

# EVENTS



## PLATED OPTIONS

Guests choose from a limited menu upon arrival. Menus will be printed for each place setting. All parties are subject to 24% service charge and 7.5% state sales tax. Minimum 20 guests.

#### THE WATER TOWER

#### **APPETIZERS**

(served family style): Spinach Dip Fried Calamari

**SALAD** (individually plated): Wharf House Salad

#### **ENTREES** (choice of):

Fish & Chips Platter
Shrimp & Mushroom Pasta
(vegetarian option available)
Double Marinated Chicken
Breasts
Seared Salmon

**DESSERTS** (Family-style) Bread Pudding

#### THE LIGHTHOUSE

#### **APPETIZERS**

(served family style): Fried Calamari Cajun Abita Shrimp

#### **SOUP / SALAD** (choice of):

Wharf House Salad Clam Chowder

#### **ENTREES** (choice of):

Pan Seared Grouper 100z. Sirloin Shrimp & Grits Double Marinated Chicken Breasts

**DESSERTS** (Family-style) Bread Pudding Carrot Cake

#### THE SUNSET WALK

#### **APPETIZERS**

(served family style): Fried Calamari Cajun Abita Shrimp

#### **SOUP / SALAD** (choice of):

Wharf House Salad Clam Chowder

#### **ENTREES** (choice of):

Double Marinated Chicken Breasts Catch of the Season NY Strip Shrimp & Grits

#### **DESSERTS** (Family-style)

Bread Pudding Carrot Cake





## **BUFFET OPTIONS**

For parties of 30 or more. All parties are subject to 24% service charge and 7.5% state sales tax.

#### THE FISHERMAN

#### **APPETIZERS** (Choose one)

Spinach Dip Beef Sliders Fried Calamari Tomato Bruschetta

#### **SALAD** (Choose one)

Wharf House Salad

Caesar

#### **ENTREES** (Choose two)

Seared Salmon
Pork Tenderloin
Shrimp & Mushroom Pasta
(vegetarian option available)
Double Marinated Chicken Breasts

#### **SIDES** (Choose two)

Sauteed Vegetable Medley

Corn on the Cob

Sauteed Mushrooms

Rice Pilaf

Crispy Red Potatoes

Mac & Cheese

#### **DESSERTS** (Choose one)

Bread Pudding Bites Key Lime Pie Bites

#### THE PIER

#### **APPETIZERS** (Choose two)

Shrimp Cocktail Catfish Bites Beef Sliders Spinach Dip Tomato Bruschetta Buffalo Shrimp

#### **SALAD** (Choose one)

Wharf House Salad

Caesar

#### **ENTREES** (Choose two)

Pan Seared Grouper
100z. Sirloin
Shrimp & Mushroom Pasta
(vegetarian option available)
Double Marinated Chicken Breasts
Shrimp & Grits

#### **SIDES** (Choose two)

Sauteed Vegetable Medley Garlic Green Beans Sauteed Mushrooms Rice Pilaf

Crispy Red Potatoes Mac & Cheese

#### **DESSERTS**

Bread Pudding Brownies Carrot Cake



## RECEPTION OPTIONS

For parties of 30 or more. All parties are subject to 24% service charge and 7.5% state sales tax.

Spinach Dip • corn tortilla chips, sour cream, salsa

Tomato Basil Bruschetta • diced tomatoes, fresh basil, shallot, on garlic parmesan crostini

**Crab Cakes** • traditional panko crust with white remoulade, lemon

\*Shrimp & Grits Cups • shrimp, andouille sausage, garlic, tomatoes, Cajun broth, and shiitake mushrooms over white cheddar cheese grits

**Cajun Abita Shrimp •** Our signature favorite. Nawlins style shrimp with house-made Abita beer bread **Mini Shrimp Po Boy •** served on a toasted po boy | roll dressed with mayo, comeback sauce, lettuce, tomato, and pickles served with lemon

Mini Grouper Po Boy • lettuce, tomato, mayo, comeback sauce

**Beef Slider** • garlic pepper sauce, blue cheese crumbles, cilantro lime slaw, grilled pineapple

Salmon BLT Sliders • avocado, tomato jam, bacon, arugula, lemon garlic herb aioli

## **ACTION STATIONS**

For parties of 30 or more. All parties are subject to 24% service charge and 7.5% state sales tax.

**RAW BAR** (mignonette, cocktail sauce, horseradish, lemon)

**Fresh Ahi Tuna Stack** • marinated tuna, avocado, lime juice, red onions, cilantro, and topped with avocado foam. Served with Pita chips

**Cocktail Snow Crab Claws** *M/P per person* 

**Shrimp Cocktail** *M/P per person* 

**Raw Oysters** *M/P per person* 

#### SHRIMP & CRAWFISH BOIL

andouille sausage, corn on the cob, red potatoes, in a Cajun boil served with garlic toast *Chef attendant fee* 

#### TACOS/LETTUCE WRAPS

served with chipotle slaw, cotija, sour cream, cilantro with flour tortillas or bibb lettuce

Shrimp Tacos • blackened or fried, Sriracha aioli, cilantro slaw

Fish Tacos • tempura battered, Sriracha aioli, mango avocado salsa, cilantro slaw

Ahi Tuna Tacos • avocado, cilantro, mango, sweet soy glaze, wonton shell

Blackened Chicken Tacos • cilantro slaw, red onion, Sriracha aioli

#### **PASTA STATIONS**

Make it a Chef Attended Action Station

**Shrimp & Mushroom Pasta •** sautéed shrimp in butter, garlic, white wine, button mushrooms, tossed with cavatappi pasta, parmesan cheese and garlic toast

\*Shrimp & Grits • shrimp, andouille sausage, garlic, tomatoes, Cajun broth, and shiitake mushrooms set on a bed of white cheddar cheese grits and topped with green onions

**Jambalaya Pasta** • cavatappi pasta, chicken, andouille sausage and shrimp tossed in Cajun spices

**Vegetarian Pasta** • cavatappi pasta, mushrooms, spinach, roasted red bell peppers, zucchini, squash, garlic tossed in olive oil and white wine

## **BUFFET OPTIONS**

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#### FROM THE SEA blackened or grilled

Make it a Chef Attended Action Station

Whole Stuffed Salmon • stuffed with fresh spinach with puffed pastry

**Grouper** • served over rice pilaf with lemon garlic butter sauce

**Mahi Mahi** • served over rice pilaf with lemon garlic butter sauce

**Shrimp Skewers** • served over rice pilaf

#### FROM THE LAND

Make it a Chef Attended Action Station

**Prime Rib** • Au jus, horseradish sauce, dinner rolls

Garlic Pepper Pork Loin • Mustard sauce, dinner rolls

**Roasted Top Round Beef** • Au jus, horseradish sauce, dinner rolls

Add-Ons Per Person: Blue Cheese crumble topping | garlic pepper sauce | caramelized onions | sautéed mushrooms

**Double Marinated Chicken Breasts** • pan gravy

## **BAR PACKAGE**

2 HOUR	Call (Includes house v		
3 HOUR	Premium		Pricing and Selection is subject to change
4 HOUR			
TICKETS	Super Premium	(Includes house wine and craft beers)	

### SALES@WHARFATSUNSETWALK.COM / 321.415.0125