

THE RED BARN ENGAGEMENT PARTY MENU SELECTIONS 2017

2 hour time frame

Some items may be seasonal and are priced, based upon availability in the

Market place ~

❖ THE ENGAGEMENT PARTY MENU

OPTION 1

39.99 PER GUEST plus 10 % tax & 20% gratuity

- ❖ Choice of fresh Vegetable or fruit trays ~
- ❖ 3 Hors D' Oeuvres of Choice Hot or Cold ~
- ❖ 2 Main Course Selections ~

OPTION 2

44.99 PER GUEST plus 10% tax & 20 % gratuity

- ❖ Choice of fresh Vegetable or fruit trays ~
- ❖ 3 Hors D' Oeuvres of Choice Hot or Cold ~
- ❖ 3 Main Course Selections ~

OPTION 3

49.99 PER GUEST plus 10% tax & 20 % gratuity

- ❖ Choice of fresh Vegetable or fruit trays ~
- ❖ 3 Hors D' Oeuvres of Choice ~
- ❖ 4 Main Course Selections~

ADD SELECTED BEVERAGES PER GUEST ~ plus 10% tax & 20 % gratuity

- ❖ Sweet tea or lemonade, bottled water and choice of two soft drinks \$6.50
- ❖ Beer and wine bar \$8.50 per guest 2 beers 1 wine
- ❖ Alcohol bar brand \$9.50 per guest
- ❖ Call bar \$12.50 per guest
- ❖ Premium bar 15.50 per guest

THE RED BARN PARTY MENU SELECTIONS

All event food is beautifully decorated and presented buffet style on antique dishes,

In coordination with the event theme in mind. Any hot food will be served in stainless

Chafers. Also included are clear disposable plates, napkins and

Clear beverage glasses, vintage and glass service is available at an additional cost.

Food and beverage service includes set-up, break down, and clean up, attendants

And event professionals, as needed. Free parking is available for all guest.

