

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 Team will handle everything from fresh seafood to experienced and attentive wait staff. At Pappadeaux, we know how to throw a party!

A RANGE OF MENU OPTIONS

Pappadeaux offers several menus perfect for traditional private events. We offer pre-set menus with per-guest prices at select locations.

Variety of our most famous appetizers

Local craft beer & hand-selected wines

Fresh seafood selections

Hand-crafted cocktails

Delicious non-seafood options

Chicken & vegetarian options

 ${\it Gluten-free\ options}$

Homemade desserts

Book your next event at Pappadeaux

Please contact our helpful Event Team at your favorite Pappadeaux or visit us at

PAPPADEAUX.COM

PRIVATE DINING ROOMS FOR PARTIES LARGE & SMALL

Our banquet rooms are perfect for holiday gatherings, social events, rehearsal dinners and company functions.

Our experienced Event Team can help personalize any occasion. Tables in our private dining rooms may be arranged in a variety of ways to accommodate your event.

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



Chicken & Vegetarian Options Available

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.

Menu selection includes iced tea, soda & coffee

\$51.95 per guest

PAPPADEAUX SALAD

Second Course

Select three of the following

SHRIMP BROCHETTE

dirty rice

ATLANTIC SALMON* & LEMON CHILE CRAB

grilled salmon, lemon chile, jumbo lump crab, lemon butter, sautéed spinach

SHRIMP ETOUFFEE

white rice

RAINBOW TROUT & SHRIMP

pan-grilled trout, seared shrimp, lemon butter, truffled potatoes

SAMPLER PLATTER

fried catfish shrimp, crawfish, chicken tenderloins, French fries

Third Course

Select one of the following

VANILLA CHEESECAKE

KEY LIME PIE

fresh strawberries

graham cracker pecan crust

GRAND COTEAU

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

Menu selection includes iced tea, soda & coffee

\$66.95 per guest

First Course

PAPPADEAUX SALAD -or- SHRIMP GUMBO

Second Course

AGED BEEF RIB-EYE*

16oz., sautéed spinach

TEXAS REDFISH & JUMBO SHRIMP

pan-grilled redfish, seared shrimp, toasted almond brown-butter sauce, sautéed spinach

ORLEANS PLATTER

two fried catfish fillets, crawfish, shrimp, oysters, French fries

SEARED ATLANTIC SALMON*, JUMBO CRAB & SHRIMP

seared salmon, jumbo lump crab, shrimp, lemon butter sauce, sautéed spinach

----- Phird Course

Select one of the following

VANILLA CHEESECAKE

KEY LIME PIE

fresh strawberries

graham cracker pecan crust



APPETIZERS

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

SELECT	SELECT	
ONE	TWO	
\$6.95 per guest	\$12.95 per guest	

CRISPY ALLIGATOR

fresh-cut potato sticks, Creole dipping sauce

SHRIMP COCKTAIL

cocktail sauce

MOZZARELLA CHEESE BITES

spicy marinara sauce

CRAB & SPINACH DIP

SELECT

THREE

\$17.95 per guest

Parmesan crostini

FRIED CALAMARI

artichoke hearts, spicy marinara sauce

FRIED CRAWFISH

cocktail sauce

LOCATIONS

For more information on facilities, contact your favorite location or visit pappadeaux.com to find the location nearest you. *The minimum & maximum seating arrangements may vary per location. Dates are subject to availability.*

ARIZONA

PHOENIX

11051 N. Black Canyon Hwy 602-331-3434

COLORADO

GREENWOOOD VILLAGE

7520 E. Progress Place 303-740-9449

GEORGIA

ALPHARETTA

10795 Davis Dr. 770-992-5566

LAWRENCEVILLE

2038 Duluth Hwy. 770-962-7810

NORCROSS

5635 Jimmy Carter Blvd. 770-849-0600

OHIO

SPRINGDALE

11975 NW Blvd. 513-671-4473

NEW MEXICO

ALBUQUERQUE

5011 Pan American Fwy. NE 505-345-0240

·····TEXAS

ARLINGTON

1304 Copeland Rd. 817-543-0544

AUSTIN

6319 I-35 North 512-452-9363

11617 Research Blvd. 512-953-9283

BEAUMONT

4040 I-10 South 409-842-1339

DALLAS

3520 Oak Lawn 214-521-4700

18349 Dallas Parkway 972-447-9616

10428 Lombardy Lane 214-358-1912

FORT WORTH

2708 West Freeway 817-877-8843

GRAPEVINE

600 W. State Hwy. 114 817-488-6220

HOUSTON

13080 Hwy. 290 713-460-1203

1001 Avenida De Las America Suite E 713-654-5077

2525 S. Loop West 713-665-3155

12109 Westheimer 281-497-1110

12420 East Freeway 713-860-4001

PHARR

1610 W. Expressway 83 956-783-1471

SAN ANTONIO

76 N. East Loop 410 210-340-7143

> 15715 I-10 West 210-641-1171

STAFFORD

12711 Hwy 59 S. 281-240-5533

THE WOODLANDS

18165 I-45 South 936-321-4200

^{*}Items may be cooked to order, are served raw or undercooked, or may contain raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

[†]Please alert your Server of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items.



APPETIZER BUFFET

ORLEANS ----

JUMBO COLD BOILED SHRIMP

cocktail sauce

SHRIMP & CRAWFISH FONDEAUX

garlic bread

CRISPY ALLIGATOR

fresh cut potato sticks & Creole dipping sauce

JUMBO SHRIMP BROCHETTE

lemon garlic butter

FRIED CALAMARI

artichoke hearts, spicy marinara, lemon aioli

	\$34.95 per guest	
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