

EVENT SPACES



PRIVATE DINING

Banked by picture windows with views of the Kemah-Clear Lake Channel and Galveston Bay, our private dining space can accommodate up to 60 guests for a seated dinner and 80 for standing cocktail receptions.

SEMI-PRIVATE

Our semi-private space can accommodate a variety of functions from seated dinners and buffets to cocktail receptions. Semi-private dining can be arranged for parties of up to 80 guests.



PATIO

The patio offers the space to arrange the outdoor area for seated dining, buffets and cocktail receptions. Our outdoor lounge areas, outdoor bar, tables and chairs and rustic fire pit create unique spaces to gather and entertain.

BUFFET MENUS

BUFFET 1 \$34

1 Salad, 2 Entrées, 2 Sides, 1 Dessert

BUFFET 2 \$36

1 Salad, 2 Entrées, 3 Sides, 2 Desserts

BUFFET 3 \$39

1 Salad, 3 Entrées, 3 Sides, 2 Desserts Salads

Garden • Caesar • Greek

Add a Soup!

add \$3 per person to buffet price Seafood Gumbo • Clam Chowder

ENTRÉES

Fried Shrimp (6 pieces per person)
Tilapia Pontchartrain
Chicken Florentine
Grilled Chicken Breast w/ Peppercorn Sauce
Grilled Mahi Mahi
Shrimp Fettuccine
Chicken Fettuccine
Penne Primayera

SIDES

Rice Pilaf
Seasonal Sautéed Vegetables
Green Beans w/ Onion & Bacon
Oven Roasted New Potatoes
Garlic Mashed Potatoes
Cajun Cream Penne Pasta
Macaroni & Cheese (add \$1 pp)
Dirty Rice (add \$1 pp)

PREMIUM ENTRÉE UPGRADES

Snapper Pontchartrain (\$7 pp) Salmon Florentine (\$6 pp) Mini Crab Cakes (\$4 pp)

DESSERTS

BANQUET LUNCH

Available Monday – Friday until 2pm. **\$24**

SOUPS & SALADS

Choice of:

LOUISIANA CAJUN GUMBO

Spicy dark roux, fish, oysters & shrimp, with white rice

HOUSE SALAD

Served with choice of dressing

ENTRÉES

Choice of:

ROASTED CHICKEN ICEBERG

Mini iceberg wedge, cucumber, carrots, bacon, red onions, cherry tomatoes, ranch dressing

FRIED SHRIMP

(6) Served with french fries, onion strings & coleslaw

FISH & CHIPS

French fries & coleslaw

ACAPULCO FISH TACOS

(2) Fire-grilled tilapia, chiles, lime, pico de gallo, grilled vegetables, sliced avocado, fiesta rice

CHIPOTLE CHICKEN SANDWICH

Bacon, chipotle bbq, caramelized onions, guacamole, pepper jack cheese, lettuce, tomatoes

WINDJAMMER BURGER

Bacon, american cheese, lettuce, tomatoes, onions, french fries

DESSERT

(add \$5 pp)

DINNER MENU #1

\$31.99

SOUPS & SALADS

Choice of:

NEW ENGLAND CLAM CHOWDER

Clams, bacon, potatoes & vegetables

LOUISIANA CAJUN GUMBO

Spicy dark roux, fish, oysters & shrimp, with white rice

HOUSE SALAD

Served with choice of dressing

ENTRÉES

Choice of:

FRIED SHRIMP

(8) Lightly breaded, served with fries & coleslaw

SHRIMP OR CHICKEN FETTUCCINE

Grilled shrimp or pan-fried chicken with tomatoes, green onions & mushrooms, creamy Alfredo, served with garlic toast points

FRIED CATFISH

(2) Peppered breading, served with fries & coleslaw

GRILLED CHICKEN BREAST

10 oz., served with rice pilaf & vegetables

DESSERT

(add \$5 pp)

DINNER MENU #2

\$32.99

SOUPS & SALADS

Choice of:

NEW ENGLAND CLAM CHOWDER

Clams, bacon, potatoes & vegetables

LOUISIANA CAJUN GUMBO

Spicy dark roux, fish, oysters & shrimp, with white rice

HOUSE SALAD

Served with choice of dressing

ENTRÉES

Choice of:

CAJUN SHRIMP

(8) Served with rice pilaf & vegetables

STUFFED SHRIMP

(4) Served with french fries & coleslaw

FISH & CHIPS

Shiner Bock beer battered, served with french fries & coleslaw

CHICKEN TAMPICO

Blackened chicken breast topped with pepper Jack cheese, avocado, diced tomatoes & lemon butter, served with rice & vegetables

DESSERT

(add \$5 pp)

DINNER MENU #3

\$38.99

SOUPS & SALADS

Choice of:

NEW ENGLAND CLAM CHOWDER

Clams, bacon, potatoes & vegetables

LOUISIANA CAJUN GUMBO

Spicy dark roux, fish, oysters & shrimp, with white rice

HOUSE SALAD

Served with choice of dressing

ENTRÉES

Choice of:

ULTIMATE SEAFOOD PLATTER

Fried shrimp, oysters, fresh fish, shrimp kisses & stuffed shrimp, served with fries & coleslaw

