

## ANTONIA PLANTATION and THE RED BARN

### REHEARSAL DINNER PACKAGES~ 2 OR 3 HOUR EVENTS

#### Packages includes

- ❖ Use of the red barn
- ❖ Professional design and decorating of the event
- ❖ Antique chandeliers
- ❖ Table top greenery
- ❖ Antique tables, as needed
- ❖ All guest tables and white wooden guest chairs
- ❖ Table cloths
- ❖ All Set and breakdown of event
- ❖ Clean up
- ❖ Background music
- ❖ White string lights, inside and out in the oaks
- ❖ Free parking
- ❖ Professional preparation and display of menu items buffet style, in catering chaffers and vintage
- ❖ All disposable utensils and napkins
- ❖ Audio and visual needs would be an upcharge.

Additional time is available at 750.00 per hour plus tax

China plates, glassware and vintage silverware are available for an additional cost

## OPTION 1

Package A - (2 hrs.) - \$49.99 + tax & 20% Service Charge

Select 2 entrees, 2 sides, a salad and 1 dessert

Package B - (2 hrs.) - \$54.99 + Tax & 20 % Service Charge

Select 3 entrees, 2 sides, a salad and 1 dessert

Included- tea, soft drinks, bottled water, staff, set up, clean up

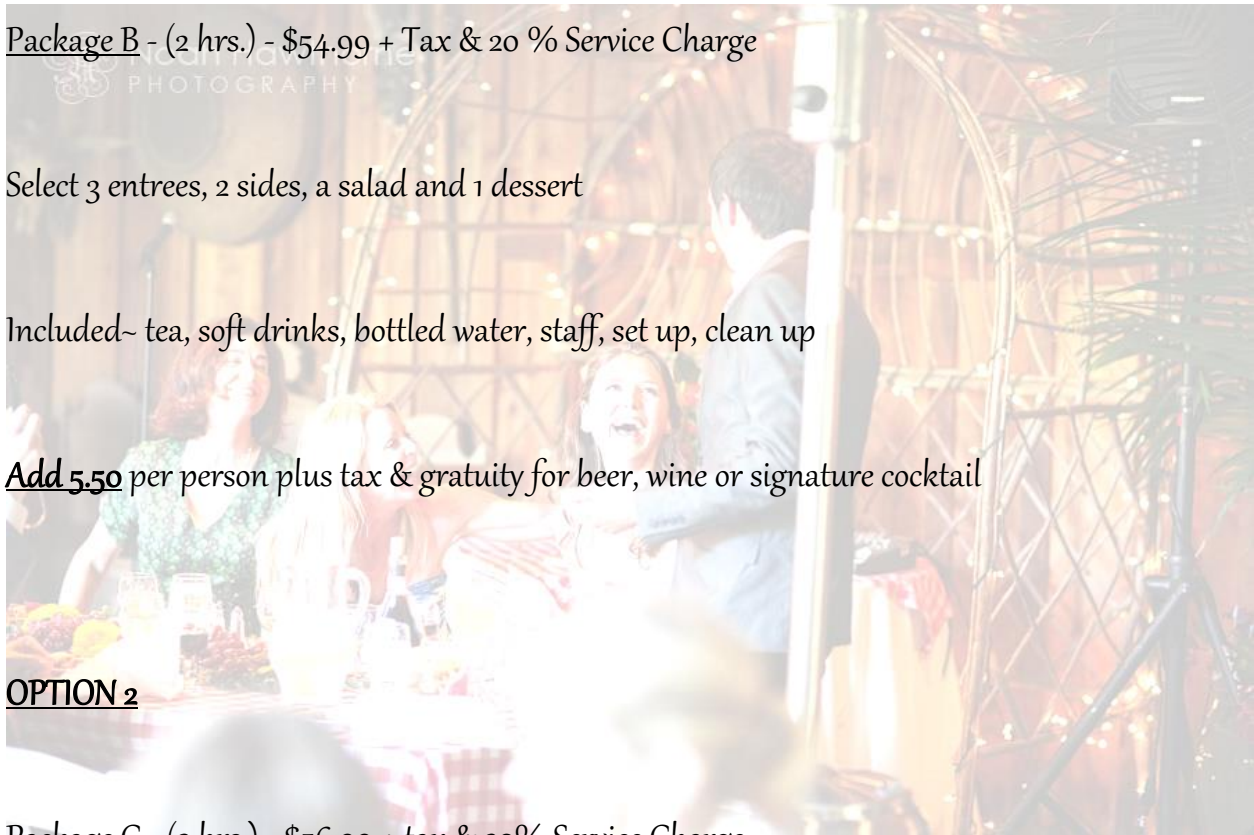
Add 5.50 per person plus tax & gratuity for beer, wine or signature cocktail

