



Thank you for your interest in Pat O' Brien's
to host your special event!

❖ **The Grande Terrace**

Located on the third floor of the Jax Brewery building, the Grande Terrace overlooks the Mississippi River and the historic French Quarter. Its antique chandeliers, traditional moldings, and textured walls exude an air of elegance for your special day. The brick entryway, decorated with early 18th century muskets, opens up through traditional New Orleans wrought iron gates to sweeping floor-to-ceiling views of the Mississippi River.

❖ **The Promenade**

Adjacent to the Grande Terrace, the Promenade Room is perfect for receptions and special gatherings. The famous Pat O' Brien's Courtyard is depicted in an elegantly painted mural and guests will enjoy the floor-to-ceiling views of the Mississippi River.

❖ **Pat O's on the River**

Consisting of both the Grande Terrace and the Promenade Room, Pat O's on the River is the perfect place to host your special event.

Reception Packages

Option 1

Copper Topped Piano Displays

Imported and Domestic Cheese
Raw Vegetable Crudité Served with Assorted Gourmet Crackers
& Your Choice of 2 Dips – Ranch, Green Goddess, Remoulade, Roasted Red Bell Pepper Coulis

Assortment of Fresh Seasonal Fruit

Fresh Seasonal Berries, Melons, & Citrus

Baked Brie En Croute

Creamy Brie Cheese Baked in Puff Pastry with Fresh Berries and Pecans,
Topped with Pat O's Hurricane Strawberry Sauce

Spinach & Artichoke Dip

Served with Parisian Toast Rounds

Passed Hors D'oeuvres

Choice of One

Grilled Filet Tournedos

Tender Filet Mignon Bites, Served in a Pastry Cup with a
Duxelle of Mushrooms, Topped with Béarnaise

Boudin Balls

Hand Formed Locally Made Pork & Rice Sausages, Fried
Golden Brown & Served with a Honey Mustard Glaze

Sausage En Croute

Local Sausage in Puff Pastry
with Cajun Mustarda

Alligator Bites

Alligator Tenderloin Coated with Spicy Corn Flour,
Deep Fried and Served with Honey Mustard

Choice of Three

Fried Shrimp

Deep Fried Gulf Shrimp,
Served with Cocktail Sauce

Cajun Meatballs

Seasoned Ground Beef, Stuffed with Boudin &
Cheese, Coated in a Creole Marinara Sauce

Miniature Muffalettas

Ham, Salami, Mozzarella,
& Provolone with Olive Salad,
Served on a Seeded Bun

Creole Crawfish Cakes

A Blend of Bell Peppers, Onions, Louisiana Crawfish, &
Seasonings, Lightly Fried, and Served with
a Garlic Aioli Drizzle

(Choice of Three Continued)

Shrimp Remoulade

Crab Boiled Louisiana Gulf Shrimp Tossed in a
Homemade New Orleans Remoulade Dressing,
Served on a Slice of Chilled Cucumber

Fried Catfish

Creole Mustard Marinated Catfish Dredged
in Seasoned Corn Flour, Fried Crispy,
Served with a Spicy Ginger Sauce

Mushroom Veronique

Baked Button Mushrooms, Stuffed With Grapes, & Boursin Cheese,
Topped with Parmesan & Black Pepper

Mediterranean Tapenade Spear

Kalamata Olives, Fresh Spinach, Feta Cheese,
Tossed in a Red Bell Pepper Pesto

Skewered Tomato Caprese

Grape Tomatoes, Fresh Mozzarella & Basil,
Coated with a Balsamic Reduction
Available for events with 250 guests or less

Fried Green Tomatoes

Sliced Firm Green Tomatoes, Coated with Seasoned Flour
and Corn Meal, Served with a Homemade
New Orleans Remoulade Drizzle

Chicken & Black Bean Eggrolls

Corn, Black Bean, Cilantro, Chicken, & a Blend of Cheeses,
Fried in a Crispy Wonton Wrapper,
Served with Salsa Crema

Tomato Caprese Napoleon

Roma Tomato, Fresh Basil, & Mozzarella with Balsamic Reduction,
Served on Toast Points

Chicken Satay Skewers

Tender Strips of Chicken, Marinated in a Tangy Korean
BBQ Sauce, Skewered & Broiled,
Finished with a Spicy Peanut Dressing

Deviled Eggs Nest

An Assortment of Deep-Fried and Traditional Deviled Eggs - Chef's
Choice of Styles including but not limited to Bacon & Bleu Cheese,
Crabmeat Stuffed, Roasted Jalapeno, and Olive Tapenade
Available for events with 250 guests or less

Pasta Station

Choice of One

New Orleans Jambalaya

Smoked Sausage and Chicken in a Zesty
Blend of Spices
and Tomatoes with Rice

Pasta Jambalaya

Smoked Sausage, Chicken, and Shrimp in
a Creamy Blend of Zesty Spices and
Tomatoes

Champagne Cream Pasta

Gulf Shrimp, Sautéed Fresh Baby Spinach,
Mushrooms, and Onions, Served in a
Champagne Cream Sauce

Roasted Veggie Pesto Pasta

Seasonal Vegetables Served in a Pesto Cream Sauce, Garnished with
Cherry Tomatoes, and Parmesan Cheese

Pasta D' Landry

Blackened Chicken and Gulf Shrimp, Tomato Concasse, and House
Made Olive Salad with Fresh Herbs in a Warm Vinaigrette

Grilled Chicken or Sautéed Shrimp Pesto Pasta

Your Choice of Grilled Chicken or sautéed Shrimp with Black Olives,
Roasted Peppers, and Caramelized Onions, Served in a Pesto Cream
Sauce, Garnished with Parmesan Cheese

