

SPECIAL OCCASIONS

OUR BANQUET ROOMS AND PATIOS ARE PERFECT FOR HOLIDAY GATHERINGS, SPECIAL OCCASIONS, REHEARSAL DINNERS AND COMPANY FUNCTIONS. OUR EXPERIENCED EVENT COORDINATOR CAN HELP PERSONALIZE ANY OCCASION.

MENUS

PAPPADEAUX OFFERS SEVERAL MENUS FOR COCKTAIL AND TRADITIONAL BANQUET EVENTS. OUR MENU PLANS INCLUDE PRESET MENUS WITH PER-GUEST PRICES. FOR THOSE GUESTS WHO PREFER NON-SEAFOOD ITEMS, WE WILL GLADLY SUBSTITUTE GRILLED CHICKEN BREAST OR VEGETARIAN OPTIONS. BUFFET OPTIONS MAY BE AVAILABLE PER LOCATION. PRICES AND MENU OPTIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

TABLE ARRANGEMENT

TABLES IN OUR PRIVATE DINING ROOMS MAY BE ARRANGED IN A VARIETY OF WAYS TO ACCOMMODATE YOUR EVENT. OUR EVENT COORDINATOR CAN HELP YOU DECIDE ON THE MOST ATTRACTIVE AND EFFECTIVE ARRANGEMENT FOR THE NATURE AND SIZE OF YOUR OCCASION.

DECORATIONS

DECORATIONS SUCH AS FLORAL ARRANGEMENTS, GREENERY, CANDLES AND BALLOONS MAY BE ARRANGED FOR AN ADDITIONAL FEE.

EXTRA SERVICES

EQUIPMENT SUCH AS PROJECTION SCREENS, TELEVISIONS & MEDIA PLAYERS MAY BE RESERVED FOR A MINIMAL CHARGE. SOME LOCATIONS INCLUDE SEPARATE AUDIO SYSTEMS PER PRIVATE ROOM.

PAYMENT

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 WILL BE ADDED TO ALL PARTIES.

BOOKING YOUR PARTY

TO ENSURE AVAILABILITY, WE RECOMMEND CONFIRMATION AS SOON AS POSSIBLE ON THE PRIVATE DINING ROOM YOU ARE REQUESTING. DURING PEAK SEASONS, INCLUDING THE CHRISTMAS HOLIDAYS, WE RECOMMEND THAT YOU BOOK YOUR PARTY 30 TO 45 DAYS IN ADVANCE. FOR MORE INFORMATION, CONTACT OUR EVENT COORDINATOR OR VISIT US AT WWW.PAPPADEAUX.COM.

PLEASE CALL US TO RESERVE A PRIVATE DINING ROOM OR WITH ANY QUESTIONS YOU MAY HAVE.

