



ASHLEY MANOR
CATERING | RECEPTION

3 HOUR EVENT TIME
20% GRATUITY, CURRENT SALES TAX ADDED TO TOTAL COST
PRICING BASED ON 100 OR MORE GUESTS

OFF-SITE CATERING

SILVER PACKAGE
\$32.95 PER PERSON

2 ENTREE CHOICES
4 HOT OR COLD
CHOICES
FRUIT, CHEESE, &
VEGETABLE DISPLAY

GOLD PACKAGE
\$34.95 PER PERSON

3 ENTREE CHOICES
4 HOT OR COLD
CHOICES
FRUIT, CHEESE, &
VEGETABLE DISPLAY

ADDITIONAL ITEMS

DRINKS

ADD SOFT DRINKS - \$2.00/GUEST

BAR

PREMIUM BAR - \$16.00 PER PERSON

BEER AND WINE - \$12.00 PER PERSON

FOOD

ADD AN ENTREE - \$4.00/GUEST

ADD A HOT OR COLD CHOICE - \$3.00/GUEST

ADD GUMBO OR SOUP - \$4.00/GUEST

ADD A BUTLER PASSED ITEM FOR 30 MINUTES - \$3.00/GUEST

MASHED POTATO OR GRIT BAR - \$4.00/GUEST

CARVING STATION - \$6.00/GUEST

CHOICE OF:

HONEY SMOKED HAM, HERB ROASTED PORK LOIN, CAJUN FRIED TURKEY BREAST OR PRIME RIB)

ENTRÉES

BOUDIN STUFFED CHICKEN BREAST MEDALLIONS WITH TASSO CREAM SAUCE

BLACKENED CHICKEN PASTA ALFREDO OVER ROTINI

BLACKENED CHICKEN PASTA ALFREDO OVER TORTELLINI

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

EGGPLANT PONTCHARTRAIN (SEAFOOD SAUCE)

CREAMY GRITS AND SOUTHERN GRILLADES

CREAMY GRITS AND SHRIMP ANDOUILLE SAUCE

CAJUN GLAZED FRIED SHRIMP

CREAMY SHRIMP ALFREDO OVER ROTINI

CREAMY SHRIMP ALFREDO OVER TORTELLINI

SHRIMP COCKTAIL (3 PER GUEST)

BAKED STUFFED SHRIMP WITH CRAB SAUCE

LOUISIANA JUMBO BACON WRAPPED SHRIMP

COCONUT FRIED SHRIMP WITH CREOLE MARMALADE

FRIED FISH W/ TARTAR AND COCKTAIL SAUCE

ROASTED PORK LOIN WITH RED WINE GLAZE

ROASTED PORK LOIN WITH APRICOT GLAZE

BACON WRAPPED SPINACH STUFFED PORK LOIN WITH CAJUN GLAZE

BACON WRAPPED PORK LOIN WITH CAJUN GLAZE

CRAWFISH ETOUFFEE WITH STEAMED RICE

MINI LUMP CRAB CAKES

GRAND ISLE SEAFOOD CAKES

SMOKED SALMON DISPLAY

ASHLEY MANOR JAMBALAYA

ASHLEY MANOR PASTALAYA

HOT | COLD

MINI CRAWFISH PIES, MINI MEAT PIES, MINI SHRIMP AND ANDOUILLE PIES (PICK 2)

SHRIMP PASTA REMOULADE SALAD

SEAFOOD PASTA SALAD

SPINACH & ARTICHOKE DIP WITH PITA CHIPS

CRAB & ARTICHOKE DIP WITH PITA CHIPS

CAJUN CRAWFISH DIP WITH PITA CHIPS

CHILLED LOUISIANA SHRIMP DIP WITH CRACKERS

SMOKED SALMON DIP WITH CRACKERS

COLD SPINACH DIP WITH CRACKERS

CAJUN FRIED GREEN BEANS WITH RANCH

FRIED CHEESE RAVIOLI WITH MARINARA

ASHLEY MANOR MEATBALLS

GARLIC MASHED POTATOES WITH ANDOUILLE CREAM SAUCE

ASHLEY MANOR BOUDIN BALLS

CAJUN GLAZED SMOKED SAUSAGE ROUNDS

CHICKEN DRUMMETTES

CHICKEN TENDERS W/ ASHLEY MANOR SAUCE

CRABMEAT STUFFED MUSHROOMS

SPINACH & CHEESE STUFFED MUSHROOMS

CRAWFISH ETOUFFEE IN PHYLO SHELLS

MINI MUFFALETTAS

ASSORTED FINGER SANDWICHES

SMOKED CHICKEN SALAD SLIDERS

ASHLEY MANOR STUFFED EGGS

SPECIALTY MEAT & CHEESE SKEWERS

RASPBERRY & PECAN MARSCARPONE WITH FRESH FRUIT AND CRACKERS



ASHLEY MANOR

CATERING | RECEPTION

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