

ASHLEY



MANOR



RECEPTION PRICING

Celebrate Your Special Day with Ease and Elegance

Wedding Coordinator

Rehearsal + Ceremony for
\$300.00

Wedding Fee

\$500

3 hours + 30 minuet ceremony

1 hour Wedding Rehearsal included

+ Additional Hour \$500.00

Deposit

\$1000 non refundable deposit to hold date 4 months prior, 25% of balance is due

Final meeting is two weeks prior to date:

Final Menu Choices, Final Head Count, and Final Payment Due

Gratuity

18% Gratuity & 10% Sales Tax added to Total Bill
GRATUITY MAY BE ADJUSTED ACCORDING TO SERVICES PROVIDED

Package Includes

3 Entrées

4 Hot/Cold Choices, Fresh Fruit, Vegetable |

Cheese Display

Tea and Water

100-200 Guests: \$45.50 per Guest

201-300 Guests: \$44.50 per Guest

301+ Guests: \$43.50 per Guest

Sunday Pricing: \$40.50 per Guest (75-Guest Minimum)

Hosted Open Bar

3-Hour Serving Time

Beer & Wine

\$13.00 per Guest | Additional Hour: \$2.50 per Guest

Beer, Wine, Vodka, or Rum Punch

\$15.00 per Guest | Additional Hour: \$2.50 per Guest

Full Premium Bar

\$20.00 per Guest | Additional Hour: \$2.50 per Guest

MENU

Entrées

Boudin Stuffed Chicken Breast Medallions with Tasso Cream Sauce
Blackened Chicken Alfredo over Rotini or Tortellini Pasta
Cajun Glazed Chicken Bites
Spinach Stuffed Chicken Breast Medallions with Cream Sauce
Seafood Stuffed Chicken Breast Medallions with Tasso Cream Sauce
Bacon Wrapped Duck Breast with Cajun Glaze
Fried Eggplant Pontchartrain
Creamy Grits and Southern Grillades
Creamy Grits Smothered in Shrimp and Andouille Sauce
Pepper Seared Pork Loin with Red Wine Glaze
Pepper Seared Pork Loin with Apricot Glaze
Bacon Wrapped Spinach Stuffed Pork Tenderloin with Cajun Glaze
Bacon Wrapped Pork Tenderloins with Cajun Glaze
Cajun Glazed Fried Shrimp
Shrimp Alfredo over Rotini or Tortellini Pasta
Shrimp Cocktail (3 per Guest)
Baked Stuffed Shrimp with Crab Sauce
Louisiana Jumbo Bacon Wrapped Shrimp
Coconut Fried Shrimp with Creole Marmalade
Crawfish Etouffee with Steamed Rice
Fried Fish with Tarter and Cocktail Sauce
Mini Crab Cakes
Grand Isle Seafood Cakes
Smoked Salmon Display
Rib Eye Bites with Chipotle Ranch Dip
Ashley Manor Jambalaya or Pastalaya

Hot | Cold

Mini Crawfish Pies & Mini Meat Pies
Shrimp Pasta Remoulade Salad
Seafood Pasta Salad
Marinated Tomato & Cucumber Salad
Sausage Rounds in a Cajun Glaze
Crab and Artichoke Dip with Pita Chips
Spinach and Artichoke Dip with Pita Chips
Cajun Crawfish Dip with Assorted Crackers
Chilled Louisiana Shrimp Dip with Pita Chips
Cajun Fried Green Beans with Ranch Dip
Fried Cheese Ravioli with Marinara Sauce
Ashley Manor Meatballs
Garlic Mashed Potatoes with Andouille Cream Sauce
Pork or Vegetable Spring Rolls with Sweet and Sour Sauce
Ashley Manor Boudin Balls
Chicken Drumettes
Chicken Tenders with Ashley Manor Sauce
Crabmeat Stuffed Mushrooms
Spinach and Cheese Stuffed Mushrooms
Crawfish Etouffee in Phylo Shells
Mini Muffalettos
Assorted Finger Sandwiches
Smoked Chicken Salad Sliders
Specialty Meat and Cheese Skewers
Raspberry & Pecan Mascarpone with Fresh Fruit and Crackers



Additional Options

Add an Entrée: \$3.00 per Guest

Add a Hot or Cold Choice: \$2.00 per Guest

Add Gumbo or Soup: \$3.00 per Guest

Add a Butler-Passed Item (30 Minutes): \$2.00 per
Guest

Mashed Potato, Mac & Cheese, Grits, or Waffle
Bar: \$4.00 per Guest

Carving Station: \$4.00 per Guest
(Choice of Honey Smoked Ham, Roasted Beef,
Herb-Roasted Pork Loin, Cajun Fried Turkey
Breast, and Prime Rib)

Many Additional Options... Just Ask! Customize
Your Event