

Events

by

Lafayette House

*Stationary Displays and Passed Hors D'oeuvres
Choice of Four*

*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

Mediterranean

Flatbreads and Pita Chips with Hummus, Tabouleh, grilled vegetables and Olives for pairing

Antipasto

Prosciutto, Cappelletti, Salami, Provolone, Stuffed Cherry Peppers, Artichoke Hearts, Pepperoncini, Mozzarella, Grape Tomatoes, Calamata Olives and Breadsticks

Passed Hors D'oeuvres

Vegetable Spring Rolls

Mini Crab Cakes with Remoulade

Scallops Wrapped in Bacon

Caprese Bites with Balsamic Glaze

Spinach Stuffed Mushrooms with Sun dried 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*

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>	\$75
<i>Filet Mignon with Baked Scallops</i>	\$75
<i>Filet Mignon with Lobster Tail</i>	\$82
<i>Black Angus New York Sirloin</i>	\$69
<i>Roast Prime Rib of Beef with Au Jus</i>	\$66
<i>Tenderloin Medallions with Burgundy Sauce</i>	\$66

Chicken Selection

<i>Chicken Wellington</i>	\$65
<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
<i>Statler Chicken</i>	\$59

Seafood Selections

<i>Baked Native Scrod</i>	\$59
<i>Grilled Swordfish with Mango Salsa</i>	\$66
<i>Grilled Salmon with Lemon Dill Sauce</i>	\$66
<i>Teriyaki Glazed Salmon</i>	\$66

Starches

Choice of 1

Garlic Mashed Red Bliss Potatoes
Mashed Red Bliss Potatoes
Roasted Red Bliss Potatoes with Garlic and Herbs
Russet Fingerling Potatoes
Confetti 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

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 Napkins

Additional

Finishing Touches

(Additional \$4 per Guest unless otherwise noted)

Tuxedo Strawberries- Dipped in White and Dark Chocolate

Cake Pops- Seasonal Flavors

Whoopie Pies- Seasonal Flavors

Mini Cupcakes- Seasonal Flavors

Milk and Cookies- Chocolate Chip,

White Chocolate Macadamia and Milk

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

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

- *Deadline for Final Guest Count, Final Meal Plan and Final Floor Plan is 21 days, or 3 weeks prior to the function. We will contact you after 11:00 a.m.*
- *Final payment will be required, as well, 3 weeks 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 are 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>\$1500</i>
<i>101-150 guests</i>	<i>\$2500</i>
<i>Over 151 guests</i>	<i>\$3500</i>
- *All Pricing is subject to Mass Meals Tax.*
- *Pricing is based on Final Guest Count of a Minimum of 100 Guests.*
- *Staff and Administrative Fee is 20%.*
- *An Extra Hour is an additional \$75 per Staff member.*
- *Ceremony On Site is an additional \$25 per Staff member.*

We Recommend...

*DJ Sonny who will provide Entertainment for 5 Hours, with Up Lighting!, for \$1400
And also offers Ceremony On Site DJ service for an Additional \$200.*

Events
by
Lafayette House

“Let Us Make Your Event a Memorable One!”

Ron Young
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