Parmesan Pomodoro Pasta

A Classic Italian Sauce of Fresh Tomatoes, Roasted Garlic, Parmesan
Rinds, & Fresh Basil Finished with Cream, Served with your choice
of Roasted Eggplant, Grilled Chicken, or Sautéed Shrimp

Carving Station

Choice of One

Served with a Trio of Aiolis Accompanied by Hinged Pistolettes

Ginger Marinated Pork Loin

Pork Loin Marinated with Ginger, Garlic, Cilantro, and Spices, Slow Roasted to a Golden Brown

Oven Roasted Herb

Turkey Breast

Turkey Breast Coated with Olive Oil and Fresh Herbs, Slow Roasted to a Golden Brown

Honey Baked Spiral Ham

Honey Glazed Bone-In Smoked Ham, Roasted and Carved to Order

Carving Station Enhancement Substitutions (per person)

Turkey Roulade \$3

Fresh Turkey Breast Stuffed with a Shrimp & Mirliton Cornbread Dressing, Served with Gravy

Roasted Sirloin Strip \$6

Rolled in Cracked Peppercorns Cooked Medium and Carved to Order

Prime Rib \$9

Herb and Mustard Crusted Prime Rib Cooked Medium Rare

Beef Tenderloin \$11

Rolled in Cracked Peppercorns Cooked Medium Rare and Carved to Order

Carved Tuna Carpaccio

Five Pepper Spiced Encrusted Tuna Loin, Seared Rare and Served with a Wasabi Aioli

\$Market Price\$

Dessert Station

Choice of One

Pat O's Hurricane King Cake

Cinnamon Brioche Filled with Hurricane Cream Cheese

New Orleans Bread Pudding

A New Orleans Favorite Served with Whiskey Sauce, Pecans, & Powdered Sugar

Miniature French Pastries

An Assortment of Pastries to include: Eclairs, Napoleons, & Cream Puffs

Bananas Foster

Flambéed the Traditional Way, with Bananas, Brown Sugar, Butter, & Meyers Rum, Served Over Vanilla Ice Cream

Beverage Package

Pat O'Brien's will provide a full open premium bar to include Mixed drinks, Pat O'Brien's specialty cocktails, beer, wine, and soft drinks

Menu price: \$77 per person plus 10.45% sales tax and 20% service charge.

This is based upon a three hour reception.

Additional Hour for a full premium bar \$14 per person plus 10.45% sales tax and 20% service charge.

Option II

-Gourmet Tiered Copper Topped Piano Display-

Chefs Choice Antipasto & Charcuterie Presentation

Chef's Selection of Olives, Marinated Mushrooms, Marinated Artichoke Hearts, Roasted Peppers, Nuts, Assorted Italian Meats, & a Gourmet Cheese Presentation,
Served with Toast Rounds and Gourmet Crackers

Cruditè

Imported and Domestic Cheese
Raw Vegetable Cruditè Served with Assorted Gourmet Crackers
& Your Choice of 2 Dips – Ranch, Green Goddess, Remoulade, Roasted Red Bell Pepper Coulis

Assortment of Fresh Seasonal Fruit

Fresh Seasonal Berries, Melons, & Citrus

Baked Brie En Croute with Hurricane Sauce

Creamy Brie Cheese Baked in Puff Pastry with Fresh Berries and Pecans,
Topped with Pat O's Hurricane Strawberry Sauce

Dips

Choice of One

Spinach & Artichoke Dip

Served with Parisian Toast Rounds

NOLA Brown Ale Fondue

A Trio of Cheeses Blended with Creole Seasonings,
Tomatillos, & NOLA Brown Ale, Served with Parisian Crostini
**Add Crawfish, Corn, & Roasted Red Bell Peppers \$3.00*

Passed Hors D'oeuvres

Choice of One

Braised Pork Belly

Citrus, Soy, & Brown Sugar Marinated
Pork Belly, Braised and Topped with a
Sweet Teriyaki Glaze

Sausage En Croute

Local Sausage in Puff Pastry
with Cajun Mustarda

Grilled Filet Tournedos

Tender Filet Mignon Bites, Served in a
Pastry Cup with a Duxelle of Mushrooms,
Topped with Béarnaise

Boudin Balls

Hand Formed Locally Made Pork & Rice Sausages, Fried
Golden Brown, & Served with a Honey Mustard Glaze

Pecan Crusted Duck Breast

Skinless Strips of Duck Breast, Coated in Pecan Flour and
Lightly Fried, Served with a Spicy Ginger Sauce

Choice of Two

Alligator Bites

Alligator Tenderloin Coated with Spicy Corn Flour, Deep Fried and Served with Honey Mustard

Fried Shrimp

Deep Fried Gulf Shrimp, Served with Cocktail Sauce

Deconstructed Oyster Rockefeller

Fresh Louisiana Oysters Rolled in Seasoned Corn Flour, Topped with a Rockefeller Drizzle

Fried Catfish

Creole Mustard Marinated Catfish Dredged in Seasoned Corn Flour, Fried Crispy, Served with a Spicy Ginger Sauce

Seared Ahi Tuna

Blackened Ahi Tuna Seared & Served Rare, Set on a Toast Point with Avocado Puree, and Poki Sauce

Creole Crawfish Cakes

A Blend of Bell Peppers, Onions, Louisiana Crawfish Tails, and Seasonings, Lightly Fried, Served with a Garlic Aioli Drizzle

Stuffed Shrimp

LA Gulf Shrimp Butterflied and Stuffed with Crabmeat & Mirliton Cornbread Dressing, Broiled & Served with a Lemon Zest Butter Sauce

