

*Endicott Estate
Stations Menu Package
by
Lafayette House*

*Stationary Displays and Passed Hors D'oeuvres
(Choice of Five)*

*Stationary Displays
Fresh Fruit and Cheese*

An array of Domestic and Imported Cheese accompanied by fresh Sliced Honeydew, Cantaloupe, Pineapple, Watermelon, Seasonal Berries, Our Signature Pini Cheese Spread and Cracker assortment

Rustic Cut Grilled Vegetables

Layers of Grilled, Marinated, Zucchini, Summer Squash, Red Peppers, Asparagus, Eggplant, Tomato and Mushrooms seasoned and topped with Extra Virgin Olive Oil and Breadsticks

Antipasto Display

Prosciutto, Cappelletti, Salami, Provolone, Artichoke Hearts, Pepperoncini, Calamata Olives and Stuffed Cherry Peppers served individually

Passed Appetizers

Vegetable Spring Rolls

Mini Crab Cakes with Remoulade

Scallops Wrapped in Bacon

Mini Lobster Rolls

Spinach Stuffed Mushrooms with Sundried Tomatoes & Asiago Cheese

Macaroni & Cheese Bites

Buffalo Chicken Spring Rolls

Honey Dijon Chicken Skewers

Chicken Quesadilla

Teriyaki Beef Skewers

Miniature Beef Wellington

Tenderloin Wrapped in Bacon

Pulled Pork Spring Rolls

Grilled Sausage with Tomato and Mozzarella

Plum Tomato & Mozzarella Crostini with Basil, Garlic and Black Olive

Caramelized Onion and Brie Crostini

Wild Mushroom and Gorgonzola Crostini

Salads and More

(Choice of 2)

Tossed Garden Salad

Crisp Romaine and Iceberg lettuces tossed with grape tomatoes, cucumber slices, Julienne carrot, red onion and served with a Honey Italian Vinaigrette

Caesar Salad

*Crisp Romaine with Fresh Parmesan and Herbed Croutons
Served with a Creamy Caesar dressing*

Greek Salad

Romaine and Iceberg lettuces tossed with tomatoes, cucumbers, Calamata olives, artichoke hearts and Feta Cheese and Greek Dressing

Grilled Vegetable Salad

*Grilled Zucchini, Summer Squash, Asparagus, Mushrooms, Peppers and Red Onions
Served with a Honey Italian vinaigrette dressing*

Spring Greens Salad

Fresh Spring Greens tossed with roasted red peppers, Calamata olives, red onions, cucumber and cherry tomatoes with a Zinfandel dressing

Antipasto Salad

Crisp Romaine with grape tomatoes, cucumbers, salami, capicola, provolone, Calamata olives, Pepperoncini, Mozzarella and Honey Italian Vinaigrette

Tomato, Basil and Mozzarella

Layered Fresh Mozzarella, Plum tomatoes, red onion and fresh basil drizzled with Balsamic Glaze and Basil Chiffonade

Lafayette Salad

*Romaine and Mixed Field Greens topped with Cranberries, Walnuts and Gorgonzola
Served with Zinfandel vinaigrette*

Waldorf Salad

Crisp romaine topped with apple slices, raisins, walnuts, red grapes and celery tossed in a traditional creamy Waldorf dressing

Chefs in Motion Pasta Station

(Choice of 2 pastas)

Pasta is hand tossed before the Guest

***with a choice of Plum tomato sauce, Alfredo sauce or Pink Vodka sauce
and garnished with Parmesan and Fresh Basil Chiffonade***

Cheese Tortellini Butterfly Bowtie Pasta

Fettuccine Penne Rotini

Spinach & Cheese Ravioli

or

Chefs in Motion Lo Mein Station

Guests Choice of Shrimp, Chicken or Beef is prepared before the Guest with sautéed vegetables, Lo Mein Noodles and finished with our Special Lo Mein Sauce

Veggie and Potato Stations

(Choice of 1 Potato Station and 1 Vegetable accompaniment)

Potato Station

Choice of 2 of the following for this station

Mashed selections are presented in Martini glasses!

Mashed Potatoes

Garlic Mashed Potatoes

Mashed Sweet Potatoes

Cheddar Cheese Mashed Potatoes

Russian Fingerling Potatoes

Oven Roasted Potatoes

or

Create Your Own Baked Potato Bar

Hot Baked Potatoes presented with a selection of toppings to create the perfect potato!

Cheddar Cheese, Bacon, Broccoli, Bleu Cheese Crumbles, Scallions,

Sour Cream, Butter & Parmesan

Vegetable Choices

Zucchini & Summer Squash with Grape Tomatoes and Red Onion

Rustic Cut Grilled Vegetables Green Beans with Red Peppers

Glazed Baby Carrots

Butternut Squash

Sautéed Baby Spinach with Garlic and Onion

Chefs in Motion Carving Station

(Choice of 2 entrees)

All meats are hand-carved at this Chef attended Station!

Roast Prime Rib of Beef

with Au Jus

Roast New York Sirloin

with Horseradish Cream Sauce

Roast Loin of Pork with Apple & Pear Stuffing

with Pork Ginger Demi Glace

Beef Wellington
with Demi Glace
Tenderloin of Beef
with Hunter Sauce
Honey Baked Ham

Dessert and Coffee Station
Custom Wedding Cake
Created by Konditor Meister or Montillio's
Freshly Brewed Coffee, Decaffeinated and Assorted Teas

Package
\$119.00 per Guest

Pricing Includes
Imported English China Setting, Silverware, Water Glass & Wine Glass
Floor length Table Linen and Napkins
Skirting for Cake Table, Gift Tables, and any other Display Tables
Staffing for the entire event
Meal Service is provided for your Photography and Entertainment Staff

Function Policies

- *Ten days prior to the function is the deadline for all meal plans and Floor Plans. We will contact you after 11:00 a.m.*
- *Final payment will be required the Ten days prior to the function.*
- *Liquor/Food Policy: No food, cakes, or beverages of any kind will be permitted onto or removed from the premises by the patron or any guest.*
- *Specialty Entrees available for individual guests on an as needed basis.*
- *All Weddings require a non-refundable Deposit. Amounts listed below.*

<i>Up to 100 guests</i>	<i>\$1000</i>
<i>101-150 guests</i>	<i>\$2000</i>
<i>Over 151 guests</i>	<i>\$3000</i>
- *All Pricing is subject to Mass Meals Tax.*
- *Pricing is based on minimum of 100 guests.*
- *Staff service fee is 10%.*