

Endicott Estate Wedding
by
Lafayette House

Stationary Displays and Passed Hors D'oeuvres
Choice of Five

Stationary Hors D'oeuvres
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, Stuffed Cherry Peppers, Artichoke Hearts, Pepperoncini, Mozzarella, Grape Tomatoes and Calamata Olives and Breadsticks

Passed Hors D'oeuvres

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

Choice of 1

Garden Salad

*Mixed Greens with Grape Tomato, Red Onion, Julienne Carrot and Cucumber
Served with our own Honey Italian Vinaigrette*

Caesar Salad

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

Lafayette Salad

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

Iceberg Wedge Salad

*A wedge of Iceberg topped with chopped Bacon and crumbled Bleu Cheese
Served with our Chunky Bleu Cheese dressing*

Caprese Salad

*Plum Tomato and Mozzarella atop Mixed Field Greens with Fresh chopped Basil
and Served with a Balsamic vinaigrette*

Entrées

Choice of 2 Entrees

Beef and Surf & Turf Selections

<i>Filet Mignon with Béarnaise</i>	\$69
<i>Filet Mignon with Baked Stuffed Shrimp</i>	\$72
<i>Filet Mignon with Baked Scallops</i>	\$72
<i>Filet Mignon with Lobster Tail</i>	\$79
<i>Black Angus New York Sirloin</i>	\$69
<i>Roast Prime Rib of Beef with Au Jus</i>	\$66
<i>Tender Braised Beef with Red Wine Demi Glace</i>	\$65

Chicken Selection

<i>Chicken Wellington</i>	\$61
<i>Herb Roasted Chicken</i>	\$59
<i>Roast Chicken Breast with Vegetable Stuffing</i>	\$59
<i>Chicken Marsala</i>	\$59
<i>Chicken Piccata</i>	\$59

Seafood Selections

<i>Baked Native Scrod</i>	\$59
<i>Grilled Swordfish with Mango Salsa</i>	\$64
<i>Grilled Salmon with Lemon Dill Sauce</i>	\$61
<i>Teriyaki Glazed Salmon</i>	\$61

Starches

Choice of 1

Garlic Mashed Red Bliss Potatoes
Mashed Red Bliss Potatoes
Roasted Red Bliss Potatoes with Garlic and Herbs
Russet Fingerling Potatoes
Scallion Rice

Vegetables

Choice of 1

Zucchini & Summer Squash with Grape Tomatoes and Red Onion
Rustic Cut Grilled Vegetables
Glazed Baby Carrots
Green Beans with Red Peppers
Butternut Squash
Sautéed Baby Spinach with Garlic and Onion

Dessert and Coffee Station

Custom Wedding Cake by Konditor Meister or Montillios
Freshly Brewed Coffee, Decaffeinated and Assorted Teas

Pricing Includes

Imported English China Setting, Silverware, Water Glass, Wine Glass and Champagne Glass
Floor length Table Linen and Ivory Napkins

Additional Finishing Touches

Tuxedo Strawberries

Strawberries wrapped in White and Dark Chocolate Tuxedos
\$3.50 per Guest

Ice Cream Lollipops

Assorted Ice Cream Flavors dipped in Chocolate!
\$3.00 per Guest

Ice Cream Station Lafayette

This will be the perfect treat on a summer evening, especially after the dance floor heats up! Your favorite ice cream and favorite toppings served in a dish, sugar cone or waffle cone!
\$6.95 per Guest

Sundae Bar

Cherries Jubilee Sundae

Vanilla Ice Cream, Hot Fudge and Bing Cherry Sauce topped with Whipped cream and flamed with brandy!

Bananas Foster Sundae

*Vanilla ice cream with caramel sauce, pecans, bananas and
grilled pineapple flamed with Bacardi golden rum*

Cookies-n-Cream Sundae

*Vanilla ice cream covered with Hot fudge and crushed Oreos then
topped with whipped cream!*

\$7.95 per Guest

Chocolate Fountain

*Our beautiful flowing chocolate fountain with a bounty of treats for dipping that include biscotti, rice krispie
treats, donut holes, Twinkies, Oreos, macaroons, graham crackers, fresh strawberries and bananas,
marshmallows, pretzels, caramels and peanut butter balls*

\$8.95 per Guest

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%.*
- *Additional \$25 per Staff member for Ceremony on site*