ASTOR CROWNE PLAZA NEW ORLEANS FRENCH QUARTER





Wedding Packages and Reception Menus



739 Canal Street New Orleans, Louisiana 70130 504.962-0500 www.astorcrowneplaza.com



Tier One

Mini Muffalettas Cajun Crab Salad Filled Phyllo Cup Smoked Andouille Sausage en Croute Vegetable Spring Rolls, Thai Basil, Spicy Curry Dip Chicken Tenders, Mango Ginger Sauce Mini Crawfish Pies

Slow Roasted Top Round of Beef Horseradish Mayo, Dijon Mustard, Pan Jus and Assorted Silver Dollar Rolls

> Gourmet Jambalaya Bar Grilled Chicken, Sautéed Shrimp, Andouille Sausage Roasted Red Pepper, Cajun Fried Shallots, Green Onions Fluffy Rice

Display of Raw and Grilled Farm Fresh Vegetables with Bleu Cheese Dip and Balsamic Vinaigrette Pesto Hummus and Olive Tapenade with Grilled Pitas, Flat Breads, Olive Oil

\$60.00++ per person

Tier Two

Bruschetta with Tomato, Buffalo Mozzarella, Basil, Balsamic Reduction

Creole Deviled Eggs Mini Crawfish Pies Coconut Shrimp, Sweet and Sour Dip Scallops Wrapped in Bacon Beef Satay, Spicy Peanut Sauce



Herb Roasted Whole "Papa John" Turkey Bourbon Glazed Smokehouse Ham

With Stone Ground and Dijon Mustards, Herbed Mayo, Pineapple Relish, Cranberry Jam, Assorted Silver Dollar Rolls

Little Italy

Penne, Farfalle and Ricotta Stuffed Tortellini with Italian Sausage, Grilled Chicken, Sautéed Shrimp, Sunday Gravy, Pesto and Herbed Cream Sauce

Artisanal Cheese Display

International and Domestic Cheeses, Fresh Berries, Dried Fruit, Honey, Assorted Crackers and Flat Breads

Signature Sweet Table

Assorted French Pastries, Petit Fours, Chocolate Dipped Strawberries

\$75.00++ per person

Tier Three

Jumbo Shrimp Cocktail, Horseradish Cocktail Sauce, Cajun Roumelade Assorted California Rolls, Soy Sauce, Wasabi, Pickled Ginger Mini Muffelattas Miniature Crab Cakes, Citrus Aioli Petite Beef Wellingtons Miniature Eggrolls, Spicy Mustard Oyster Shooters, Fresh Lemon, Cocktail sauce Chicken Tandoori, Spicy Yogurt Dip Spanakopita

> Roasted Beef Tenderloin Merlot Demi, Horseradish Sauce

Herb Roasted Whole "Papa John" Turkey With Stone Ground and Dijon Mustards, Herbed Mayo, Cranberry Jam, Assorted Silver Dollar Rolls

> Gourmet Jambalaya Bar Grilled Chicken, Sautéed Shrimp, Andouille Sausage Roasted Red Pepper, Cajun Fried Shallots, Green Onions Fluffy Rice

Little Italy Penne, Farfalle and Ricotta Stuffed Tortellini with Italian Sausage, Grilled Chicken, Sautéed Shrimp, Sunday Gravy, Pesto and Herbed Cream Sauce

Display of Raw and Grilled Farm Fresh Vegetables with Bleu Cheese Dip and Balsamic Vinaigrette Pesto Hummus and Olive Tapenade with Grilled Pitas, Flat Breads, Olive Oil

Artisanal Cheese Display International and Domestic Cheeses, Fresh Berries, Dried Fruit, Honey, Assorted Crackers and Flat Breads

> Signature Sweet Table Assorted French Pastries, Petit Fours, Chocolate Dipped Strawberries

> > \$98.00++ per person



Plated Wedding Menus

All Dinners Include Artisanal Rolls with Sweet Butter, Coffee Service



Please Select One Seafood Gumbo Tomato Basil Bisque Traditional Caesar Salad Baby Field Greens Caprese Salad

Pan Seared Breast of Chicken Crawfish Mushroom Sauce, Creole Rice, Garden Fresh Vegetables \$56.00

Creole Crusted Salmon Lemon Herb Butter, Red Skin Smashed Potatoes, Garden Fresh Vegetables \$62.00

Medallions of Beef Tenderloin

Forest Mushroom and Merlot Demi, Roasted Fingerling Potatoes, Garden Fresh Vegetables \$70.00

Petite Filet Mignon with French Quarter Crab Cake

Pan Jus, Charred Corn and Smoked Tomato Relish, Duchess Potatoes, Garden Fresh Vegetables \$85.00

Petite Filet Mignon and Lobster Tail Merlot Demi, Herbed Lemon Butter, Pommes Anna, Garden Fresh Vegetables \$95.00



Open Bar Packages

Package Bar 3 Hours Open Bar - \$35.00++ per person Each Additional Hour - \$7.00++ per person

TRADE UP #1

3 Hours Open Bar - \$39.00++ per person Each Additional Hour - \$8.00++ per person

TRADE UP #2

3 Hours Open Bar - \$44.00++ per person Each Additional Hour - \$9.00++ per person