TEXAS

HOUSTON

13080 HWY. 290
(713) 460-1203 FAX (713) 460-9027
BANQUET SEATING: 60

2525 S. LOOP WEST
(713) 665-3155 FAX (713) 668-8970
BANQUET SEATING: 80/45/30

10499 I-10 WEST
(713) 722-0221 FAX (713) 722-0717
BANQUET SEATING: 50

7110 FM 1960 WEST
(281) 580-5245 FAX (281) 580-1628
BANQUET SEATING: 60

2410 RICHMOND
(713) 527-9137 FAX (713) 523-7839
BANQUET SEATING: 100/45/30/16

THE WOODLANDS

18165 I-45 SOUTH
(936) 321-4200 FAX (936) 321-4205
BANQUET SEATING: 75/45

ARLINGTON

1304 COPELAND RD.
(817) 543-0544 FAX (817) 543-0548
BANQUET SEATING: 80/45/30

AUSTIN

6319 I-35 NORTH
(512) 452-9363 FAX (512) 452-8541
BANQUET SEATING: 45

BEAUMONT

4040 I-10 SOUTH
(409) 842-1339 FAX (409) 842-0710
BANQUET SEATING: 50

SAN ANTONIO

76 N. EAST LOOP 410
(210) 340-7143 FAX (210) 340-0572
BANQUET SEATING: 80

DALLAS

3520 OAK LAWN
(214) 521-4700 FAX (214) 521-4726
BANQUET SEATING: 125/40

10428 LOMBARDY LN.
(214) 358-1912 FAX (214) 358-1801
BANQUET SEATING: 50

18349 DALLAS PARKWAY
(972) 447-9616 FAX (972) 447-9623
BANQUET SEATING: 100/50

DUNCANVILLE

800 EAST HWY 67
(972) 572-0580 FAX (972) 572-0585
BANQUET SEATING: 100/50

FORT WORTH

2708 WEST FREEWAY
(817) 877-8843 FAX (817) 877-8860
BANQUET SEATING: 50

GEORGIA

MARIETTA

2830 WINDY HILL RD.
(770) 984-8899 FAX (770) 956-0890
BANQUET SEATING: 65/45

NORCROSS

5635 JIMMY CARTER BLVD.
(770) 849-0600 FAX (770) 849-0313
BANQUET SEATING: 45/35

ALPHARETTA

10795 DAVIS DR.
(770) 992-5566 FAX (770) 992-1334
BANQUET SEATING: 75/45

ILLINOIS

ARLINGTON HEIGHTS

798 W. ALGONQUIN RD.
(847) 228-9551 FAX (847) 228-9553
BANQUET SEATING: 100/30 100/50

WESTMONT

921 PASQUINELLI DR.
(630) 455-9846 FAX (630) 455-9847
BANQUET SEATING: 45

OHIO

CINCINNATI

11975 NW BLVD.
(513) 671-4473 FAX (513) 671-4476
BANQUET SEATING: 80/40

COLORADO

GREENWOOD VILLAGE

7520 EAST PROGRESS PLACE
(303) 740-9449 FAX (303) 740-9424
BANQUET SEATING: 44

WESTMINSTER

9145 SHERIDAN BLVD.
(303) 657-2800 FAX (303) 657-2700
BANQUET SEATING: 100/50

NEW MEXICO

ALBUQUERQUE

5011 PAN AMERICAN FWY NE
(505) 345-0240 FAX (505) 345-0285
BANQUET SEATING: 100/50

ARIZONA

PHOENIX

11051 N. BLACK CANYON HWY
(602) 331-3434 FAX (602) 331-3618
BANQUET SEATING: 50

THE MINIMUM & MAXIMUM SEATING ARRANGEMENTS MAY VARY PER LOCATION. DATES ARE SUBJECT TO AVAILABILITY.

YOU PROVIDE THE PEOPLE.
WE'LL PROVIDE THE

PARTY!



PRIVATE DINING
INFORMATION



Where fresh meets festive.

ST. CHARLES

SALAD

PAPPADEAUX SALAD

CHOICE OF ENTRÉE

CRAWFISH ETOUFFEE
with dirty rice

FRIED SHRIMP
with French fries

COSTA RICAN TILAPIA LAFAYETTE

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

DESSERT

Select two of the following:

VANILLA CHEESECAKE
with fresh strawberries

CRÈME BRULÉE
with fresh fruit

KEY LIME PIE
in a graham cracker pecan crust

\$23.95 PER GUEST

BATON ROUGE

SALAD

PAPPADEAUX SALAD

CHOICE OF ENTRÉE

SHRIMP BROCHETTE
with dirty rice

SEAFOOD PLATTER

fried shrimp, catfish, oysters, stuffed shrimp & stuffed crab with French fries

MAHI QUEPOS

blackened mahi fillet topped with jumbo lump crabmeat, shrimp & fresh basil finished with a citrus herb sauce with dirty rice

DESSERT

Select two of the following:

VANILLA CHEESECAKE
with fresh strawberries

CRÈME BRULÉE
with fresh fruit

KEY LIME PIE
in a graham cracker pecan crust

\$26.95 PER GUEST

MENU SELECTIONS INCLUDE FRENCH BREAD, DESSERT & ICED TEA, SODA OR COFFEE.

