

Crabtown Banquet Menu

Appetizers Menu

- Chips and Salsa \$35.00 feeds 30 guests
- Assortment of Fresh Vegetable Bites w/Ranch. \$75.00 feeds 30 guests
- Assortment Tray of Fresh Fruit (Seasonal) \$95.00 feeds 30 guests
- Three Cheese Tray. \$100.00 feeds 30 guests
- Spinach & Artichoke Dip w/Tortilla chips \$100.00 feeds 30 guests
- Cajun Chicken Wings \$85.00 per 100 pieces
- Chicken Fingers Blackened or Fried \$125.00 per 100 pieces
- Chilled Shrimp on ice w/Cocktail & Lemon (you peel 'em). . \$85.00 per 100 pieces
- Fried Catfish Tenderloin Strips w/ Tartar Sauce . . \$125.00 per 100 pieces
- Fried Crabby Balls with Creole Remoulade Sauce \$40.00 per 100 pieces
- Cheese Nerds crispy fried cheese chunks w/ cherry mustard \$45.00 feeds 30 people
- Meatballs in Bar B Que Sauce, or Marinara Sauce \$25.00 per 100 pieces
- Beverage Service \$1.50 per guest

- Items priced per piece we recommend 3-4 per person.
- We only prepare exactly what you order, when food runs out, it will not be replaced.
- If ordering appetizers "only", minimum food order (not including tax, service charges & bar) \$400.00 NO EXCEPTIONS.
- If ordering a lunch or dinner buffet you don't have to meet the minimums above. You may order as many or as little as you wish.
- If ordering Appetizers "only" Service Charge is as follows:

20% of the total or a minimum of \$50.00 per server/bartender. NO EXCEPTIONS.

Appetizer Buffets

Pearls Happy Hour...\$9.99

- Cajun Hot Wings
- Fruit (Seasonal) and Vegetable tray with Ranch Dressing
- Cheese Block
- Tortilla Chips with House Salsa

French Quarter....\$10.99

- Blackened Chicken Tenders
- Crab and Cheese Balls with Remoulade Sauce
- Crab Dip and Tortilla Chips
- Fruit (Seasonal) and Vegetable Tray with Ranch Dressing

Gulf Coast - Market Price

- Fresh Gulf Oysters on the Half Shell (6 ea.)
- Large Peel and Eat Gulf Shrimp (6 ea.)
- Fruit (Seasonal) and Vegetable Tray with Ranch Dressing

Luncheon or Dinner Buffets

All Prices include choice of soft drink, coffee or tea.
The following are examples of Banquet Buffets,
but we will be happy to quote you a custom menu.

"Bricktown Buffet" \$12.99

- Blackened Chicken Pasta
- Catfish Tenderloins (3)
- Red Beans and Rice
- Garden Green Salad
- Specialty Bread

Rajun Cajun \$15.99

- Blackened Chicken Breast with Creole Meuniere Sauce (1 per person)
- Shrimp Creole with Rice
- Sweet Corn
- Red Beans and Rice
- Garden Green Salad
- Specialty Bread
- Cheesecake or Carrot Cake

Cajun Fried Turkey \$ 13.99

- Marinated and deep fried Cajun whole Turkey (1 12 lb. Turkey per 10 people) Served whole or sliced.
- Garlic Smashed Potatoes with Andouille Sausage gravy
- Red beans and rice
- Garden Green Salad
- Specialty Bread
- Cheesecake or Carrot Cake

From the Smoker \$18.99

- Mesquite Smoked Andouille Sausage (1/4 Lb.)
- Mesquite Smoked Pulled Pork Loin in BBQ Sauce (1/4 lb.)
& Mesquite Grilled Chicken Breasts (1 piece)
- Cole Slaw
- Bar B Que Beans
- Sweet Corn
- Specialty Bread
- Cheesecake or Carrot Cake

Bricktown Surf and Turf \$25.99

- Mesquite Shrimp Kabob with Creole Bar B Que Sauce(1)
- Mesquite Sirloin Steak (1)
- Garlic Smashed Potatoes
- Garden Green Salad
- Corn
- Specialty Bread
- Cheesecake or Carrot Cake

Catfish Buffet \$ 17.49

- **Fried Catfish**
- **Sweet Corn**
- **Specialty Bread**
- **Garlic Smashed Potatoes**
- **Cole Slaw**
- **Red Beans & Rice**
- **Cheesecake or Carrot Cake**

Our Famous "Crab & Shrimp Boil" Market Price

We cover your table with Butcher Paper, dump it on the table and let you at it.

- **Cole Slaw**
- **Boiled Crab**
- **Boiled Shrimp**
- **Corn on the Cob**
- **Boiled Red Skin Potatoes**
- **Andouille Sausage**
- **Cheesecake or Carrot Cake**

Lobster Boil Market Price

- **Cole Slaw**
- **1 ¼ lbs. Whole Main Lobster**
- **Boiled Shrimp**
- **Corn on the Cob**
- **Boiled Red Skin Potatoes**
- **Andouille Sausage**
- **Cheesecake or Carrot Cake**