## OPTION 2

Package C - (3 hrs.) - \$56.99 + tax & 20% Service Charge

Select 3 enters, 2 sides, a salad and 1 dessert

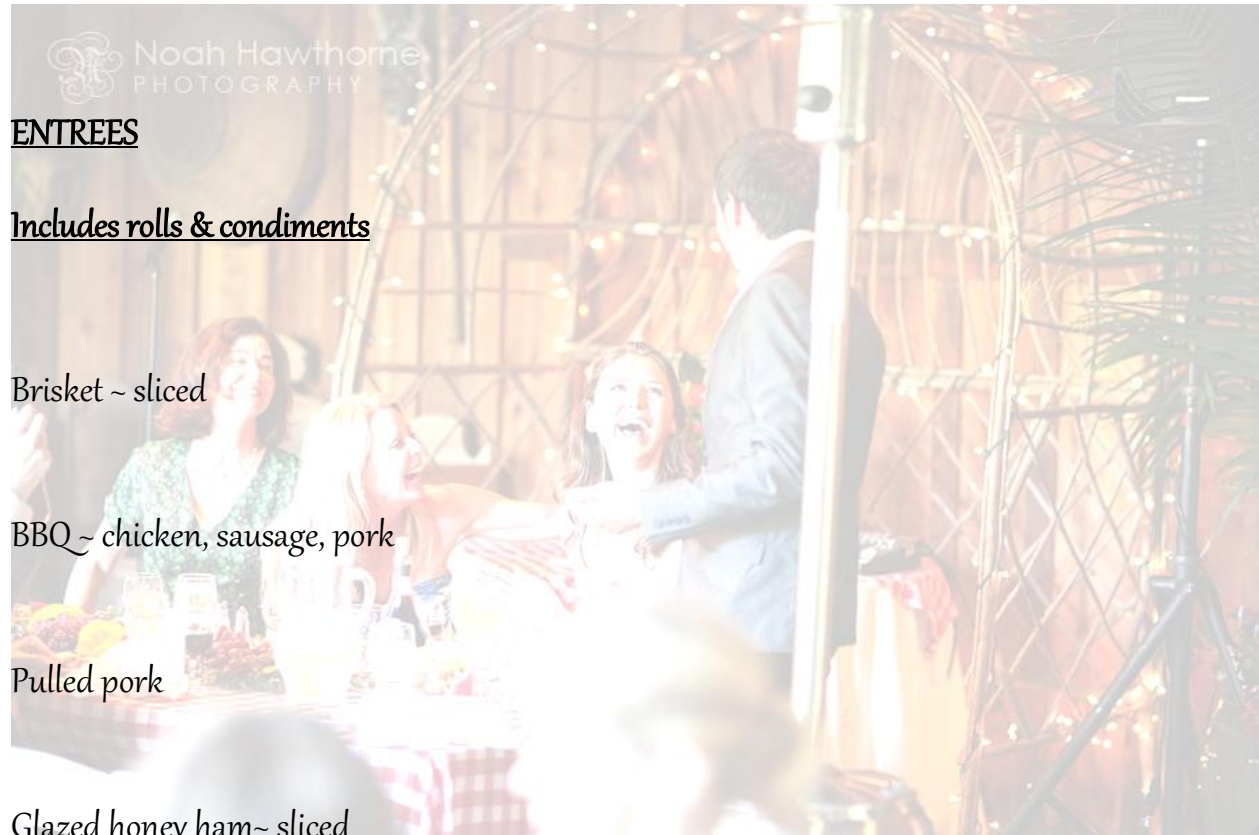
Package D - (3 hrs.) - \$60.00 + Tax & 20 % Service Charge



Select 3 entrees, 3 sides, a salad and 1 dessert

Included- tea, soft drinks, bottled water, staff, set up, clean up

Add 5.50 per person plus tax & gratuity for beer, wine or signature cocktail



## ENTREES

### Includes rolls & condiments

Brisket ~ sliced

BBQ ~ chicken, sausage, pork

Pulled pork

Glazed honey ham~ sliced

Stuffed pork tenderloin sliced ~ stuffed with green peppers & onions

Jambalaya ~ chicken & sausage

Pastalaya ~ chicken & sausage

Fried Fish & tartar sauce

Italian sausage with onions & peppers

Stuffed & sliced chicken breast sliced ~ spinach, boudin or shrimp stuffing

Blackened chicken tenders

Blackened chicken pasta~ creamy Alfredo sauce

Shrimp fettuccini ~ creamy Alfredo sauce

Chicken fettuccini ~ creamy Alfredo sauce

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** Noah Hawthorne  
PHOTOGRAPHY