Choice of Three

Miniature Muffalattas

Ham, Salami, Mozzarella, & Provolone with Olive Salad, Served on a Seeded Bun

Cajun Meatballs

Seasoned Ground Beef, Stuffed with Boudin & Cheese, Coated in a Creole Marinara Sauce

Mediterranean Tapenade Spear

Kalamata Olives, Fresh Spinach, Feta Cheese, Tossed in a Red Bell Pepper Pesto

Chicken & Black Bean Eggrolls

Corn, Black Bean, Cilantro, Chicken, & a Blend of Cheeses, Fried in a Crispy Wonton Wrapper, Served with Salsa Crema

Tomato Caprese Napoleon

Roma Tomato, Fresh Basil, & Mozzarella, with Balsamic Reduction Served on Toast Points

Mushroom Veronique

Baked Button Mushrooms, Stuffed with Grapes, & Boursin Cheese, Topped with Parmesan & Black Pepper

Shrimp Remoulade

Crab Boiled Louisiana Gulf Shrimp, Tossed in a Homemade New Orleans Remoulade Dressing, Served on a Slice of Chilled Cucumber

Fried Green Tomatoes

Sliced Firm Green Tomatoes, Coated with Seasoned Flour and Corn Meal, Served with a Homemade New Orleans Remoulade Drizzle

Chicken Satay Skewers

Tender Strips of Chicken, Marinated in a Tangy Korean BBQ Sauce, Skewered & Broiled, Finished with a Spicy Peanut Dressing

Skewered Tomato Caprese

Grape Tomatoes, Fresh Mozzarella & Basil, Coated with a Balsamic Reduction

Available for events with 250 guests or less

Deviled Eggs Nest

An Assortment of Deep-Fried and Traditional Deviled Eggs - Chef's Choice of Styles including but not limited to Bacon & Bleu Cheese, Crabmeat Stuffed, Roasted Jalapeno, and Olive Tapenade

Available for events with 250 guests or less

Pasta Station

Choice of One

New Orleans Jambalaya

Smoked Sausage and Chicken in a Zesty Blend of Spices and Tomatoes with Rice

Pasta Jambalaya

Smoked Sausage, Chicken, and Shrimp in a Creamy Blend of Zesty Spices and Tomatoes

Champagne Cream Pasta

Gulf Shrimp, Sautéed Fresh Baby Spinach, Mushrooms, and Onions Served in a Champagne Cream Sauce

Roasted Veggie Pesto Pasta

Seasonal Vegetables Served in a Pesto Cream Sauce Garnished with Cherry Tomatoes and Parmesan Cheese

Pasta D' Landry

Blackened Chicken and Gulf Shrimp, Tomato Concasse and House Made Olive Salad with Fresh Herbs in a Warm Vinaigrette

Grilled Chicken or Sautéed Shrimp Pesto Pasta

Your Choice of Grilled Chicken or Sautéed Shrimp, with Black Olives, Roasted Peppers, and Caramelized Onions, Served in a Pesto Cream Sauce, Garnished with Parmesan Cheese

Parmesan Pomodoro Pasta

A Classic Italian Sauce of Fresh Tomatoes, Roasted Garlic, Parmesan Rinds, & Fresh Basil Finished with Cream, Served with your choice of Roasted Eggplant, Grilled Chicken, or Sautéed Shrimp

Rustic Pasta

Louisiana Crawfish, Gulf Shrimp, and Local Smoked Sausage Simmered Down in a Light Spicy Sauce Spiked with Tomatoes and Fresh Lemon, Topped with Parmesan Cheese

New Orleans Specialty Station

Choice of One

Chicken & Sausage Gumbo

Louisiana Dark Roux File' Gumbo with Tender Chicken & Local Smoked Sausage, Served with White Rice Pilaf

Seafood Gumbo

Louisiana Dark Roux Gumbo with Gulf Shrimp, Crab, Crawfish, Oysters, & Okra, Served with White Rice Pilaf

Duck & Andouille Gumbo

Louisiana Dark Roux File' Gumbo with Duck Breast & Local Smoked Sausage, Served with White Rice Pilaf

Red Beans & Rice

Traditional New Orleans Red Beans with Ham Hocks and Smoked Sausage

Corn & Crab Bisque

Lump Crab Meat, Corn, & a Trio of Peppers, Simmered in a Light Cream Broth

New Orleans Jambalaya

Smoked Sausage and Chicken in a Zesty Blend of Spices and Tomatoes with Rice

Shrimp Creole

Louisiana Gulf Shrimp, Sautéed in a Traditional New Orleans Creole Sauce Piquante, Served with White Rice Pilaf

Louisiana Crawfish Étouffée

Louisiana Crawfish Smothered in a Rich Roux Based Étouffée Sauce, Served with White Rice Pilaf

Shrimp & Grits

Gulf Shrimp, Simmered with Bell Peppers, & Caramelized Onions in a Classic New Orleans Shrimp Stock and a Brandy Espangole Sauce, Served with Creamy Cheese Grits

Turtle Soup

Real Domestic Turtle Meat & Veal in a Dark Rich Stew Spiked with Dry Sherry & Black Pepper, Garnished with Boiled Eggs & Parsley

Carving Station

Choice of One

Served with a Trio of Aiolis Accompanied by Hinged Pistolettes

Ginger Marinated Pork Loin

Pork Loin Marinated with Ginger, Garlic, Cilantro, and Spices, Slow
Roasted to a Golden Brown

Oven Roasted Herb Turkey Breast

Turkey Breast Coated with Olive Oil and Fresh Herbs, Slow Roasted
to a Golden Brown

Honey Baked Spiral Ham

Honey Glazed Bone-In Smoked Ham,
Roasted and Carved to Order

Roasted Strip Sirloin

Rolled in Cracked Peppercorns Cooked Medium
and Carved to Order

Turkey Roulade

Fresh Turkey Breast Stuffed with a Shrimp & Mirliton Cornbread Dressing, Served with Gravy