ENTREES

Includes rolls & condiments

Brisket. Plain or light Bbq ~ sliced

Pulled BBQ pork, Plain or light Bbq

Glazed honey ham~ sliced

Stuffed pork tenderloin sliced ~ stuffed with green peppers & onions

Jambalaya ~ chicken & sausage or pork & sausage

Pastalaya ~ chicken & sausage or pork & sausage

Fried Catfish & tartar sauce

Hamburger

Hot dog

BBQ chicken

BBQ sausage

BBQ pulled pork

Italian sausage with onions & peppers

Stuffed & sliced chicken breast ~ cheese & bacon, spinach, boudin or shrimp

Blackened chicken tenders

Blackened chicken pasta~ creamy sauce

Shrimp fettuccini ~ creamy sauce

Chicken fettuccini ~ creamy sauce

Bacon wrapped shrimp

Shrimp & grits ~ cheese, bacon & green onion toppings

Shrimp pesto pasta ~ light cream sauce

Shrimp diablo pasta ~ creole sauce, has heat

Shrimp & artichoke pasta in Alfredo sauce

Crawfish etouffee ~ served with rice

Crawfish Alfredo pasta



SIDES

HOT SIDES

Dips Include crackers or homemade French bread dippers

Meatballs ~ Plain, Bbq, Italian

Lil smokies ~ Honey BBQ sauce

Sliced smoked sausage ~sweet BBQ sauce

Boudin balls

Red beans, sausage & rice

Dirty Rice dressing

Broccoli rice

Bacon wrapped green bean bundles

Au Gratin potatoes

Mac & cheese

Spinach dip

Spinach & artichoke dip

Spinach Madeline



Crab Mornay

Cheesy mushroom dip

Shrimp Blanco dip

Crab Blanco dip

Stuffed mushrooms ~ spinach & parmesan, seafood, or vegetable

Gumbo ~ chicken & sausage or seafood

Pastry pies ~ beef & pork or seafood

Mini spring rolls ~ vegetable

Mini Crab cakes

Steak & pepper {jalapeno or sweet bell pepper} skewers

Blue cheese steak bites

Crawfish etouffee in pastry cups

Won ton bites

Ham & pineapple skewers

Mini quiche cups ~ spinach or bacon & cheese

Shrimp & corn soup

Crawfish creamy soup ~ a little Cajun kick



Crabmeat creamy soup ~ a little Cajun kick

COLD SIDES

dips served with homemade French bread dippers

Vegetable tray

Fruit Tray

Cheese tray

Combination tray

Sandwich Tray ~ ham, roast beef, chicken salad, turkey

Mini Muffs ~ sliced

Mini Chicken salad croissants

Mini shrimp salad croissants

Chicken salad stuffed roma tomatoes

Shrimp salad stuffed roma tomatoes

Tomato and herb marinated mozzarella picks

Smoked salmon dip

Shrimp dip ~ cream cheese base



Crawfish dip ~ cream cheese base

Spinach dip~ cream cheese base

Spinach & artichoke dip ~ cream cheese base

Pimento & crumbled bacon dip ~ cream cheese base

Black bean & corn dip

Fresh pineapple and mango salsa

