

Buffet Dinner Menus

All Other Buffet Dinner Prices Include One Salad Selection and One Entrée Selection with Listed Side Dishes.

Dinner Salad Selections

Garden Salad

Fresh Mixed Greens with Carrots, Red Onions and Tomatoes
Served With Ranch and Vinaigrette Dressings

Caesar Salad

Crisp Romaine Lettuce with Freshly Grated Parmesan Cheese and Croutons
Served with Pat O'Brien's Homemade Caesar Dressing

Raspberry Spinach Salad

Fresh Spinach with Strawberries, Pecans, Red Onions, Bacon and Crumbled Feta Cheese
Served with Raspberry Vinaigrette Dressing

Side Selections

Starch Selections

Rosemary Potatoes
Herbed Mashed Potatoes
Rice Pilaf
Angel Hair Pasta with a White Wine Garlic Sauce

Vegetable Selections

Green Beans with Bacon and Onions
Vegetable Medley
Candied Carrots
Asparagus (Add \$1.00 per person)

Pasta Entrée Selections

Pasta Buffet Dinner Price Includes One Salad Selection, Two Pasta Entrée Selections and One Vegetable Selection

Spicy Marinara and Sausage Pasta

Italian Sausage, Red Peppers and Tomatoes Tossed with Rotini Pasta in a Spicy Marinara Sauce Topped with Freshly Grated Parmesan Cheese
Served with One Vegetable Selection

New Orleans Jambalaya

*A Traditional New Orleans Rice Dish Made with a Special Blend Of Cajun Seasonings, Creole Sauce, Tomatoes,
Andouille Sausage and Tender Chicken
Served with One Vegetable Selection*

Pasta Primavera

*Fresh Sautéed Vegetables Tossed with Bow Tie Pasta in a Delicate White Wine Butter Sauce
Topped with Freshly Grated Parmesan Cheese
Served with One Vegetable Selection*

Pasta O'Brien

*Tender Grilled Chicken & Ham Tossed with Penne Pasta
in a Delicious Cream Sauce
Topped with Freshly Grated Parmesan Cheese
Served with One Vegetable Selection*

Shrimp Scampi Ravioli

*Shrimp Stuffed Ravioli in a Sun Dried Tomato Pesto Cream Sauce
Served with One Vegetable Selection*

Chicken Alfredo

*Marinated Chicken Breast with Fettuccine Noodles in a Creamy Alfredo Sauce
Served with One Vegetable Selection*

\$24.00++ Per Person

Other Entrée Selections

***Entrée Buffet Dinner Price Includes One Salad Selection and One Entrée Selection
with One Vegetable and One Starch Selection.***

Chicken Madeira

*Lightly Breaded Chicken Breast Topped with a Delicious Red Wine and Mushroom Sauce.
Served with One Vegetable and One Starch Selection*

\$24.00++ Per Person

Chicken Piccata

*Lightly Breaded Chicken Breast Topped with a Delicious White Wine and Lemon Sauce
with Capers and Artichoke Hearts
Served with One Vegetable and One Starch Selection*

\$24.00++ Per Person

Grilled Chicken

*Chicken Breasts Marinated in Fresh Herbs & Spices and Grilled To Perfection
Served with One Vegetable and One Starch Selection*

\$24.00++ Per Person

Fish New Orleans

*Fresh Tilapia Topped with a Delicate Champagne and Caper Cream Sauce
Served with One Vegetable and One Starch Selection*

\$25.00++ Per Person

South of the Border Mexican Buffet

*Spicy Cheese and Tomato Salsa Dip (Queso) and Chips (SUBSTITUTE FOR SALAD)
Chicken Fajitas and Beef Fajitas with Peppers and Onions
Served with Pica de Gallo, Jalapeno Peppers, Shredded Cheddar Cheese, Sour Cream, Salsa and Guacamole
Mexican Rice and Refried Beans
Flour Tortillas*

\$26.00++ Per Person

(Add Sopapillas for Dessert for an Additional \$3.00++ Per Person)

Texas BBQ Buffet

*Beef Brisket and BBQ Smoked Pulled Pork
Served with Potato Salad, Texas Style Beans, Buns,
BBQ Sauce, Pickles and Onions*

\$27.00++ Per Person

(Add Pecan Pie Squares for Dessert for an Additional \$3.00++ Per Person)

Grilled Salmon

*Salmon Grilled To Perfection and Served with a Wilted Cucumber Relish
Served with One Vegetable and One Starch Selection*

\$27.00++ Per Person

Sirloin

*8 oz. Tender Sirloin Grilled To Perfection with a Red Wine Mushroom Sauce
Served with One Vegetable and One Starch Selection*

\$28.00++ Per Person

Grilled Pork Chops

*Center Cut Pork Chops Marinated and Grilled To Perfection
Served with Green Apple and Onion Compote
Served with One Vegetable and One Starch Selection*

\$29.00++ Per Person

Filet Mignon

*8 oz. Tender Filet Grilled To Perfection
Served with Red Wine Stilton Sauce
Served with One Vegetable and One Starch Selection*

\$38.00++ Per Person

Cold Displays

Crudité Display

An Artful Array of Herb Havarti, Smoked Gouda, Imported Sharp Cheddar, Swiss and Fontina Cheeses, Seasonal Crisp Vegetables with Ranch Dip and Seasonal Fresh Fruits

\$3.00++ Per Person

Specialty Food

To Compliment Crudité Display

<i>Baked Brie with Hurricane Sauce.....</i>	<i>\$29.00</i>
<i>Marinated Mushrooms (Serves 20).....</i>	<i>\$23.00</i>
<i>Shrimp Remoulade in Phyllo Cups (Serves 40).....</i>	<i>\$48.00</i>
<i>Andouille Sausage With BBQ Sauce (Serves 35).....</i>	<i>\$32.00</i>

Dinner Pricing Structure

*Entrée Price Includes Salad, Entrée, Sides, Warm Rolls and Butter, Iced Tea and Water
Coffee is Available upon Request.*

If You Wish to Offer a Choice of Entrees,

Add \$5.00 Per Person for a Choice of Two Entrees

Add \$8.00 Per Person for a Choice of Three Entrees

The Highest Entrée Price will be Charged for all Meals Plus the Additional Choice Fee

*Prices Include All Staff (Bartenders, Servers, Banquet Manager), Tables, Chairs, Linens, Napkins, China, Silverware,
Glassware, Setup and Cleanup*

Tax and Service Charge

*All prices are subject to 8.25% Texas Sales Tax and a 20% Service Charge.
Prices are subject to change without notice.*

Other Services Available

Pat O'Brien's can adapt any menu to you and your guest's specific needs. Unlike other banquet facilities, our flexibility allows our clients to custom design their events.

Our priority is to provide a stress free, single source solution to our clientele.