



À La Carte Appetizers

HOT		COLD	
Shrimp Kisses (25 each)	60	Cocktail Shrimp (50 each)	100
Chicken or Shrimp Quesadillas (24 each)	40	Peel & Eat Shrimp (50 each)	75
Fried or Sautéed Mini Crab Cakes (25 each)	75	Oysters on the Half Shell (1 dozen)	17
Crab Queso (Serves 25)	100	Shrimp Ceviche (Serves 20)	80
Fried Mushrooms (Serves 25)	60	Cheese, Fruit & Vegetable Tray (Serves 20)	75
Popcorn Shrimp (Serves 20)	100	Spinach Dip & Salsa with Chips (Serves 25)	85
Stuffed Jalapeños (25 each)	75		
Catfish Pieces (Serves 20)	100		
Fried Calamari (Serves 20)	85		

Soups

(Serves 20)

Shrimp Gumbo	125
Lobster Bisque	150
Clam Chowder	150
Add Mini Bread Bowls	2 per person

Carving Station

(Per person)

Boneless Pit Ham	5
Prime Rib Au Jus	12
Beef Top Round	6

Buffet Options

BUFFET #1 29.99

Choice of:
2 Entrées
1 Salad
1 Vegetable
1 Side
1 Dessert

BUFFET #2 36.99

Choice of:
3 Entrées
2 Salads
2 Vegetables
2 Sides
2 Desserts

BUFFET #3 39.99

Choice of:
4 Entrées
3 Salads
2 Vegetables
2 Sides
2 Desserts

Buffet Selections

SALADS

Caesar • Pasta • Greek • Garden • Spinach

ENTRÉES

Tilapia Amandine
Fish Pontchartrain
Fried Popcorn Shrimp
Fried Fish Fillet
Shrimp or Chicken Fettuccine
Fried or Sautéed Crab Cakes

Grilled Chicken
Spinach Stuffed Chicken Breast
Crawfish Étouffée with White Rice
Wharf Mix with White Rice & Lemon Butter Sauce
(Blackened Crawfish Tails, Shrimp & Calamari)

PREMIUM ENTRÉES

Large Fried Shrimp (Additional 3 per guest)
Pork Loin with Rosemary & Au Jus (Additional 3 per guest)
Grilled Salmon with Lobster Sauce (Additional 4 per guest)

VEGETABLES

Seasonal Vegetable Medley
Broccoli Normandy
Steamed Broccoli
Green Bean Amandine
(Additional 1 per guest)

SIDES

Sautéed New Potatoes
Cajun Rice Pilaf
Red Skin Mashed Potatoes
Pasta Marinara

DESSERTS

Root Beer Bread Pudding
Brownies & Cookies
Miniature Assorted Cheesecakes
Miniature Assorted Cakes
Pecan Pie

Buffets are a minimum of 25 guests • All buffets include tea, coffee and soft drinks.
All buffet choices must be given five business days in advance • Cake cutting fee 1.50 per person

Plated Selections

LUNCH MENU #1 - 18.99

Caesar Salad - Crisp romaine lettuce, Parmesan cheese & croutons, tossed with Caesar dressing.

Wharf Salad - Fresh mixed greens, tomatoes, cucumbers, Kalamata olives, fried goat cheese & fried onion strings, topped with house dressing.

Jumbo Cheeseburger - Cooked to order, served with French fries.

Fish & Chips - Beer battered cod, served with French fries.

Fried Shrimp - (6) Shrimp, served with French fries.

Fried Fish - Two fillets, served with french Fries.

LUNCH MENU #2 - 23.99

Old Fashioned Shrimp Salad - Shrimp, creamy Cajun remoulade dressing, mixed greens, tomato & eggs.

Shrimp or Chicken Fettuccine - Homemade Alfredo sauce, tossed with fresh tomatoes, mushrooms & green onions, served with chicken or shrimp.

Tilapia Pontchartrain - Grilled and served over white rice, topped with crawfish tails, mushrooms, onions & a white wine sauce.

Fried Fish & Shrimp Dinner - Fish fillet & shrimp, served with French fries.

Fried Shrimp - (8) Shrimp, served with French fries.

DINNER MENU #1 - 32.99

Choice of Shrimp & Sausage Gumbo, Wharf Salad or Caesar Salad

Fish Pontchartrain - Two grilled fillets served over rice, topped with crawfish tails, mushrooms, onions & a white wine cream sauce.

Fried Shrimp Dinner - (10) Shrimp, served with French fries.

Char-Grilled Chicken - 10 oz. char-grilled breast in a white wine butter sauce, served with sautéed new potatoes.

Shrimp or Chicken Fettuccine - Homemade Alfredo sauce, tossed with fresh tomatoes, mushrooms & green onions, served with chicken or shrimp.

Crab Stuffed Tilapia - Crab stuffing, grilled shrimp, baked in a lobster cream sauce, served with braised spinach.

DINNER MENU #2 - 42.99

Choice of Shrimp & Sausage Gumbo, Wharf Salad or Caesar Salad

Gulf Red Snapper - Lightly seasoned & broiled. Served with rice pilaf & vegetables.

Fisherman's Wharf Fried Seafood Platter - Shrimp, fresh oysters, fish fillet, mini crab cakes, Shrimp Kisses & stuffed shrimp. Served with French fries.

Chicken Elissa - Char-grilled breast topped with sautéed artichoke hearts, tomatoes, capers, green onions & mushrooms in a white wine butter sauce, served with sautéed new potatoes.

Ribeye Steak - 12 oz center-cut, served with sautéed new potatoes & seasonal vegetable medley.

Lobster & Crawfish Pasta - Hand-picked Maine lobster, crawfish tails, penne pasta & sweet lobster cream sauce, topped with Parmesan cheese.

Stuffed Flounder - Crabmeat stuffing & crawfish tails sautéed in a Dijon cream sauce. Served with rice pilaf & vegetables.

All plated selections are served with Chef's choice of dessert and include tea, coffee and soft drinks.

Cocktail Selections

KEGS - Starting at 400

BUENA VISTA STYLE IRISH COFFEE STATION - 9 PER PERSON

DOMESTIC BOTTLES - STARTING AT 4.25

PREMIUM & IMPORT BOTTLES - STARTING AT 5

WELL BAR - STARTING AT 6.25

PREMIUM BAR - STARTING AT 8

BARTENDER FEE - 100 PER BAR

Prices do not include banquet fee, applicable sales taxes or a discretionary gratuity for your staff service • Cake cutting fee 1.50 per person