Carving Station Enhancement Substitutions (per person)

Prime Rib \$9

Herb and Mustard Crusted
Prime Rib Cooked Medium Rare
and Carved to Order

Beef Tenderloin \$11

Rolled in Cracked Peppercorns
Cooked Medium Rare
and Carved to Order

Carved Tuna Carpaccio

Five Pepper Spiced Encrusted Tuna Loin,
Seared Rare and Served with
a Wasabi Aioli
\$Market Price\$

Dessert Station

Choice of One

Pat O's Hurricane King Cake

Cinnamon Brioche filled with
Hurricane Cream Cheese

New Orleans Bread Pudding

A New Orleans Favorite Served with
Whiskey Sauce, Pecans,
& Powdered Sugar

Miniature French Pastries

An Assortment of Pastries to Include:
Eclairs, Napoleons, & Cream Puffs

Bananas Foster

Flambéed the Traditional Way, with Bananas, Brown Sugar, Butter, & Meyers Rum, Served over Vanilla Ice Cream

Beverage Package

Pat O'Brien's will provide a full open premium bar to include
Mixed drinks, Pat O'Brien's specialty cocktails, beer, wine and soft drinks

Menu price: \$87 per person plus 10.45% sales tax and 20% service charge.

This is based upon a three hour reception.

Additional Hour for a full premium bar \$14 per person plus 10.45% sales tax and 20% service charge.



Pat O's
ON THE RIVER

Appetizer Reception Package

Gourmet Display

Copper Topped Piano Displays

Imported and Domestic Cheese

Raw Vegetable Crudité Served with Assorted Gourmet Crackers

& Your Choice of 2 Dips – Ranch, Green Goddess, Remoulade, Roasted Red Bell Pepper Coulis

Assortment of Fresh Seasonal Fruit

Fresh Seasonal Berries, Melons, & Citrus

Baked Brie En Croute

Creamy Brie Cheese Baked in Puff Pastry

with Fresh Berries and Pecans,

Topped with Pat O's Hurricane Strawberry Sauce

Spinach & Artichoke Dip

Served with Parisian Toast Rounds

Display Presentations

Choice of Three

Smoked Salmon Presentation

Garnished with Fresh Dill, Diced Red Onions,
Chopped Egg, Imported Capers and Cream Cheese

Served with Toast Points

Grilled Vegetable Platter

Chef's Choice of Fresh Veggies Grilled
with Olive Oil, Sea Salt & Cracked Black Pepper.

**Medley of Carrots, Eggplant, Asparagus, Tomato, etc.*

New Orleans Style Shrimp Remoulade Salad

Crab Boiled Louisiana Gulf Shrimp Tossed in a Tangy Homemade

New Orleans Remoulade Dressing, Served on a Bed of Lettuce
with Tomatoes, Red Onions and Black Olives

Also available as a small bite display set on chilled cucumber

Chilled Shrimp & Avocado Couscous

Israeli Couscous Ceviche with Boiled Jumbo Gulf Shrimp,
Jalapeno, Avocado, Cilantro, Cucumber, Red Onion, and Tri-Colored
Bell Pepper's Tossed in a Cool Citrus Lime Vinaigrette

Set over Fresh Arugula

Tomato Caprese Napoleon Presentation

Roma Tomato, Fresh Basil, & Mozzarella,
with Balsamic Reduction

Miniature French Pastries

An Assortment of Pastries to Include:
Eclairs, Napoleons, & Cream Puffs

Passed Hors D'oeuvres

Choice of Three

Boudin Balls

Hand Formed Locally Made Pork & Rice Sausages, Fried Golden Brown & Served with a Honey Mustard Glaze

Alligator Bites

Alligator Tenderloin Coated with Spicy Corn Flour, Deep Fried and Served with Honey Mustard

Sausage En Croute

Local Sausage in Puff Pastry with Cajun Mustarda

Braised Pork Belly

Citrus, Soy, & Brown Sugar Marinated Pork Belly, Braised and Topped with a Sweet Teriyaki Glaze

Grilled Filet Tournedos

Tender Filet Mignon Bites, Served in a Pastry Cup with a Duxelle of Mushrooms, Topped with Béarnaise

Pecan Crusted Duck Breast

Skinless Strips of Duck Breast, Coated in Pecan Flour and Lightly Fried, Served with a Spicy Ginger Sauce

Seared Ahi Tuna

Blackened Ahi Tuna Seared & Served Rare, Set on a Toast Point with Avocado Puree, and Poki Sauce

Stuffed Shrimp

LA Gulf Shrimp Butterflied and Stuffed with Crabmeat & Mirliton Cornbread Dressing, Broiled & Served with a Lemon Zest Butter Sauce

Oyster En Brochette

Fresh Louisiana Oysters wrapped in Bacon, Deep Fried and Served with Cocktail Sauce

Deconstructed Oyster Rockefeller

Fresh Louisiana Oysters Rolled in Seasoned Corn Flour, Topped with a Rockefeller Drizzle

Choice of Three

Fried Shrimp

Deep Fried Gulf Shrimp, Served with Cocktail Sauce

Miniature Muffalettas

Ham, Salami, Mozzarella, & Provolone with Olive Salad, Served on a Seeded Bun

Mediterranean Tapenade Spear

Kalamata Olives, Fresh Spinach, Feta Cheese, Tossed in a Red Bell Pepper Pesto

Cajun Meatballs

Seasoned Ground Beef, Stuffed with Boudin & Cheese, Coated in a Creole Marinara Sauce