SNAPPER PONTCHARTRAIN

Jumbo lump crab, mushrooms & white wine cream sauce, served with rice pilaf & vegetables

BROILED SEAFOOD PLATTER

Oysters embrochette, crab cakes, tilapia, lemon butter sauce, served with rice pilaf & vegetables

GRILLED MAHI

Served with coconut rice, key lime-mango beurre blanc & vegetables

CHICKEN TAMPICO

Blackened chicken breast topped with pepper Jack cheese, avocado, diced tomatoes & lemon butter, served with rice & vegetables & 3 grilled shrimp

PREMIUM ENTRÉE UPGRADES

STUFFED SNAPPER

Seafood stuffing, grilled shrimp, rice pilaf & vegetables

RIBEYE STEAK (\$8 pp)

12 oz. marbled ribeye steak, served with a stuffed potato & vegetables

FILET MIGNON (\$10 pp)

8 oz. filet, served with a stuffed potato & vegetables

STEAK & SHRIMP (\$14 pp)

12 oz. marbled ribeye steak & 6 large shrimp, served with a stuffed potato & vegetables

DESSERT

(add \$5 pp)

A LA CARTE APPETIZERS & PLATTERS

Appetizers can be added to seated or buffet events and are perfect for cocktail receptions. Items are priced per piece with a minimum order of 25 per item.

HOT APPETIZERS

SWEDISH MEATBALLS \$2.50 EA

COCONUT SHRIMP \$4.00 EA

SHRIMP KISSES \$3.00 EA

Shrimp stuffed with jalapeno jack cheese, wrapped w/ bacon & lightly fried

STUFFED JALAPENOS \$3.00 EASeafood Stuffing & Ranch Dressing

BEEF SKEWERS \$4.00 EA

CHICKEN SATAY \$3.00 EA

CRISPY CHICKEN STRIPS \$3 EA
Ranch Dressing

PAN FRIED MINI CRAB CAKES \$4 EA
Lemon Butter

HUSHPUPPIES (40 PIECES) \$25

FRIED CALAMARI (SERVES 8) \$35

Marinara & Remoulade

COLD APPETIZERS

AHI TUNA BITES \$4.00 EA
Cucumber Round, Miso Glaze

SEASONAL FRUIT SKEWER \$2.00 EA

ASSORTED CHEESE SKEWER \$2.00 EA

BRUSCHETTA CAPRESE \$2.00 EA
Add Shrimp \$3.00 ea

ROASTED RED PEPPER HUMMUS
W/ CUCUMBER ROUNDS (SERVES 10) \$35

SEASONAL VEGGIE TRAY (SERVES 20) \$80

COCKTAIL SHRIMP \$2.00 EA
Cocktail Sauce & Remoulade

OYSTERS \$19.99 DZ
On the Half Shell, Horseradish, Cocktail

GULF COAST CEVICHE (SERVES 8) \$35 Fresh fish, crab, shrimp, lime juice, tomatoes, peppers, onions, cilantro, tortilla chips

DESSERTS

COOKIES \$30 PER DOZEN

chocolate chip, oatmeal raisin, sugar

BROWNIES \$2 EACH

(minimum order 25)

MINI DESSERTS \$3.00 EACH

(minimum order 25 each)

Mini Bread Pudding, Mini Cheesecakes, Mini Key Lime Pies

ENHANCEMENTS

COCKTAILS, BEER & WINE

All cocktails, beer and wine are priced upon consumption. We would be pleased to assist you with creating an enhancement package that suits your needs.

House Liquor

Premium Liquor

Specialty Drinks

Domestic Bottled Beer

Specialty/Imported Bottled Beer

Wine Selections are available from our wine list.

BAR SET UP FEE/BARTENDER \$75 PER BARTENDER

Required for bar service. Number of bartenders required is dependent upon number of guests expected to attend.

AUDIO/VISUAL – PROJECTOR & SCREEN \$100

MENU SELECTION

The Flying Dutchman is happy to work with you on any special menu request that you may have. We ask that you finalize your menu selections at least ten business days in advance of your event.

GUARANTEES

The Flying Dutchman requires a guaranteed number of guests five days prior to the event. This number represents the minimum billing and may not be adjusted after that date.

PRICING

All prices are per person unless otherwise specified. Sales tax will be added to all parties not presenting a tax-exempt certificate. Banquet fee and gratuity will be added to your check at the conclusion of your event.

PAYMENT

Unless prior arrangements have been made, payment is due in full the day of the event. The Flying Dutchman accepts cash and credit cards. No separate checks.

DEPOSITS

Agreements are completed electronically, and deposit is required to secure your event. Deposits are non-refundable.

RESPONSIBILITY

The Flying Dutchman does not assume responsibility for damage or loss of items left unattended.

DECORATIONS

We will be happy to assist you in all of your decorating or floral needs for rehearsal dinners, anniversaries, birthdays, retirement parties and other special events. Additional fees may apply. All decorations provided by the host must be approved prior to your event. Confetti, certain table scatter, and balloons are not permitted.

ENTERTAINMENT

Entertainment must be pre-approved by the restaurant. The Flying Dutchman reserves the right to refuse any such entertainment that is deemed inappropriate for the atmosphere of the restaurant.