



Seated Dinner Menus

Event Planning Guide

Maximum Room Capacities

	Seated	Reception
Iberville Room	46	100
Madden Room	30	40
Entire Restaurant	230	400

Guarantees

The guaranteed number of guests attending your event is required one week prior to your event. This guaranteed number will be considered the number for which you will be charged even if fewer guests attend. Deanie's Seafood can only accommodate 5 guests over the guarantee. If the actual count is higher than anticipated, we will charge accordingly.

Event Room & Time

Deanie's Seafood reserves the right to reassign function rooms in order to accommodate all interested parties. Groups of less than 30 cannot be guaranteed the Iberville Room. All event pricing is based on a two-hour event. Additional time can be arranged for a fee of \$150 per hour [not including alcohol].

Luncheon Guidelines

All luncheons must be concluded by 3pm. The minimum number of guests necessary for the use of a private dining room is 15 (or the equivalent food & beverage minimum). On Monday through Thursday, parties of less than 16 may order from the regular menu, but are subject to a food & beverage minimum of \$25 per person and a \$75 room charge for a two-hour event.

A limited menu is required for all parties on Friday through Sunday, and parties of more than 16 on Monday through Thursday. Parties of 30 or less may select three entrée choices; parties of over 30 may select two entrée choices.

Seated Dinner Guidelines

The minimum number of guests necessary for the use of a private dining room is 15 (or equivalent food & beverage minimum). On Monday through Thursday parties of less than 16 may order from the regular menu, but are subject to a food & beverage minimum of \$35 per person and a \$150 room charge for a two-hour event.

A limited menu is required for all parties on Friday through Sunday, and parties of more than 16 on Monday through Thursday. Parties of 30 or less may select three entrée choices; parties of over 30 may select two entrée choices.

Cocktail Reception and Buffet Guidelines

A minimum of 40 guests or payment for 40 guests is required for a buffet reception. Cocktail receptions require a minimum of 20 guests or payment for 20 guests. Cocktail and Buffet Receptions are open layout and have limited seating. Seating ranges from 26 - 33 seats inside of the room depending on the number of items on your buffet. Additional seating is set up in the courtyard (weather permitting).



Seated Dinner Menus

Event Planning Guide *continued...*

Dietary Restrictions

All of our seated dinner menus are comprised completely of seafood items; however, we are happy to offer other options for guests who have special dietary needs such as vegetarians or vegans, or those with allergies.

Amenities

We will provide customized menus for each place setting at no additional cost. We also provide some floral arrangements in the room on the night of your event. If you wish to have additional decorations, we will be happy to make those arrangements for you.

Entertainment

We are happy to advise you in selecting musicians and entertainment. Please ask the special events coordinator for further details.

Cancellations

All contracted events must be cancelled 60 days prior to the event for a full refund. Cancellations made later than 60 days prior to the event will result in the forfeiture of the deposit.



Seated Dinner Menus

Seated Dinner Menu One

Appetizer

Choose two for guests to select from.

Seafood Gumbo

Our award-winning seafood gumbo with shrimp, crabmeat, okra, and the New Orleans Holy Trinity (green peppers, onions, and celery) in a homemade roux.

House Salad

Crisp iceberg lettuce, cucumbers, purple onion, cheese, and tomato served with our own Sweet Fig & Balsamic Vinaigrette.

Bucktown Blues Salad

A bed of romaine leaves garnished with spiced pecans and crumbled Danish Blue Cheese, topped with our special sweet fig & Balsamic Vinaigrette.

Soup of the Day

Entrée

Served family style.

Half Seafood Platter

A bounty of fresh, golden fried shrimp, oysters, catfish, crawfish croquettes and crab croquettes served with French fries and coleslaw.

and

Barbeque Shrimp

The New Orleans way, jumbo head-on shrimp sautéed in our unique blend of seasonings and served with a warm baguette. This is for the hands-on eater, so don't be afraid to get messy. Just peel, dip and enjoy.

Dessert

Choose one to offer guests.

Coconut Custard Bread Pudding

Coconut milk and moist flaked coconut lightly flavor this rich custard base bread pudding, drenched in a hazelnut and coco cream anglaise and sprinkled with toasted almonds.