Fried Catfish

Creole Mustard Marinated Catfish Dredged in Seasoned Corn Flour, Fried Crispy, Served with a Spicy Ginger Sauce

Chicken & Black Bean Eggrolls

Corn, Black Bean, Cilantro, Chicken, & a Blend of Cheeses, Fried in a Crispy Wonton Wrapper, Served with Salsa Crema

Creole Crawfish Cakes

A Blend of Bell Peppers, Onions, Louisiana Crawfish, & Seasonings, Lightly Fried, and Served with a Garlic Aioli Drizzle

Fried Green Tomatoes

Sliced Firm Green Tomatoes Coated with Seasoned Flour and Corn Meal, Served with a Homemade New Orleans Remoulade Drizzle

Chicken Satay Skewers

Tender Strips of Chicken, Marinated in a Tangy Korean BBQ Sauce, Skewered & Broiled, Finished with a Spicy Peanut Dressing

Skewered Tomato Caprese

Grape Tomatoes, Fresh Mozzarella & Basil, Coated with a Balsamic Reduction

Available for events with 250 guests or less

Deviled Eggs Nest

An Assortment of Deep-Fried and Traditional Deviled Eggs - Chef's Choice of Styles including but not limited to Bacon & Bleu Cheese, Crabmeat Stuffed, Roasted Jalapeno, and Olive Tapenade

Available for events with 250 guests or less

Beverage Package

Pat O'Brien's will provide a full open premium bar to include
Mixed drinks, Pat O'Brien's specialty cocktails,
Beer, wine, and soft drinks

Menu price: \$77 per person plus 10.45% sales tax and 20% service charge.

This is based upon a three hour reception.

Additional Hour for a full premium bar \$14 per person plus 10.45% sales tax and 20% service charge.

Pat O'Brien's® New Orleans

Menu Enhancements

(Per person)

Display Enhancements

Cold Seafood Pirogue

An Assortment of Oyster Shooters Made with Pat O'Brien's Bloody Mary Mix, Chilled Peeled Shrimp, Marinated Crab Claws,
Served with Toast Rounds &
Assorted Gourmet Crackers
\$Market Price\$

New Orleans Style Shrimp Remoulade Salad

Crab Boiled Louisiana Gulf Shrimp Tossed in a Tangy Homemade New Orleans Remoulade Dressing, Served on a Bed of Lettuce with Tomatoes, Red Onions and Black Olives
**Also available as a small bite display set on chilled cucumber*
\$6.00

Smoked Salmon Presentation

Garnished with Fresh Dill, Diced Red Onions, Chopped Egg, Imported Capers and Cream Cheese,
Served with Toast Points
\$6.00

Tomato Caprese Napoleon Presentation

Roma Tomato, Fresh Basil, & Mozzarella, with Balsamic Reduction
\$5.00

Caesar Salad

Crisp Romaine Lettuce, Parmesan Cheese, & Toasted Herb Croutons, Served with Creamy Homemade Caesar dressing
\$3.00

House Salad

Fresh Mixed Greens, Black Olives, Baby Carrots, Cherry Tomatoes, & Red Onions,
Served with Homemade Balsamic Vinaigrette
\$3.00

Strawberry Spinach Salad

Fresh Baby Spinach, Spiced Pecans, Red Onions, Strawberries, Bacon, & Blue Cheese Crumbles, Served with Homemade Balsamic Vinaigrette
\$4.00

Chef's Choice Antipasto & Charcuterie Presentation

Chef's Selection of Olives, Marinated Mushrooms, Marinated Artichoke Hearts, Roasted Peppers, Nuts, Assorted Italian Meats, & a Gourmet Cheese Presentation,
Served with Toast Rounds and Gourmet Crackers
\$8.00

Chilled Shrimp & Avocado Couscous

Israeli Couscous Ceviche with Boiled Jumbo Gulf Shrimp, Jalapeno, Avocado, Cilantro, Cucumber, Red Onion, and Tri-Colored Bell Pepper's, Tossed in a Cool Citrus Lime Vinaigrette,
Set over Fresh Arugula
\$6.00

Grilled Vegetable Platter

Chef's choice of Fresh Veggies Grilled with Olive Oil, Sea Salt & Cracked Black Pepper.
**Medley of Carrots, Eggplant, Asparagus, Tomato, etc.*
\$4.00

Chilled Pimento Cheese Spread

Served with Gourmet Crackers
\$3.00

Gourmet Cheese Display

An Assortment of Imported and Domestic
Cheese, Served with Assorted Crackers
\$3.00

Raw Vegetable Crudité

& Your Choice of 2 Dips – Ranch, Green
Goddess, Remoulade, Roasted Red Bell
Pepper Coulis
\$2.00

Assortment of Fresh Seasonal Fruit

Fresh Seasonal Berries, Melons, & Citrus
\$3.00

Baked Brie En Croute

Creamy Brie Cheese Baked in Puff Pastry with Fresh Berries and Pecans, Topped with Pat O's Hurricane Strawberry Sauce,
Served with Assorted Crackers
\$2.00

Spinach & Artichoke Dip

Served with Parisian Toast Rounds
\$3.00

NOLA Brown Ale Fondue

A Trio of Cheeses Blended with Creole Seasonings, Tomatillos, & NOLA Brown Ale,
Served with Parisian Crostini
\$5.00

**Add Crawfish, Corn, & Roasted Red Bell Peppers \$3.00*

Passed Hors D'oeuvres

Sausage En Croute

Local Sausage in Puff Pastry with Cajun Mustarda
\$3.00

Fried Shrimp

Deep Fried Gulf Shrimp, Served with Cocktail Sauce
\$3.00

Alligator Bites

Alligator Tenderloin Coated with Spicy Corn Flour, Deep Fried
and Served with Honey Mustard
\$3.00