Mediterranean dip ~ hummus, tomato, feta cheese & olives

Sautéed Shrimp Crostini canapés

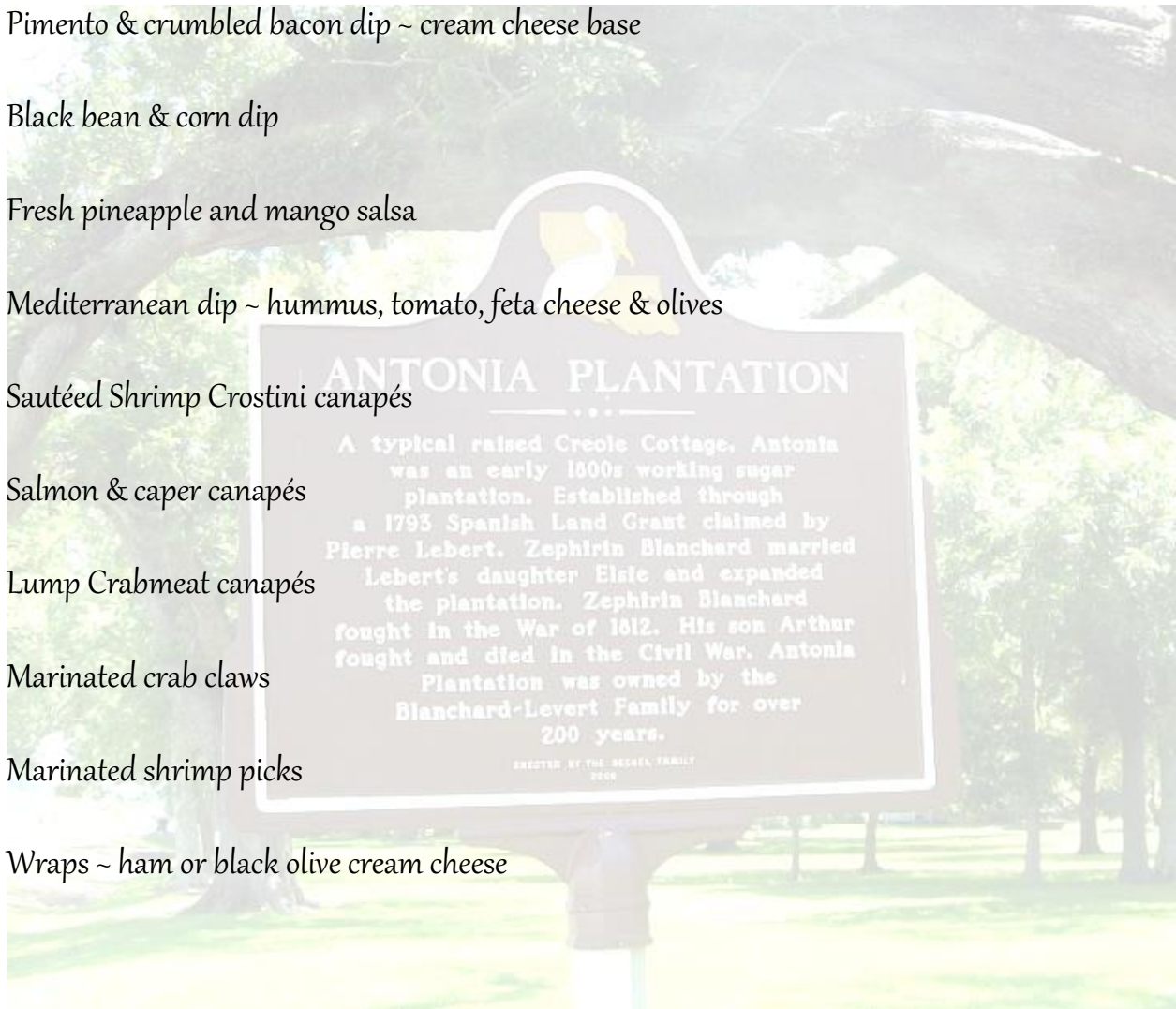
Salmon & caper canapés

Lump Crabmeat canapés

Marinated crab claws

Marinated shrimp picks

Wraps ~ ham or black olive cream cheese



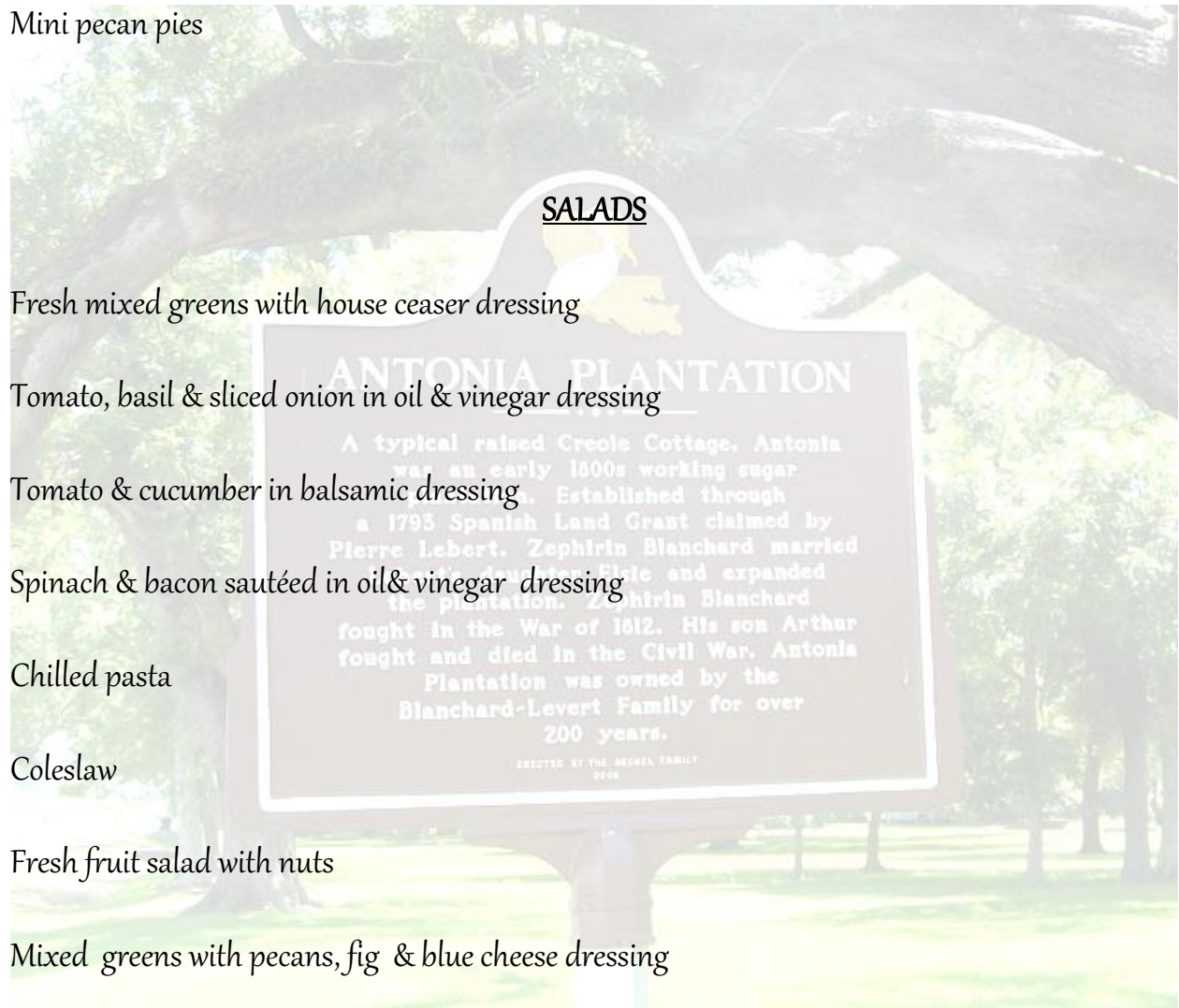
DESSERTS

Chocolate dipped strawberries

Cookie Tray ~ chocolate chip or almond sugar

Chocolate pecan clusters

Mini pecan pies



Fresh mixed greens with house ceaser dressing

Tomato, basil & sliced onion in oil & vinegar dressing

Tomato & cucumber in balsamic dressing

Spinach & bacon sautéed in oil & vinegar dressing

Chilled pasta

Coleslaw

Fresh fruit salad with nuts

Mixed greens with pecans, fig & blue cheese dressing

DEPOSITS

You & any of your representatives, will read and follow the historical guidelines of Antonia Plantation. Any violation of the guideline policies will cause a loss of the damage deposit.

Antonia Plantation will contract and supervise all outside vendors and a fee is included in overall pricing.

***All deposits are nonrefundable** and are required to save a date and or schedule an event. A payment of 1/3 of the balance is **due 120 days** before the scheduled event. The balance along with your final guest count is **due 21 days** before the event and confirmed for new attendance numbers again at the rehearsal. Antonia Plantation will prepare 5-7 percent additional servings above the final guest counts. Antonia Plantation will count all attending guest during the reception buffet. All guest above the final submitted count will be charged, due and collected at the end of the reception. There are no refunds given after the event.*

Any event cancelled 120 days before a scheduled date will forfeit all deposits and any money paid. Failure to pay any installment or deposit will void any and all contracts and cancel

*the event. **A 500 dollar damage deposit** {refundable if no damages occur} and a **250.00 red***

***wine fee** {nonrefundable} is required. If any payment is made through a credit card or*

PayPal, a 6 % processing fee will apply, through pay pal a 4% fee. Any date saved 12

calendar months in advance will incur a 13 % venue and food and beverage cost.

Contracts cannot be changed in any way, per management-

Additional time is available at 750.00 per hour plus tax.



We look forward to planning a wonderful event for you and your guest.

Thanks

Mike and Jan Becnel

Antonia Plantation and the Red Barn

Jan 225-964-2574

