



The Mule Barn 2022 Wedding Packet

Ceremony

Half-hour ceremony includes seating for a maximum of 200 people

Say “I do” on our beautiful grounds under a majestic live oak or in our vintage mule barn

Ceremony price is \$750.00



Reception

Three-hour wedding reception in our mule barn for a maximum of 200 people

Amenities include tables, chairs, linen table coverings, several furniture pieces, simple table decorations

Includes 24 hour rental of the Bridal Suite

Friday Night - \$4,650.00

Saturday Night - \$5,650.00

The Mule Barn
2022 Wedding Reception Package
Price Schedule

Prices per person with call brands of liquor
 Prices listed are current prices. Catering prices are subject to change.

2022 - Pricing

Guests	3 hour event
50-74	\$81.00
75-99	\$72.00
100-149	\$58.00
150-199	\$56.00
200-Or More	\$55.00

Above prices include acrylic disposables

OPTIONAL:

China and Glassware
 Add: \$11.00

Delete Wedding Cake.....Subtract \$2.00 per person
 Delete Carving Station.....Subtract \$2.00 per person
 Add Cheese and Fruit Presentation.....Add \$3.00 per person (min. \$500.00)
 Add Bananas Foster Station.....Add \$2.50 per person (min. \$400.00)

We Accept Checks or Cash
 A 5% Service Charge will be Added for Credit Card Payments
 Balance Due 14 Days Before Reception

Please add 9.45% Sales Tax and 18% Gratuities to Above Prices

Hot and Cold Hors D'oeuvres
Choose Seven

Cold Items

Shrimp Remoulade Cups
Shrimp Cocktail Cups
Shrimp Salad Cups
Artichoke Balls (Italian or Sicilian)
Deviled Eggs
Chicken Puffs
Shrimp Puffs
Shrimp on Toast Squares
Stuffed Cherry Tomatoes

Hot Items

Oyster Patties
Crab Patties
Shrimp Patties
Crawfish Patties
Baby Drumsticks (Oven-Fried)
Chicken Breast Strips (Deep-Fried)
Italian Chicken Strips
Pecan-Crusted Chicken Strips
Rumaki
Bacon Wrapped Shrimp (Oven-Fried)
Shrimp Balls/Cakes
Italian Meatballs
Cocktail Smokies in Barbecue Sauce
Tamale Balls
Cocktail Pizzas
French Bread Pizzas
Stuffed Artichoke Hearts
Artichoke Quiche Triangles
Stuffed Bell Peppers
Stuffed Mushrooms
Stuffed Potato Skins
Stuffed Baked Potatoes

Hot Items

Crawfish Pies
Stuffed Crabs
Shrimp Boats
Shrimp Chardonnay
Eggplant Parmesan
Blackened Catfish
Catfish Almondine
Oysters Rockefeller
Spinach Bread Canapes
Chicken Cordon Bleu
Brie-Raspberry Cups
Crab Balls/Cakes
Canadian Bacon Rounds
Cajun Meat Pies
Catfish Filets (Deep Fried)
Breaded Shrimp (Deep Fried)
Breaded Claw Fingers (Deep Fried)
Coconut Chicken (Deep Fried)
Coconut Shrimp (Deep Fried)
Grilled Tuna
Grilled NY Strips

Buffet Station
Choose Three Items

Seafood Gumbo (Shrimp, Crabmeat & Okra) with Rice
Chicken & Sausage File' Gumbo with Rice
Cajun Jambalaya (Shrimp, Chicken & Sausage)
Pasta Jambalaya (Chicken & Sausage)
Shrimp Creole with Rice
Shrimp Etouffe with Rice
Shrimp Stew with Potatoes, Rice
Crawfish Etouffe With Rice
Shrimp Fettuccine, Alfredo
Crawfish Fettuccine, Alfredo
Crabmeat & Corn Alfredo, Mini Penne
Cajun Chicken Fettuccine, Alfredo
Crawfish Monica, Rotini Pasta
Chicken Cacciatore, Angel Hair Pasta
Garlic Chicken, Penne
Shrimp & Tomatoes Marinara, with Angel Hair
Traditional Lasagna
Roast Beef Debris with Mashed Potatoes
Eggplant with Shrimp
Shrimp & Grits
Grillards and Grits
Pasta Primavera, Vegetarian
Chicken Pesto Pasta
Vegetable Lasagna Vegetarian
Chicken Pesto Pasta
Chicken Marsala Over Mashed Potatoes
(Note: fettuccine pasta can be replaced with bow tie or penne)

Lagniapppe
Choose One

French Bread Pudding with Rum Sauce
Peach or Apple Cobbler
Garlic Bread
Caesar Salad
Spinish Salad