Braised Pork Belly

Citrus, Soy, & Brown Sugar Marinated Pork Belly, Braised
and Topped with a Sweet Teriyaki Glaze
\$3.00

Boudin Balls

Hand Formed Locally Made Pork & Rice Sausages, Fried Golden
Brown, & Served with a Honey Mustard Glaze
\$3.00

Pecan Crusted Duck Breast

Skinless Strips of Duck Breast, Coated in Pecan Flour and Lightly
Fried, Served with a Spicy Ginger Sauce
\$3.00

Shrimp Remoulade

Crab Boiled Louisiana Gulf Shrimp, Tossed in a Homemade New
Orleans Remoulade Dressing, Served on a Slice of Chilled Cucumber
\$3.00

Fried Green Tomatoes

Sliced Firm Green Tomatoes, Coated with Seasoned Flour and Corn
Meal, Served with a Homemade New Orleans Remoulade Drizzle
\$3.00

Grilled Filet Tournedos

Tender Filet Mignon Bites, Served in a Pastry Cup with a Duxelle of Mushrooms, Topped with Béarnaise

\$3.00

Deconstructed Oyster Rockefeller

Fresh Louisiana Oysters Rolled in Seasoned Corn Flour, Topped with a Rockefeller Drizzle

\$3.00

Cajun Meatballs

Seasoned Ground Beef, Stuffed with Boudin & Cheese, Coated in a Creole Marinara Sauce

\$3.00

Mediterranean Tapenade Spear

Kalamata Olives, Fresh Spinach, Feta Cheese, Tossed in a Red Bell Pepper Pesto

\$3.00

Mushroom Veronique

Baked Button Mushrooms, Stuffed with Grapes, & Boursin Cheese, Topped with Parmesan & Black Pepper

\$3.00

Chicken & Black Bean Eggrolls

Corn, Black Bean, Cilantro, Chicken, & a Blend of Cheeses, Fried in a Crispy Wonton Wrapper, Served with Salsa Crema

\$3.00

Stuffed Shrimp

LA Gulf Shrimp Butterflied and Stuffed with Crabmeat & Mirliton Cornbread Dressing, Broiled & Served with

a Lemon Zest Butter Sauce

\$3.00

Skewered Tomato Caprese

Grape Tomatoes, Fresh Mozzarella & Basil, Coated with a Balsamic Reduction

Available for events with 250 guests or less

\$3.00

Seared Ahi Tuna

Blackened Ahi Tuna Seared & Served Rare, Set on a Toast Point with Avocado Puree, and Poki Sauce

\$3.00

Oyster En Brochette

Fresh Louisiana Oysters wrapped in Bacon, Deep Fried and Served with Cocktail Sauce

\$3.00

Tomato Caprese Napoleon

Roma Tomato, Fresh Basil, & Mozzarella, with Balsamic Reduction Served on Toast Points

\$3.00

Miniature Muffalettas

Ham, Salami, Mozzarella, & Provolone with Olive Salad, Served on a Seeded Bun

\$3.00

Fried Catfish

Creole Mustard Marinated Catfish Dredged in Seasoned Corn Flour, Fried Crispy, Served with a Spicy Ginger Sauce

\$3.00

Creole Crawfish Cakes

A Blend of Bell Peppers, Onions, Louisiana Crawfish Tails, and Seasonings, Lightly Fried, Served with a Garlic Aioli Drizzle

\$3.00

Chicken Satay Skewers

Tender Strips of Chicken, Marinated in a Tangy Korean BBQ Sauce, Skewered & Broiled, Finished with a Spicy Peanut Dressing

\$3.00

Cocktail Sliders

Choice of One

Meatball Slider, Fish Slider, Pulled Pork Slider, Beef Brisket Slider, Vegetarian Slider

\$3.00

Deviled Eggs Nest

An Assortment of Deep-Fried and Traditional Deviled Eggs - Chef's Choice of Styles including but not limited to Bacon & Bleu Cheese, Crabmeat Stuffed, Roasted Jalapeno, and Olive Tapenade

Available for events with 250 guests or less

\$3.00

Pasta Station Enhancements

Roasted Veggie Pesto Pasta

Seasonal Vegetables Served in a Pesto Cream Sauce, Garnished with Cherry Tomatoes, and Parmesan Cheese

\$4.00

Champagne Cream Pasta

Gulf Shrimp, Sautéed Fresh Baby Spinach, Mushrooms, and Onions, Served in a Champagne Cream Sauce

\$5.00

Pasta Jambalaya

Smoked Sausage, Chicken, and Shrimp in a Creamy Blend of Zesty Spices and Tomatoes

\$6.00

Pasta D' Landry

Blackened Chicken and Gulf Shrimp, Tomato Concasse, and House Made Olive Salad with Fresh Herbs in a Warm Vinaigrette

\$5.00

Parmesan Pomodoro Pasta

A Classic Italian Sauce of Fresh Tomatoes, Roasted Garlic, Parmesan Rinds, & Fresh Basil Finished with Cream, Served with your choice of Roasted Eggplant, Grilled Chicken, or Sautéed Shrimp

\$5.00

Grilled Chicken or Sautéed Shrimp Pesto Pasta

Your Choice of Grilled Chicken or Sautéed Shrimp with Black Olives, Roasted Peppers, and Caramelized Onions, Served in a Pesto Cream Sauce, Garnished with Parmesan Cheese

\$5.00

Rustic Pasta

Louisiana Crawfish, Gulf Shrimp, and Local Smoked Sausage Simmered Down in a Light Spicy Sauce Spiked with Tomatoes and Fresh Lemon, Topped with Parmesan Cheese

