

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 traditional private dining events. We offer pre-set menus with per-guest prices at select Pappadeaux locations.

- ❖ Variety of our most famous appetizers
- ❖ 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.

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.

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
- ❖ 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.

COVID GUIDELINES

Please note the following COVID-19 guidelines as specified by our local government: remain seated at your table whenever possible and avoid mingling, face coverings are required when away from your table and tables and chairs must remain set.

Private Dining Menus

Baton Rouge

Our Baton Rouge menu has something to please everyone, with Grilled Salmon, our decadent Seafood 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
dirty rice

ATLANTIC SALMON*
& LEMON CHILE CRAB
grilled salmon, lemon chile,
jumbo lump crab, lemon
butter, spaghetti squash

SEAFOOD PLATTER
two fried catfish fillets,
shrimp, oysters, stuffed
shrimp, stuffed crab,
French fries

third course

Select two of your choice

VANILLA
CHEESECAKE
fresh strawberries

CRÈME BRULÉE
fresh berries,
whipped cream

KEY LIME PIE
graham cracker
pecan crust

Menu selection includes
French bread, iced tea, soda & coffee
\$39.95 per guest

Grand Coteau

Impress your guests with the best of Pappadeaux Seafood Kitchen. This extravagant menu includes everything from our very popular Seared Salmon, Jumbo Crab & Shrimp to our 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

GRILLED CARIBBEAN
LOBSTER TAIL
broccolini

FILET MIGNON
9 oz.
broccolini

REDFISH &
JUMBO SHRIMP
grilled redfish, jumbo lump
crab, lemon butter sauce,
green beans

SEARED ATLANTIC SALMON*,
JUMBO CRAB & SHRIMP
seared salmon, jumbo lump crab,
shrimp, lemon butter sauce,
sauteed spinach

third course

Select two of your choice

VANILLA
CHEESECAKE
fresh strawberries

CRÈME BRULÉE
fresh berries,
whipped cream

KEY LIME PIE
graham cracker
pecan crust

Menu selection includes
French bread, iced tea, soda & coffee
\$54.95 per guest

Private Dining Menus

Lunch Menus

Monday-Sunday 11am-3pm

TWO COURSES

Choose two courses for your event
\$23.95 per guest

THREE COURSES

All three courses included for your event
\$25.95 per guest

first course

PAPPADEAUX SALAD

second course

Select three of the following

GINGER GLAZED SALMON*

grilled salmon, seared shrimp,
sweet ginger glaze, green beans,
toasted almonds, white rice

MISSISSIPPI CATFISH & SHRIMP ETOUFFEE

blackened catfish,
shrimp etouffee, dirty rice

TOASTED HAZELNUT TILAPIA

pan-grilled, brown
butter, spaghetti squash

MIXED SEAFOOD GRILL

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

FRIED SHRIMP COMBO

with catfish, chicken
tenderloins, French fries

CRAWFISH COMBINATION

crawfish etouffee,
fried crawfish, dirty rice

third course

Select one of the following

VANILLA CHEESECAKE

fresh strawberries

KEY LIME PIE

graham cracker pecan crust

Menu selection includes
French bread, iced tea, soda & coffee

Appetizers

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

SELECT ONE

\$4.95 per guest

SELECT TWO

\$8.95 per guest

SELECT THREE

\$10.95 per guest

CRISPY ALLIGATOR

fresh-cut potato sticks,
Creole dipping sauce

CRAB & SPINACH DIP

Parmesan crostini

SHRIMP COCKTAIL

cocktail sauce

FRIED CALAMARI

artichoke hearts,
spicy marinara sauce

MOZZARELLA CHEESE BITES

spicy marinara sauce

FRIED CRAWFISH

cocktail sauce

*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.

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

ARIZONA

PHOENIX

11051 N. Black Canyon
Hwy
602-331-3434

COLORADO

GREENWOOD VILLAGE

7520 East Progress
Place
303-740-9449

GEORGIA

MARIETTA

2830 Windy Hill Rd.
770-984-8899

NORCROSS

5635 Jimmy Carter Blvd.
770-849-0600

ALPHARETTA

10795 Davis Dr.
770-992-5566

LAWRENCEVILLE

2038 Duluth Hwy
770-962-7810

NEW MEXICO

ALBUQUERQUE

5011 Pan American
Fwy NE
505-345-0240

OHIO

CINCINNATI

11975 NW Blvd.
513-671-4473

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

10428 Lombardy Ln.
214-358-1912

18349 Dallas Parkway
972-447-9616

DUNCANVILLE

800 East Hwy 67
972-572-0580

FORT WORTH

2708 West Freeway
817-877-8843

GRAPEVINE

600 W. State Hwy 114
817-488-6220

HOUSTON

13080 Hwy. 290
713-460-1203

2525 S. Loop West
713-665-3155

10499 I-10 West
713-722-0221

7110 FM 1960 West
281-580-5245

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

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