

OFFSITE CATERING

BOOKING

\$1000 non refundable deposit for hold date
4 months prior, 25% of balance is due
20% Gratuity and 10% sales tax added to total bill
Gratuity may be adjusted according to services provided

FINAL MEETING

Final meeting two weeks prior to date
Final Menu Choices
Final Head Count
Final Payment Due

PACKAGE INCLUDES

Gold Package
3 Entrees
4 Hot/Cold Choices

Silver Package
2 Entrees
4 Hot/Cold Choices

HOSTED OPEN BAR

3 Hour Serving Time
(additional hours may be purchased)

Beer and Wine - \$14/Per Guest

Beer, Wine, Signature Drink - \$16/Per Guest

Full Premium Bar - \$20/Per Guest

ADDITIONAL OPTIONS

Add an Entree - \$4.00/Per Guest
Add Hot or Cold Choice - \$3.00/Per Guest
Add Butler Passed Item (for 30 minuets) - \$4.00/Per Guest
Mashed Potato, Mac&Cheese, Grits, or Waffle Bar - \$4.00/Per Guest
Carving Station|Prime Rib - \$6.00/Per Guest
Smoke Salmon Display - \$4.00/Per Guest
Fruit and Cheese Board - \$4.00/Per Guest

MENU

ENTREE

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