\$6.00

Louisiana Specialty Station Enhancements

Red Beans & Rice

Traditional New Orleans Red Beans with Ham Hocks and Smoked Sausage

\$3.00

New Orleans Jambalaya

Smoked Sausage and Chicken in a Zesty Blend of Spices and Tomatoes with Rice

\$4.00

Shrimp Creole

Louisiana Gulf Shrimp Sautéed in a Traditional New Orleans Creole Sauce Piquante, Served with White Rice Pilaf

\$5.00

Chicken & Sausage Gumbo

Louisiana Dark Roux File' Gumbo with Tender Chicken & Local Smoked Sausage, Served with White Rice Pilaf

\$5.00

Seafood Gumbo

Louisiana Dark Roux Gumbo with Gulf Shrimp, Crab, Crawfish, Oysters, & Okra Served with White Rice Pilaf

\$6.00

Duck & Andouille Gumbo

Louisiana Dark Roux File' Gumbo with Duck Breast & Local Smoked Sausage, Served with White Rice Pilaf

\$6.00

Corn & Crab Bisque

Lump Crab Meat, Corn, & a Trio of Peppers
Simmered in a Light Cream Broth
\$6.00

Louisiana Crawfish Etouffée

Louisiana Crawfish Smothered in a Rich Roux Based Etouffée Sauce,
Served with White Rice Pilaf
\$6.00

Shrimp & Grits

Gulf Shrimp Simmered with Bell Peppers & Caramelized Onions in
a Classic New Orleans Shrimp Stock and a Brandy Espangole Sauce,
Served with Creamy Cheese Grits
\$6.00

Turtle Soup

Real Domestic Turtle Meat & Veal in a Dark Rich Stew, Spiked with
Dry Sherry & Black Pepper, Garnished with Boiled Eggs & Parsley
\$6.00

Additional Station Enhancements

Specialty Side Bar

Your Choice of Mashed Potatoes, Macaroni & Cheese, or Cheddar Grits served in a Martini Glass.

Accompanied By a selection of 6 toppings:

Butter
Sour Cream
Pesto
Gravy
Horseradish
Bacon
Diced Ham
Crumbled Sausage

Shredded Cheddar Cheese
Bleu Cheese
Parmesan Cheese
Smoked Gouda
Gruyere'
Cream Cheese
Pepper Jack Cheese
Sautéed Mushrooms

Green Onions
Caramelized Onions
Roasted Garlic
Grape Tomatoes
Fresh Jalapenos
Steamed Broccoli
Red Bell Peppers
Serrano Peppers

Standard Side Bar

\$5.00

Additional Premium Toppings

**Choice of One*

Beef Debris
BBQ Pulled Pork
Shredded Chicken
Crawfish Mornay
Shrimp Mornay

\$3.00

Pulled Pork & Pistolettes

Slow Roasted Cochon De Lait, Simmered in Savory
Cajun Spices Shaved and Served with a Smokey BBQ Sauce,
Assorted Pistolettes, and a Trio of Aiolis
(Includes a Trained Culinary Staff Member)

\$7.00

Crab-Boiled Beef Brisket & Pistolettes

Crab Boiled Beef Brisket Sliced and Served with
Our Own Pat O's BBQ Sauce, Sweet Onion Relish,
a Trio of Aiolis and Assorted Pistolettes
(Includes a Trained Culinary Staff Member)

\$10.00

Carving Station Enhancements

(Limit of one Carving Station per event)

(All Include a Trained Culinary Staff Member)

Served with a Trio of Aiolis Accompanied by Hinged Pistolettes

Ginger Marinated Pork Loin

Pork Loin Marinated with Ginger,
Garlic, Cilantro, and Spices
Slow Roasted to a Golden Brown

\$8.00

Oven Roasted Herb Turkey Breast

Turkey Breast Coated with
Olive Oil and Fresh Herbs
Slow Roasted to a Golden Brown

\$8.00

Honey Baked Spiral Ham

Honey Glazed Bone-In Smoked Ham,
Roasted and Carved to Order

\$8.00

Turkey Roulade

Fresh Turkey Breast Stuffed with a
Shrimp & Mirliton Cornbread Dressing,
Served with Gravy

\$9.00

Roasted Strip Sirloin

Rolled in Cracked Peppercorns
Cooked Medium and Carved to Order

\$12.00

Prime Rib

Herb and Mustard Crusted Prime Rib
Cooked Medium Rare

\$16.00

Beef Tenderloin

Rolled in Cracked Peppercorns Cooked Medium Rare
and Carved to Order

\$18.00

Carved Tuna Carpaccio

Five Pepper Spiced Encrusted Tuna Loin, Seared Rare
and Served with a Wasabi Aioli

\$Market Price\$

Dessert Station Enhancements

Miniature French Pastries

An Assortment of Pastries to Include:
Eclairs, Napoleons, & Cream Puffs

\$3.00

New Orleans Bread Pudding

A New Orleans Favorite Served with
Whiskey Sauce, Pecans,
& Powdered Sugar

\$3.00

Pat O's Hurricane King Cake

Cinnamon Brioche filled with Hurricane
Cream Cheese

\$3.00

Bananas Foster

Flambéed the Traditional Way, with Bananas, Brown Sugar, Butter, & Meyers Rum, Served over Vanilla Ice Cream