BORDEAUX

SALAD

PAPPADEAUX SALAD

CHOICE OF ENTRÉE

HUDSON BAY PLATTER

shrimp brochette, grilled scallops & Caribbean lobster tail, with fresh green beans & dirty rice

BLACKENED MAHI YVETTE

topped with shrimp, crawfish, mushrooms & spinach in a Monterey Jack cheese sauce with vegetable of the day

CEDAR PLANK SALMON

topped with garlic herb butter & broiled on a smokey cedar plank with asparagus

DESSERT

Select two of the following:

VANILLA CHEESECAKE
with fresh strawberries

CRÈME BRULÉE
with fresh fruit

KEY LIME PIE
in a graham cracker pecan crust

\$29.95 PER GUEST

GRAND COTEAU

CHOICE OF:

SHRIMP GUMBO OR PAPPADEAUX SALAD

CHOICE OF ENTRÉE

Select three of the following:

MAHI ANGELIQUE

blackened mahi fillet with lobster, crawfish, mushrooms & spinach in a Monterey Jack cheese sauce

SALMON DIABLO

char-grilled salmon topped with crawfish, crabmeat & pico de gallo in a lemon garlic butter sauce

GRILLED CARIBBEAN LOBSTER TAILS

FILET MIGNON 10 oz.

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

DESSERT

Select two of the following:

VANILLA CHEESECAKE
with fresh strawberries

CRÈME BRULÉE
with fresh fruit

KEY LIME PIE
in a graham cracker pecan crust

\$34.95 PER GUEST

LUNCH MENU SELECTIONS

MONDAY - SUNDAY 11 A.M. - 3 P.M.

SALAD

PAPPADEAUX SALAD

ENTRÉE SELECTIONS

Select three of the following:

GINGER SALMON

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

MIXED SEAFOOD GRILL

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

PAN GRILLED TILAPIA

pan-grilled tilapia topped with toasted hazelnuts & brown butter served with fresh green beans & potatoes

CRAWFISH COMBINATION

crawfish etouffee & fried crawfish with dirty rice

CAJUN COMBO

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

SAMPLER PLATTER

fried gulf shrimp, crawfish & catfish, served with french fries

PASTA MARDI GRAS

linguine tossed with crawfish, Andouille sausage & crimini mushrooms in a marinara cream sauce topped with jumbo grilled shrimp

DESSERT

VANILLA CHEESECAKE
with fresh strawberries

KEY LIME PIE
in a graham cracker pecan crust

\$15.95 PER GUEST - SELECT 2
Salad, entree or dessert

\$17.95 PER GUEST - SELECT 3
Includes salad, entree & dessert



APPETIZERS

To complement your menu selection:

FRIED ALLIGATOR
with fresh cut potato sticks & creole dipping sauce

MOZZARELLA CHEESE STICKS
with marinara sauce

SHRIMP COCKTAIL
with cocktail sauce

FRIED CRAWFISH
with cocktail sauce

FRIED CALAMARI
with marinara sauce

SELECT ONE \$2.95 PER GUEST

SELECT TWO \$4.95 PER GUEST

SELECT ONE:

BLACKENED SHRIMP & CRAWFISH FONDEAUX
with garlic bread

LUMP CRAB & SPINACH DIP
with garlic bread

COCONUT SHRIMP
with Cajun slaw & a spicy, sweet dipping sauce

\$3.95 PER GUEST

JUMBO LUMP CRABCAKE
served over crawfish in a light butter sauce

\$7.95 PER GUEST

TRAYS & BOWLS

CHILLED SEAFOOD TOWER
oysters on the half shell, cold boiled shrimp & stone crab claws

\$21.95

PREMIUM VEGETABLE TRAY
serves 30
\$59.95

IMPORTED CHEESE TRAY
serves 30
\$79.95

SHRIMP BOWL
1 lb. per 6 guests
\$14.95 PER LB.



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WWW.PAPPADEAUX.COM