
with petite rolls, Dijon mustard &
horseradish sauce*

Gulf Coast Crab Cakes

*with a white wine cream sauce
& pico de gallo*

Jumbo Cold Boiled Shrimp

with cocktail 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*

Herb-Grilled Vegetable Tray

*grilled asparagus, zucchini, yellow squash,
cremini mushrooms, carrots, red & yellow
bell peppers, marinated in fresh herbs &
extra virgin olive oil*

BEEF TENDERLOIN*

41.95 per guest

100 or more **39.95** per guest

PRIME RIB*

38.95 per guest

100 or more **36.95** per guest

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APPETIZERS

Gulf Coast Crab Cakes <i>with a white wine cream sauce & pico de gallo</i>	(1) 4.95 per guest
Jumbo Cold Boiled Shrimp <i>with cocktail sauce</i>	(4) 4.95 per guest
Tomatoes Caprese <i>tomatoes & mozzarella with basil & extra virgin olive oil</i>	3.50 per guest
Stuffed Mushrooms[‡] <i>with crabmeat filling in lemon garlic butter</i>	(2) 3.95 per guest
Spinach & Artichoke Dip <i>served warm, with crostini</i>	3.50 per guest

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

SALADS, SOUPS & SIDES

Richmond Salad <i>mixed greens, granny smith apples, feta cheese, sugared pecans & creamy balsamic vinaigrette</i>	4.00 per guest
Caesar Salad <i>with croutons & parmesan cheese</i>	3.95 per guest
Wedge Salad <i>with bleu cheese crumbles, diced tomatoes, bacon & bleu cheese dressing</i>	4.50 per guest
Lobster Bisque	5.95 per guest
Au Gratin Potatoes	3.95 per guest
Garlic Mashed Potatoes	1.95 per guest
Roasted Potatoes	2.95 per guest
Herb-Grilled Vegetables	2.95 per guest
Grilled Asparagus	3.95 per guest
Roasted Mushrooms	4.95 per guest
Haricot Vert (French green beans)	3.95 per guest

[‡]Ovens are required for preparing these items.

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CARVING BOARD STATIONS

Roasted meats and seafood are carved for your Guests. Each includes a 3 oz. portion per Guest and freshly baked petite rolls. These stations are designed to serve as appetizers or to enhance your menu selection. Our consultants can also design a full menu around these carving stations. The staff required for these unique stations will be added to your proposal.

PRIME RIB* <i>with Dijon mustard & horseradish sauce</i>	9.95 per guest
BEEF TENDERLOIN* <i>with Dijon mustard & horseradish sauce</i>	13.95 per guest
AGED BEEF RIB-EYE**† <i>with Dijon mustard & horseradish sauce</i>	9.95 per guest
CEDAR PLANK SALMON**‡ <i>a fresh fillet of Atlantic salmon, roasted on a cedar plank, giving it a smoky, sweet flavor, finished with cedar butter</i>	7.95 per guest
ROASTED PORK LOIN <i>with port wine reduction</i>	7.95 per guest
SMOKED ANGUS BEEF BRISKET <i>with barbecue sauce</i>	6.95 per guest
SMOKED TURKEY BREAST <i>with Dijon mustard & chutney</i>	5.95 per guest

‡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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PAPPASCATERING.COM