\$3.00

Chocolate Covered Strawberries

\$24.00 per dozen

Menu Enhancement Options are Limited in our Briar's Suite

Pat O'Briens Private Party Liquor List

| | <u>Bar</u> | <u>Call</u> | <u>Premium</u> |
|----------------------|------------|---|--|
| <u>Bourbon</u> | Benchmark | Jack Daniels Canadian Club Seagrams 7 Seagrams V.O. Southern Host | Crown Royal Makers Mark Wild Turkey 101 Sazerac Rye |
| <u>Gin</u> | Bellows | Beefeater Bombay Tanqueray | Bombay Sapphire |
| <u>Rum</u> | | Bacardi Light Parrot Bay Captain Morgan | Bacardi Gold Meyers Pat O's Rum |
| <u>Scotch</u> | Bellows | J & B Cutty Sark Johnny Walker Red Dewar's | Chivas Regal 12yr Glenfiddich 12 yr Glenlivet 12 yr Johnny Walker Black |
| <u>Irish Whiskey</u> | | Jameson | Bushmills Powers |
| <u>Tequila</u> | Vamos | Cuervo Gold | Patron Silver |

Vodka

Crown Rousse

Absolut

Ketel One

Stolichnaya

Tito's

Stolichnaya Ohranj

Stolichnaya Blueberi

Stolichnaya Strasberi

Stolichnaya Vanil

Stolichnaya Razberi

Stolichnaya Limon

Schnapps

Crème De Banana

Bailey's

Liqueurs

Aztec Coffe Liqueur

Chambord

&

Crème De Cocoa (Light & Dark)

Cointreau

Cordials

Crème De Menthe (White & Green)

Drambuie

Peach Schnapps

Frangelico

Butterscotch Schnapps

Galliano

Sour Apple Schnapps

Grand Marnier

Peppermint Schnapps

Campari

Black Raspberry Liqueur

Pernod

Blue Curacao

Pimms

Triple Sec

Strega

Kahlua

Martini & Rossi Vermouth (Sweet & Dry)

Cognac

Apricot Brandy

Hennessey

&

Peach Brandy

Courvosier VS

Brandy

Korbell Brandy

Wines

Kendall Jackson Chardonnay
Joel Gott Cabernet
Montevina Pinot Grigio
Woodbridge Zinfandel
Napa Cellers Pinot Noir

Champagne

Korbel Brut

Beer

Michelob Ultra
Heineken
Miller Lite
Bud Light

NOLA Blonde Ale
NOLA Brown Ale

All Pat O'Brien's Specialty Drinks

Hurricane
Category 5
Rainstorm
Mint Julep
Lightning
Lemonade

Purple People Eater
Cyclone
Skylab
Fuzzy Leprechaun
Rainbow
Pat O's Bloody Mary



Pat O'Brien's
Briars Suite

Private Party Menu

Located on the second floor of the original Pat O'Brien's, our elegant double parlor is complete with a full bar and copper topped grand piano as well as a private balcony overlooking Bourbon Street! This location is perfect for intimate cocktail receptions.

Cruditè

Gourmet Display

Display of Imported and Domestic Cheese,
Raw Vegetable Presentation Served with Ranch Dip
Assorted crackers

Baked Brie En Croute

Creamy Brie Cheese Baked in Puff Pastry with Fresh Berries and Pecans,
Topped with Pat O's Strawberry Hurricane Sauce

Spinach & Artichoke Dip

Served with Parisian Toast Rounds

Passed Hors D'oeuvres

Choice of Four

Grilled Filet Tournedos

Tender Filet Mignon Bites, Served in a Pastry Cup with a
Duxelle of Mushrooms, Topped with Béarnaise

Alligator Bites

Alligator Tenderloin Coated with Spicy Corn Flour,
Deep Fried and Served with Honey Mustard

Creole Seafood Cakes

A Blend of Bell Peppers, Onions,
Fresh Seafood, and Seasonings
Lightly Fried and Served with a Creole Mustard Aioli

Fried Catfish

Creole Mustard Marinated Catfish Dredged in
Seasoned Corn Flour, Fried Crispy,
Served with a Spicy Ginger Sauce

Tomato Caprese Napoleon

Roma Tomato, Fresh Basil, & Mozzarella,
with Balsamic Reduction
Served on Toast Points

Mushroom Veronique

Baked Button Mushrooms,
Stuffed With Grapes, & Boursin Cheese,
Topped with Parmesan & Black Pepper

New Orleans Specialty Stations

Choice of Two

Chicken & Sausage Gumbo

Louisiana Dark Roux File' Gumbo with Tender Chicken & Local Smoked Sausage, Served with White Rice Pilaf

New Orleans Jambalaya

Smoked Sausage and Chicken in a Zesty Blend of Spices and Tomatoes with Rice

Blackened Chicken Pasta D' Landry

Blackened Chicken, Tomato Concasse, and House Made Olive Salad with Fresh Herbs in a Warm Vinaigrette

Red Beans & Rice

Traditional New Orleans Red Beans with Ham Hocks and Smoked Sausage

Grilled Chicken Pesto Pasta

Grilled Chicken, Black Olives, Roasted Peppers, and Caramelized Onions, Served in a Pesto Cream Sauce, Garnished with Parmesan Cheese

Shrimp Creole

Louisiana Gulf Shrimp Sautéed in a Traditional New Orleans Creole Sauce Piquante, Served with White Rice Pilaf

Dessert Station

Choice of One

Miniature French Pastries

An Assortment of Pastries to Include:
Eclairs, Napoleons, & Cream Puffs

New Orleans Bread Pudding

A New Orleans Favorite Served with Whiskey Sauce, Pecans, & Powdered Sugar

Pat O's Hurricane King Cake

Cinnamon Brioche filled with Hurricane Cream Cheese

Beverage Package

Pat O'Brien's will provide a full open premium bar to include Mixed drinks, Pat O'Brien's specialty cocktails, Beer, wine, and soft drinks

Menu Price: \$65.00 per person plus 10.45% sales tax and 20% service charge.

This price is based on a three hour reception and is available in the Briar's Suite ONLY.
Additional Hour for a full premium bar \$14 per person plus 10.45% sales tax and 20% service charge.