Includes crackers or rounds

**HOT SIDES**

Meatballs ~ BBQ OR Italian

Lil smokies ~ Honey BBQ sauce

Sliced smoked sausage ~sweet BBQ sauce

Boudin balls

Red beans, sausage & rice

Rice dressing

Broccoli rice

Bacon wrapped green bean bundles

Bacon wrapped shrimp

Mac & cheese

Potato salad

Baked beans

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 crawfish

Mini spring rolls ~ vegetable

Mini Crab cakes

Bacon wrapped shrimp

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**

**All trays are served with assorted crackers, dips and or fresh French bread rounds**

Vegetable tray

Fruit Tray

Cheese 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*

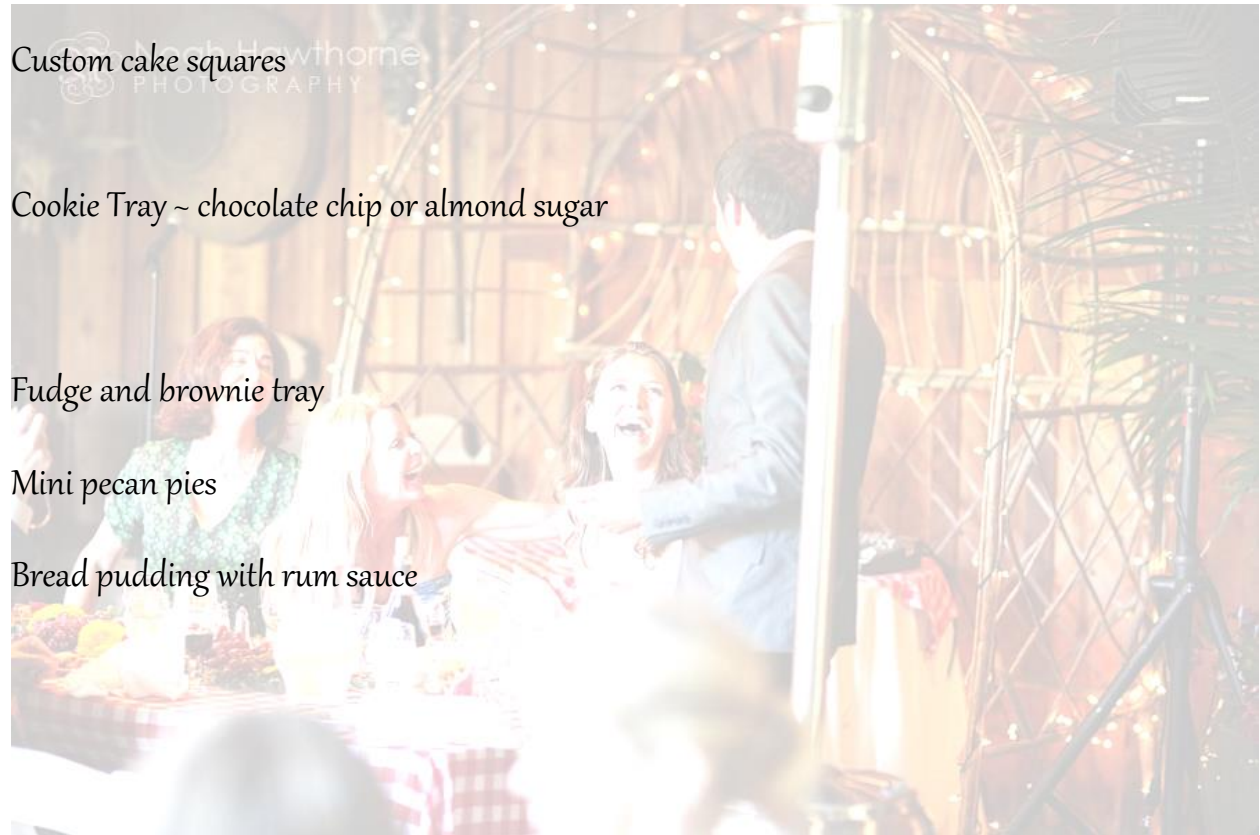
*Custom cake squares*

*Cookie Tray ~ chocolate chip or almond sugar*

*Fudge and brownie tray*

*Mini pecan pies*

*Bread pudding with rum sauce*



## SALADS

*Fresh mixed greens with house ceaser dressing*

*Tomato, basil & sliced onion in oil & vinegar dressing*

Tomato & cucumber in balsamic dressing

Spinach & bacon in sautéed oil dressing

Chilled pasta

Coleslaw

Fresh fruit salad with nuts

Sliced steak on greens with pecans & blue cheese dressing

• Audio visual needs are an upcharge • Included tea, soft drinks, bottled water •

Add 5.50 per person plus tax & gratuity for beer, wine or signature cocktail, plus tax & service charge

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