Astor Crowne Plaza New Orleans French Quarter
“Front Door to the French Quarter”

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