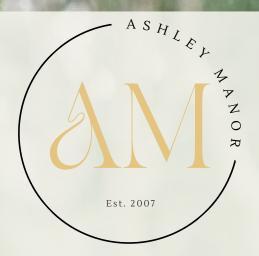
ASHLEY



MANOR



RECEPTION PRICING

Celebrate Your Special Day with Ease and Elegance

Wedding Coordinator

Rehearsal + Ceremony for \$300.00

Wedding Fee

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 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



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

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

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

CERTAIN CRAWFISH AND SHRIMP ORIGINATE FROM A FOREIGN COUNTRY



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

14214 Old Hammond Highway Baton Rouge, LA 70816 (225) 272-0136