

*We Recommend... ..*

*This Station Menu has been specifically designed for Bradley Estates. Stations' dining has become increasingly popular. Its appeal lies in the variety of choices to the guest as apposed to a set meal as well as lending a certain atmosphere to your Wedding or event.*

*Endicott provides a perfect setting for this type of dining experience with its array of rooms. It allows the guest to move about and fully enjoy the setting you have provided for them. Peruse the menu on the following pages but keep in mind we can provide alternative menus for certain theme events as well.*

*Please feel free to call us with any questions or suggestions at  
508-543-5344.*

*Thank You!*

*Ron C. Young  
Owner  
Lafayette House  
Foxboro, Ma.*

*Bradley Estates*  
*Stations Menu Package*  
*by*  
*Lafayette House*

*Stationary Hors d'oeuvres*

*(Choice of 2)*

*Imported and Domestic Cheese Display*

*An array of Imported and Domestic Cheeses accompanied by Sliced Cantaloupe, Honeydew Melon, Pineapple, and other seasonal fruits and Berries is served with gourmet crackers and our famous Pini Cheese spread!*

*Fresh Vegetable Crudité*

*Julienne sliced Carrot, Celery, Zucchini, Summer Squash, Red and Green Peppers served with Roasted Red Pepper and Creamy Dill Dips*

*Antipasto*

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

*Passed Appetizers*

*(Choice of 5)*

*Vegetable Spring Rolls*

*Mini Crab Cakes*

*Scallops wrapped in Bacon*

*Seafood Stuffed Mushrooms*

*Teriyaki Beef Skewers*

*Honey Dijon Chicken Skewers*

*Duck Skewers A L'orange*

*Assorted Mini Quiche*

*Clams Casino*

*Grilled Sausage with Tomato and Mozzarella*

*Crispy Artichoke Hearts with Boursin Cheese*

## ***Salads and More***

*(Choice of 2)*

### ***Traditional Tossed Garden Salad***

*Crisp Romaine and Iceberg lettuces tossed with grape tomatoes, cucumber slices, carrots and red onion*

### ***Caesar Salad***

*Crisp Romaine tossed with Fresh grated Parmesan and herbed croutons*

### ***Greek Salad***

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

### ***Grilled Vegetable Salad***

*Grilled Zucchini, Summer Squash, Asparagus, Mushrooms, Peppers and Red Onions in a sweet vinaigrette dressing*

### ***Mesclun Salad***

*Fresh Spring Salad mix tossed with mushrooms, roasted red peppers, calamata olives, And cherry tomatoes with a raspberry vinaigrette*

### ***Antipasto Salad***

*Crisp Romaine with grape tomatoes, cucumbers, salami, capicola, Calamata olives, pepperoncini, artichoke hearts and mozzarella*

### ***Individual Tomato, Basil and Mozzarella***

*Layered Fresh Mozzarella, Plum tomatoes, red onion and fresh basil drizzled with virgin olive oil and served with mixed greens*

### ***Butterfly Bowtie Primavera***

*Bowtie pasta tossed with broccoli, grape tomatoes, red onion, red and green peppers with a sweet vinaigrette dressing*

### ***Tarragon Orecchiette***

*Small, curved, flat rounds of pasta tossed with fresh Tarragon, grape tomatoes and virgin olive oil*

## *Chefs in Motion Pasta Station*

*(Choice of 3 pastas)*

*Pasta is hand tossed before the Guest  
with Plum tomato sauce, Alfredo sauce or Pink Vodka sauce  
and garnished with Parmigian Reggiano and Fresh Basil*

*Orecchiette*

*Gemelli*

*Cheese Tortellini*

*Wild Mushroom Ravioli*

*Fettuccine*

*Butterfly Bowtie Pasta*

*Penne*

*Rotini*

*Fusilli*

## *Veggie and Potato Station*

*(Choice of 2 potato and 1 vegetable)*

### *Potato Choices*

*Mashed selections are presented in Martini glasses*

*Mashed Potatoes*

*Garlic Mashed Potatoes*

*Mashed Sweet Potatoes*

*Cheddar Cheese Mashed Potatoes*

*Mashed selection*

*Russian Fingerling Potatoes*

*Oven Roasted Potatoes*

*Wild Rice*

### *Vegetable Choices*

*Seasonal Fresh Vegetable Medley*

*Rustic Cut Grilled Vegetables*

*Glazed Baby Carrots*

*Green Beans Almondine*

*Butternut Squash*

## *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 Breast of Turkey*

*with Fresh Cranberry Sauce*

*Stuffed Roast Loin of Pork*

*with Apple Chutney*

*Beef Wellington*

*with Demi-glace*

*Tenderloin of Beef*

*with Hunter Sauce*

## *Entrée Options*

*The following Entrees may be substituted for one of the Chefs in Motion Carving Station choices*

*Stuffed Chicken with Gravy*

*Chicken Piccata*

*Chicken Marsala*

*Herb Roasted Chicken*

## *Dessert Station*

*Custom Wedding Cake*

*by Konditormeister*

*served with choice of Sorbet, Ice Cream or Berries*

*Coffee, Decaffeinated and Tea*

## *Additional Options*

### *Tuxedo Strawberries*

*are available for an additional \$2.25 per Guest*

### *Miniature Pastries*

*Miniature éclairs, cannolis, cream puffs, chocolate mousse cups, fruit tarts and linzer tortes*

*Additional \$3.25 per Guest*

### *Flowing Chocolate Fountain*

*Served with strawberries, biscotti, piroulines, marshmallows, pretzels and  
graham crackers for Dipping!*

*Additional \$3.95 per Guest*

## *Package*

*\$88.95 per Guest*

### *Pricing Includes*

*Imported English China Setting*

*Reed & Barton 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*

*Custom Linens are available, as well as lighting and Ice Carvings for an additional cost  
based on customers choice.*

## *Function Policies*

- *The Monday prior to the function is the deadline for all Meal plans and Floor plans. We will contact you after 11:00 am.*
- *Final payment will be required the Monday prior to the function.*
- *We require a meeting two weeks prior to your event to review the final details.*
- *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 6.25% Mass Meals Tax.*
- *Pricing is based on 100 guests. Less than 100 guests, please call for a personalized quote.*
- *All pricing is subject to a service fee of 10%.*
- *All prices are subject to change without notice.*
- *All pricing includes event coordinator.*