

Oak Alley Plantation 2018 Shower Menu

Shower menus are available for groups of 25 or more in our indoor dining facility, The West Pavilion banquet facility. Guests are served on clear plastic plates and silver look flatware. The use of fine china can be arranged for an additional \$2.00 per person. Rates do not include admission to the historic grounds or mansion. Private seating is available upon request and availability for an additional rental fee of \$650 during regular hours of operation.

Menu Selection

Chicken Salad Cocktail Sandwiches
Shrimp Salad Cocktail Sandwiches
Fresh Fruit Platter with French Cream
Fresh Vegetable Platter with Buttermilk Dip
Artesian Cheese Platter
Crab Dip with French Bread Crostini
Almond Flavored Tea Cookies
Mini Pecan Pralines

Choice of **ONE** of the following entrees:

Pasta Prima Vera
Chicken and Four Cheese Pasta
Chicken & Sausage Jambalaya

Coffee
Lemonade **OR** Iced Tea
Water

\$25.00 per person

Additional Beverage Selections

Mint Julep...\$7.50
Plantation Punch...\$7.50
Mimosa...\$7.50
Wine...\$5.00
Domestic Beer...\$3.75
Soft Drinks...\$2.00
Bottled Water...\$2.00
Imported Beer...\$4.00

Beverage selections are served in plastic tumblers.
Frosted souvenir zombie glasses available upon request for an additional fee

Advanced selection of pasta or jambalaya required
All seafood & beef items are based on market pricing
Market pricing can be confirmed 30 days prior to the event.

DEPOSITS: Full deposit of the selected food package is due 1 week prior to the function.
GUARANTEED NUMBERS: A guaranteed number of guests is required 1 week prior to the function.
Rates subject to change without notice.

Oak Alley Plantation 2018 Luncheon Menu

Luncheon menus are available for groups of 25 or more in our West Pavilion Banquet Facility and are semi private events. Menu options below are served to guests on gold rim china using our standard table setting. Rates for lunch options do not include admission to the historic grounds. Private seating is available upon request and availability for an additional rental fee of \$650 during regular hours of operation.

Apple Chicken Salad.....\$30.00

Creamy apple chicken salad stuffed in a tomato set atop a bed of mesclim greens topped with a raspberry vinaigrette dressing. Includes a cup of shrimp, crab, & corn soup, white chocolate bread pudding, iced tea, water & coffee.

Spinach and Artichoke Stuffed Chicken Breast.....\$30.00

Boneless Chicken Breast with a Spinach and Artichoke stuffing wrapped with Applewood Smoked Bacon and slow roasted. Served with cane syrup glazed carrots and pecan rice pilaf. Includes a tossed green salad with house dressing, white chocolate bread pudding, Iced tea, water & Coffee.

Crabmeat Stuffed Flounder\$30.00

Filet of Flounder stuffed with crabmeat, topped with potato scales and oven browned served with lemon burre blanc and roasted asparagus. Includes a tossed green salad with house dressing, white chocolate bread pudding, Iced tea, water & Coffee.

Grilled Beef FiletTBD

Flame Grilled 4 oz Beef Filet topped with Marchand du Vin Sauce served with parsley new potatoes and vegetables. Includes a tossed green salad with house dressing, white chocolate bread pudding, Iced tea, water & Coffee.

Additional Beverage Selections

- Mint Julep...\$7.50
- Plantation Punch...\$7.50
- Mimosa...\$7.50
- Wine...\$4.50
- Domestic Beer...\$3.75
- Soft Drinks...\$1.50
- Bottled Water...\$1.50
- Imported Beer...\$4.00

Beverage selections are served in frosted plastic tumblers.
Frosted souvenir zombie glasses available upon request for an additional fee
All seafood & beef items are based on market pricing
Market pricing can be confirmed 30 days prior to the event.

DEPOSITS: Full deposit of the selected food package is due 1 week prior to the function.
GUARANTEED NUMBERS: A guaranteed number of guests is required 1 week prior to the function.
Rates subject to change without notice.