



Plated Selections

(For parties up to 25 guests)

LUNCH

Lunch Menus Are Available Monday – Friday 11am – 4pm

MENU #1 - 19.99

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

Wharf Burger - Two 4 oz patties smash style, 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

MENU #2 - 24.99

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

Fish 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

Select 3 Entrées per menu

MENU #1 - 34.99

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

MENU #2 - 45.99

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.

Buffet Options

(For parties over 25)

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

Fish 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

All buffets include tea, coffee and soft drinks.

All buffet choices must be given ten business days in advance • Cake cutting fee 1.50 per person

À La Carte Appetizers

HOT

Shrimp Kisses (25 each)	75
Chicken or Shrimp Quesadillas (24 each)	50
Fried or Sautéed Mini Crab Cakes (25 each)	75
Blackened Shrimp Queso (Serves 25)	100
Fried Mushrooms (Serves 25)	60
Popcorn Shrimp (Serves 20)	100
Stuffed Jalapeños (25 each)	75
Catfish Pieces (Serves 20)	100
Fried Calamari (Serves 20)	100
Margherita Flatbread (Serves 25)	75

COLD

Cocktail Shrimp (50 each)	100
Peel & Eat Shrimp (50 each)	75
Oysters on the Half Shell (1 dozen)	17
Shrimp Ceviche (Serves 20)	80
Cheese, Fruit & Vegetable Tray (Serves 20)	75
Spinach Ranch Dip & Salsa with Chips (Serves 25)	85

Carving Station

(Per person)

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

Soups

(Serves 20)

Shrimp Gumbo	125
Lobster Bisque	150
Clam Chowder	150

Beverage Selections

KEGS

BUENA VISTA STYLE IRISH COFFEE STATION

DOMESTIC BOTTLES

PREMIUM & IMPORT BOTTLES

WELL BAR

PREMIUM BAR

BARTENDER FEE

Prices are subject to change.

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