

PAPPADEAUX

SEAFOOD KITCHEN

PRIVATE *Dining*

Whether it's a family get-together, formal banquet or a corporate event, we can help you create the perfect private dining experience. Our dedicated Event Managers will handle everything from fresh seafood to fresh floral arrangements. At Pappadeaux, we know how to throw a party!

A RANGE OF MENU OPTIONS

Pappadeaux offers several menus perfect for cocktail parties and traditional private dining events. We offer pre-set menus with per-guest prices, as well as buffet options at select Pappadeaux locations.

- ❖ Variety of our most famous appetizers
- ❖ Impressive trays and bowls perfect for cocktail hour
- ❖ Fresh seafood selections
- ❖ Delicious non-seafood options
- ❖ Vegetarian options
- ❖ Gluten-Free options
- ❖ Homemade desserts
- ❖ Hand-Crafted cocktails
- ❖ Local craft beer & hand-selected wines

PRIVATE DINING ROOMS FOR PARTIES LARGE AND SMALL

Our banquet rooms and patios are perfect for holiday gatherings, social events, rehearsal dinners and company functions. Our experienced Event Managers can help personalize any occasion. Tables in our private dining rooms may be arranged in a variety of ways to accommodate your event.

TAKING CARE OF THE DETAILS*

Let our team of dedicated and personal Event Managers handle every detail for your event.

- ❖ Beautiful table setting
- ❖ Fresh floral arrangements
- ❖ Candles
- ❖ Balloons
- ❖ Audio visual Equipment: Projection screens, LCD projectors and media players may be reserved for a minimal fee. Some locations include separate audio systems per private room.

*some may require an additional fee.

BOOK YOUR NEXT EVENT AT PAPPADEAUX

Please contact one of our helpful Event Managers at your favorite Pappadeaux or visit us at Pappadeaux.com.

We accept cash payments, Visa, Master Card, American Express, Discover and Diners Club. No separate checks, please. For your convenience, corporate accounts may also be arranged. Tax and gratuity are not included in the price of the menu. Prices and menu options are subject to change without notice.

Private Dining Menus

St. Charles

Our St. Charles menu brings the flavors of the French Quarter to you. Your guests will choose between our amazing Grilled Tilapia, our traditional Crawfish Étouffée or our Fried Shrimp. To bring more of New Orleans flavors to this menu, add-on our Fried Alligator and our famous Shrimp & Crawfish Fondeaux.

first course

PAPPADEAUX SALAD

second course

CRAWFISH
ÉTOUFFÉE

with white rice

COSTA RICAN
TILAPIA LAFAYETTE

grilled tilapia topped with fresh lump crabmeat, shrimp, tomatoes, capers & basil in beurre blanc, with spaghetti squash

FRIED SHRIMP

with French fries

third course

Select two of your choice

VANILLA
CHEESECAKE

with fresh strawberries

CRÈME BRÛLÉE

with fresh fruit

KEY LIME PIE

in a graham cracker pecan crust

Menu selection includes

French bread
Iced tea, soda & coffee

\$29.95 per guest

Baton Rouge

Our Baton Rouge menu has something to please everyone, with Grilled Salmon, our decadent Sampler Platter and our famous Shrimp Brochette. Our Lump Crab & Spinach Dip and Shrimp Cocktail are the perfect add-ons to the Baton Rouge menu.

first course

PAPPADEAUX SALAD

second course

SHRIMP BROCHETTE

with dirty rice

ATLANTIC SALMON
& LEMON CHILE CRAB

grilled salmon with lemon chile, jumbo lump crab, lemon butter & spaghetti squash

SAMPLER PLATTER

fried shrimp, tilapia fillet, crawfish & chicken tenderloins, with French fries

third course

Select two of your choice

VANILLA
CHEESECAKE

with fresh strawberries

CRÈME BRÛLÉE

with fresh fruit

KEY LIME PIE

in a graham cracker pecan crust

Menu selection includes

French bread
Iced tea, soda & coffee

\$32.95 per guest

Private Dining Menus

Bordeaux

The Bordeaux menu offers your guests a wonderful array of flown-in-fresh seafood. Our delicious Jumbo Sea Scallops & Shrimp and our classic Glazed Cedar Plank Salmon will amaze your guests. Make sure to impress by adding on our Shrimp & Crawfish Fondeaux and some of our amazing hand-crafted cocktails.

first course

PAPPADEAUX SALAD

second course

JUMBO SEA SCALLOPS & SHRIMP

with mushroom risotto,
spinach & herb butter

GLAZED CEDAR PLANK SALMON

topped with sweet & spicy mustard glaze
& broiled on a smokey cedar plank,
with asparagus

TEXAS REDFISH YVETTE

grilled redfish finished with shrimp,
crawfish, mushrooms & spinach in a
sherry white wine sauce, with dirty rice

SEAFOOD PLATTER

fried shrimp, fried tilapia fillets, blue crab
cake, stuffed shrimp
& stuffed crab, with French fries

third course

Select two of your choice

VANILLA CHEESECAKE

with fresh strawberries

CRÈME BRÛLÉE

with fresh fruit

KEY LIME PIE

in a graham
cracker pecan crust

Menu selection includes

French bread

Iced tea, soda & coffee

\$35.95 per guest

Grand Coteau

Impress your guests with the best of Pappadeaux Seafood Kitchen. This extravagant menu includes everything from our very popular Big Bay Platter to our perfectly Grilled Filet Mignon. Don't forget to add on some of our famous Pappadeaux appetizers and a few deaux-licious selections from our bar!

first course

Choice of

SHRIMP GUMBO

PAPPADEAUX SALAD

second course

ALASKAN HALIBUT PICCATA

pan-seared, crab fingers, red chile,
lemon slices & capers in a light
lemon butter sauce

CRISPY SALMON, JUMBO CRAB & SHRIMP

crisp, spicy, seared salmon with
jumbo lump crab & shrimp in a
lemon butter sauce

BIG BAY PLATTER

grilled shrimp, Caribbean lobster tail
& blue crab cakes

FILET MIGNON

10 oz.