Mini Goldbrick Sundae

A scoop of vanilla ice cream covered in Elmer's gold brick chocolate and placed on top of our rich, made from scratch brownie, garnished with whipped cream and a cherry.

\$39.00 per person.

All pricing subject to 11% tax & 20% gratuity.

Pricing based on 2 hour event. Includes water, soda, tea, and coffee.



Seated Dinner Menus

Seated Dinner Menu Two

Appetizer

Choose two for guests to select from.

Seafood Gumbo

Our award-winning seafood gumbo with shrimp, crabmeat, okra, and the New Orleans Holy Trinity [green peppers, onions, and celery] in a homemade roux.

House Salad

Crisp iceberg lettuce, cucumbers, purple onion, cheese, and tomato served with our own Sweet Fig & Balsamic Vinaigrette.

Bucktown Blues Salad

A bed of romaine leaves garnished with spiced pecans and crumbled Danish Blue Cheese, topped with our special Sweet Fig & Balsamic Vinaigrette.

Soup of the Day

Entrées

Groups of more than 30 choose two for guests to select from.

Groups of less than 30 choose three for guests to select from.

Fried Stuffed Shrimp Dinner

Four jumbo Gulf shrimp are butterflied and stuffed with our crabmeat dressing then fried and served with French fries and coleslaw.

Fried Combo Dinner

A bounty of fresh, golden fried shrimp, oysters, and catfish served with French fries and coleslaw.

Crawfish Etouffée

Crawfish tails smothered in a buttery blend of onions, peppers, celery and garlic to make a delicious sauce served over rice with French bread.

Fried Soft Shell Crabs [2]

Two Louisiana soft-shell crabs fried to a golden brown served with French fries and coleslaw.

Broiled Stuffed Flounder

Crabmeat dressing sandwiched between two fresh flounder filets and broiled to perfection. Served with our vegetable of the day.



Seated Dinner Menus

Seated Dinner Menu Two *continued...*

Dessert

Choose one to offer guests.

Coconut Custard Bread Pudding

Coconut milk and moist flaked coconut lightly flavor this rich custard base bread pudding, drenched in a hazelnut and coco cream anglaise and sprinkled with toasted almonds.

Mini Goldbrick Sundae

A scoop of vanilla ice cream covered in Elmer's gold brick chocolate and placed on top of our rich, made from scratch brownie, garnished with whipped cream and a cherry.

Homemade Cheesecake

Creamy homemade cheesecake on a graham cracker and pecan crust, covered with a fluffy sour cream topping and strawberry purée.

\$45.00 per person.

All pricing subject to 11% tax & 20% gratuity.

Pricing based on 2 hour event. Includes water, soda, tea, and coffee.



Seated Dinner Menus

Seated Dinner Menu Three

Appetizer

Choose two for guests to select from.

Seafood Gumbo

Our award-winning seafood gumbo with shrimp, crabmeat, okra, and the New Orleans Holy Trinity (green peppers, onions, and celery) in a homemade roux.

Crawfish Etouffée

Crawfish tails smothered in a buttery blend of onions, peppers, celery and garlic to make a delicious sauce served over rice with French bread.

Creole Spinach Salad

Fresh baby spinach, crumbled bacon, hard boiled egg and sweet red onion with crispy Louisiana oysters and a Creole honey mustard dressing.

Shrimp Remoulade

A bed of mixed greens topped with Louisiana shrimp boiled in Deanie's special seasonings with a side of housemade Remoulade.

Entrées

Groups of more than 30 choose two for guests to select from.

Groups of less than 30 choose three for guests to select from.

Half Seafood Platter

A bounty of fresh, golden fried shrimp, oysters, catfish, crawfish croquettes, and a stuffed crab. Served with French fries and coleslaw.

Barbeque Shrimp for One

The New Orleans way, jumbo head-on shrimp sautéed in our unique blend of seasonings and served with a warm baguette. This is for the hands-on eater, so don't be afraid to get messy. Just peel, dip and enjoy.

Crabmeat Au Gratin

Jumbo lump crabmeat baked into our creamy blend of four cheeses and fresh seasonings. Served with French bread.

Crawfish Etouffée topped Redfish

Crawfish tails smothered in a buttery blend of onions, peppers, celery and garlic to make a delicious sauce served over a fresh filet of broiled Redfish. Served with our vegetable of the day.



