

DRAGO'S



SEAFOOD RESTAURANT

SET BANQUET MENUS

METAIRIE

3232 N. ARNOULT RD.

METAIRIE, LA 70002

(504) 888-9254

NEW ORLEANS

2 POYDRAS ST.

NEW ORLEANS, LA 70130

(504) 584-3911

JACKSON

1005 E. COUNTY LINE RD.

JACKSON, MS 39211

(601) 957-1515

All menus can be adjusted and negotiated at each individual restaurant.

Individual locations may have different room rental or food and beverage minimums.

For booking inquiries, please call the location you are interested in,
or e-mail info@DragosRestaurant.com

“Bayou Cook”

Oyster Tasting Menu

Appetizer

Charbroiled Oysters (3per person)

Soup

Oyster Chowder

Entrée

Oyster Pasta

Herradura Oysters

Fried Oyster Platter

(served “family style”)

Dessert

Hot Brownie a la Mode

(served “family style”)

“The Feast”

7 Course Dinner

Starter

Tuna Aioli

Oysters

Charbroiled Oysters (3per person)

Appetizers

Fleur de lis Shrimp

Alligator Nuggets

(served “family style”)

Soup

Chicken Andouille Gumbo

Salad

Tossed Crabmeat Mediterranean

Entrée

Drago’s Mixed Grill

Dessert

Hot Brownie a la Mode

(served “family style”)

Drago’s Mini Feast

Oysters

Charbroiled Oysters (3per person)

Appetizers

Fleur de lis Shrimp

Spinach Dip

(served “family style”)

Soup

Cup of Soup

(same for all)

Salad

Tossed Mediterranean

Entrée

Drago’s Mixed Grill

Dessert

Hot Brownie a la Mode

(served “family style”)

Seafood Tasting Menu

Appetizers

Charbroiled Oysters (3per person)

Fleur de lis Shrimp

(served “family style”)

Soup

Seafood Gumbo

Entrées

Seafood Pasta

Shrimp ‘N’ Grits

Mediterranean Catch

(served “family style”)

Dessert

Hot Brownie a la Mode

(served “family style”)

Magnolia Menu

Appetizer

Charbroiled Oysters (3per person)

Salad

Tossed Mediterranean

Entrée

Seafood Pasta

Dessert

Bread Pudding

Bon Temps Menu

Starter

Charbroiled Oysters (3per person)

Appetizers

Fleur de lis Shrimp

Spinach Dip

(served “family style”)

Salad

Tossed Mediterranean

Entrée

Drago’s Mixed Grill

Dessert

Hot Brownie a la Mode

(served “family style”)

Although menus can be altered, all guests must follow the same tasting menu.

All steaks are served medium-rare.

Soft drinks, tea, and coffee included in all menus.

Bar, tax, and gratuity not included in per person price.

Cocktail Reception Menu

Appetizers

Charbroiled Oysters (3per person)

Spinach Dip

Fleur de lis Shrimp

Alligator Nuggets

Eggplant Romano

Appetizer Sampler with Entrée Choice

Appetizers

Charbroiled Oysters (3per person)

Fleur de lis Shrimp

Spinach Dip

Tuna Aioli

(served "family style")

Salad

Tossed Mediterranean

Entrée

Guests select entrée from full menu

Dessert

Hot Brownie a la Mode

(served "family style")

(20 guest maximum)

Lobster Extravaganza

(for two)

Shared Appetizers

Charbroiled Oysters (3per person)

Tuna Aioli

Salad

Tossed Mediterranean

Shared Entrée

5-6 lb. Maine Lobster

Shared Dessert

Hot Brownie a la Mode

Larger lobster can be substituted
with an upcharge.

Banquet Menu 1

Appetizer

Charbroiled Oysters (3per person)

Salad

Tossed Mediterranean

Entrée

Fried Catfish Platter

Maine Lobster

Chicken Romano

(choice of one)

Dessert

Hot Brownie a la Mode

(served "family style")

Banquet Menu 2

Appetizers

Charbroiled Oysters (3per person)

Spinach Dip

(served "family style")

Salad

Crabmeat Mediterranean

Entrée

Maine Lobster

Catch of the Day
with Cajun Seasoning

Chicken Romano

(choice of one)

Dessert

Bread Pudding

Banquet Menu 3

Appetizers

Charbroiled Oysters (3per person)

Fleur de lis Shrimp

(served "family style")

Soup

Chicken Andouille Gumbo

Entrée

Stuffed Maine Lobster

Catch of the Day
with Cajun Seasoning

Slow Roasted Veal

(choice of one)

Dessert

Cheesecake

Menus can be adjusted to include your favorite entrée.

Soft drinks, tea, and coffee included in all menus.

Bar, tax, and gratuity not included in per person price.

Buffet Menu 1

Menu:

Charbroiled Oysters (3 per person)
 Tossed Mediterranean Salad
 Fried Catfish
 Pasta Jambalaya
 Maine Lobster (1/2 lobster portion)
 Bread Pudding

Buffet Menu 2

Menu:

Charbroiled Oysters (3 per person)
 Seafood or Chicken & Andouille
 Gumbo
 Crabmeat Mediterranean Salad
 Seafood Pasta
 Pasta Jambalaya
 Fried Shrimp
 Rosemary Potatoes
 Corn Maque Choux
 Collard Greens
 Bread Pudding

Buffet Menu 3

Menu:

Charbroiled Oysters (3 per person)
 Fleur De Lis Shrimp
 Seafood or Chicken & Andouille
 Gumbo
 Tossed Mediterranean Salad
 Veal Pot Roast
 Maine Lobster (1/2 lobster portion)
 Seafood Pasta
 Pasta Jambalaya
 Corn Maque Choux
 Collard Greens
 Bread Pudding

55 person minimum for all buffet menus.
 Drago's reserves the right to adjust the menu as needed.

Lunch on the Fly	Lunch Menu 1	Lunch Menu 2	Lunch Menu 3
Appetizer	Appetizer	Appetizer	Appetizer
Charbroiled Oysters (3per person)	Charbroiled Oysters (3per person)	Charbroiled Oysters (3per person)	Charbroiled Oysters (3per person)
Soup	Soup	Soup	Soup
Cup of Soup (same for all)	Cup of Soup (same for all)	Cup of Soup (same for all)	Cup of Soup (same for all)
Salad	Entrée	Entrée	Entrée
Small Crabmeat Mediterranean	Deluxe Seafood Salad	Fried Shrimp Po-Boy Fried Oyster Po-Boy Fried Chicken Po-Boy (choice of one)	Spring Salad Seafood Pasta Fried Catfish Platter Chicken Romano (choice of one)

with Hot Brownie a la Mode
 (served "family style")
 for upcharge

Soft drinks, tea, and coffee included in all menus.
 Bar, tax, and gratuity not included in per person price.

BAR PACKAGES

Domestic Beer and House Wine
 Bud Light, Coors Light,
 Miller Lite, Budweiser
 Trinity Oaks
 Chardonnay and Merlot

House Select Brands
 House Brand Spirits,
 Domestic Beer, House Wine

House Premium Brands
 House Premium Brand Spirits,
 Domestic Beer, Abita Amber,
 Corona, Heineken, Frei Brothers
 Chardonnay and Merlot

2 hour party minimum.
 Tax and gratuity not included.
 Bartender can refuse service to intoxicated guests.