Entreés are served with creamed spinach, au gratin potatoes & fresh green beans.

third course

Select two of your choice

VANILLA CHEESECAKE

with fresh strawberries

CRÈME BRÛLÉE

with fresh fruit

KEY LIME PIE

in a graham
cracker pecan crust

Menu selection includes

French bread, Iced tea, soda & coffee

\$42.95 per guest

Private Dining Menus

Lunch Menus

Monday-Sunday 11am-3pm

TWO COURSES

Choose two courses for your event
\$19.95 per guest

THREE COURSES

All three courses included for your event
\$22.95 per guest

first course

PAPPADEAUX SALAD

second course

Select three of the following

GINGER SALMON

char-grilled salmon fillet topped with ginger butter, with almond green beans

PAN-GRILLED TILAPIA

topped with toasted hazelnuts & brown butter, with spaghetti squash

CAJUN COMBO

blackened catfish fillet, with dirty rice & shrimp creole over white rice

MIXED SEAFOOD GRILL

a skewer of assorted char-grilled seafood & vegetables, with dirty rice

CRAWFISH COMBINATION

crawfish étouffée & fried crawfish, with dirty rice

SAMPLER PLATTER

fried shrimp, crawfish & tilapia, with French fries

third course

Select one of the following

VANILLA CHEESECAKE

with fresh strawberries

KEY LIME PIE

in a graham cracker pecan crust

Menu selection includes

French bread

Iced tea, soda & coffee

Appetizers, Trays & Bowls

appetizers

To complement your pre-set menu selection add on some of our delicious appetizers

SELECT ONE

\$2.95 per guest

SELECT TWO

\$4.95 per guest

SELECT THREE

\$5.95 per guest

FRIED ALLIGATOR

with fresh-cut potato sticks & creole dipping sauce

SHRIMP COCKTAIL

with cocktail sauce

MOZZARELLA CHEESE STICKS

with marinara sauce

FRIED CRAWFISH

with cocktail sauce

LUMP CRAB & SPINACH DIP

with garlic bread

FRIED CALAMARI

with marinara sauce

SHRIMP & CRAWFISH FONDEAUX

with garlic bread

COCONUT SHRIMP

with Cajun slaw & a spicy, sweet dipping sauce

trays & bowls

CHILLED SEAFOOD ON ICE

oysters on the half shell, Maine lobster, hand tossed shrimp & crab cocktail \$39.95

Serves 3-4

Add Shrimp \$4.95

PREMIUM VEGETABLE TRAY

serves 30 \$59.95

IMPORTED CHEESE TRAY

serves 30 \$79.95

SHRIMP BOWL

1 lb. per 6 guests

\$18.95 per lb.

Private Dining Locations

For more information on facilities or to contact Event Managers, visit PAPPADEAUX.COM to find the location nearest you.

ALABAMA

BIRMINGHAM

3500 Grandview
Parkway
205-582-5083
Seating: 30/60/90

ARIZONA

PHOENIX

11051 N. Black Canyon
Hwy
602-331-3434
Seating: 40/10

COLORADO

GREENWOOD VILLAGE

7520 East Progress
Place
303-740-9449
Seating: 44/10

GEORGIA

MARIETTA

2830 Windy Hill Rd.
770-984-8899
Seating: 65/45/10

NORCROSS

5635 Jimmy Carter Blvd.
770-849-0600
Seating: 48/35/10

ALPHARETTA

10795 Davis Dr.
770-992-5566
Seating: 75/45

NEW MEXICO

ALBUQUERQUE

5011 Pan American
Fwy NE
505-345-0240
Seating: 80/40

OHIO

CINCINNATI

11975 NW Blvd.
513-671-4473
Seating: 85

TEXAS

ARLINGTON

1304 Copeland Rd.
817-543-0544
Seating: 80/50/25

AUSTIN

6319 I-35 North
512-452-9363
Seating: 35

BEAUMONT

4040 I-10 South
409-842-1339
Seating: 70/50/40/30

DALLAS

3520 Oak Lawn
214-521-4700
Seating: 150/70/45/14

10428 Lombardy Ln.
214-358-1912
Seating: 50/10

18349 Dallas Parkway
972-447-9616
Seating: 100/50

DUNCANVILLE

800 East Hwy 67
972-572-0580
Seating: 100/50

FORT WORTH

2708 West Freeway
817-877-8843
Seating: 70/50/20/10

GRAPEVINE

600 W. State Hwy 114
817-488-6220
Seating: 100/40

HOUSTON

6015 Westheimer
713-782-6310
Seating: 80/50/30
(Semi-private)

13080 Hwy. 290
713-460-1203
Seating: 65

2525 S. Loop West
713-665-3155
Seating: 80/45/30

10499 I-10 West
713-722-0221
Seating: 50/10

7110 FM 1960 West
281-580-5245
Seating: 60/10

2410 Richmond
713-527-9137
Seating: 100/50/35/16

12109 Westheimer
281-497-1110
Seating: 70

12420 East Freeway
713-860-4001
Seating: 90

PHARR

1610 W. Expressway 83
956-783-1471
Seating: 90/45

SAN ANTONIO

76 N. East Loop 410
210-340-7143
Seating: 85/36

STAFFORD

12711 Hwy 59. S.
281-240-5533
Seating: 75

THE WOODLANDS

18165 I-45 South
936-321-4200
Seating: 75/50

The minimum & maximum seating arrangements may vary per location. Dates are subject to availability.