Seated Dinner Menus

Seated Dinner Menu Three continued...

Dessert

Choose one to offer guests.

Coconut Custard Bread Pudding

Coconut milk and moist flaked coconut lightly flavor this rich custard base bread pudding, drenched in a hazelnut and coco cream anglaise and sprinkled with toasted almonds.

Mini Goldbrick Sundae

A scoop of vanilla ice cream covered in Elmer's gold brick chocolate and placed on top of our rich, made from scratch brownie, garnished with whipped cream and a cherry.

Homemade Cheesecake

Creamy homemade cheesecake on a graham cracker and pecan crust, covered with a fluffy sour cream topping and strawberry purée.

\$53.00 per person.

All pricing subject to 11% tax & 20% gratuity.

Pricing based on 2 hour event. Includes water, soda, tea, and coffee.



Seated Dinner Menus

Add a Course Menu

*The following appetizers can be added to any menu and are served family style.
Pricing is per person.*

Fried Onion Rings

Colossal onion rings battered and fried to perfection. (a little spicy) \$2.00 per person

Fried Artichoke Hearts

Artichoke quarters battered and fried, topped with Romano cheese and served with housemade marinara. \$3.00 per person

Fried Calamari

Tender pieces of squid in a light, crispy batter. Served with housemade marinara.
\$3.50 per person

Fried Crab Claws

Louisiana crab claws fried to a golden brown and served with cocktail sauce. \$4.00 per person

Raw Oysters

Plump, freshly shucked Louisiana oysters served with cocktail sauce, lemon, & horseradish.
(3 per person) \$5.00 per person

Crabmeat Nachos

House fried potato chips topped with jumbo lump crab meat, our creamy blend of four cheeses and melted cheddar cheese. Garnished with green onion and served with a side of sour cream.
\$5.00 per person

Boiled Shrimp

Louisiana shrimp boiled in Deanie's special seasonings served with cocktail sauce.
(1/4 lb. per person) \$5.00 per person

Charbroiled Oysters

Freshly shucked Louisiana oysters topped with garlic butter and parmesan cheese then charbroiled to form a delicious crust. (3 per person) \$5.50 per person

Barbeque Shrimp

The New Orleans way, jumbo head-on shrimp sautéed in our unique blend of seasonings.
\$7.00 per person

Cup of Gumbo

Our award-winning seafood gumbo with shrimp, crabmeat, okra, and the New Orleans Holy Trinity (green peppers, onions, and celery) in a homemade roux. \$6.00

House Salad

Crisp iceberg lettuce, cucumbers, purple onion, cheese, and tomato served with our own Sweet Fig & Balsamic Vinaigrette. \$6.00

All pricing subject to 11% tax & 20% gratuity.



Seated Dinner Menus

Bar Options

CALL

Includes domestic beer, wine, soft drinks, and the following liquors:

Jim Beam
Smirnoff
Tanqueray
Cruzan
Jose Cuervo
Johnny Walker Red

PREMIUM

Includes local beers, wine, soft drinks, and the following liquors:

Crown Royal
Ketel One
Bombay Sapphire
Bacardi Light
Tres Generations Plata
Johnny Walker Black

SUPER PREMIUM

Includes imported beer, wine, soft drinks, and the following liquors:

Crown Reserve
Grey Goose
Tanqueray 10
10 Cane
Patron Silver
Glenlivet 12 yr

Open Bar Pricing ~ per guest

<u>Options</u>	<u>2 Hours</u>	<u>3 Hours</u>
Beer and Wine	\$17.00	\$25.00
Call Brands	\$23.00	\$33.00
Premium Brands	\$28.00	\$44.00
Super Premium Brands	\$34.00	\$52.00

*All pricing subject to 11% tax & 20% gratuity.
Shots are not included in open bar packages.*

Other Bar Options

Upon Consumption Bar

Host selects the brand level offered and is billed at the end of the event for all drinks ordered. Satellite bars are only set up for parties of 25 or more. \$125.00 bar set up fee.

Cash Bar – Host selects the brand level offered, guests are responsible for payment as drinks are ordered. \$125.00 bar set up fee.

*All pricing subject to 11% tax & 20% gratuity.
Shots are not included in open bar packages.*