

Events

by Lafayette House

It's all about the food, that's why most people choose Lafayette House but here are some more reasons... ..

- *Free Chair covers as incentive.*
- *Ron Young, the owner, attends and oversees every aspect of your event to ensure its success.*
- *An event coordinator is provided free of charge.*
- *Free meals are provided for all your vendors.*
- *We use Konditormeister for all our wedding cakes.*
- *We do not use staff from temp agencies.*
- *There are no hidden fees.*

... and did we mention our reputation for the quality of our food, the generous portions and great service.

Endicott Estates Wedding Package
by
The Lafayette House

Stationary Displays and Passed Hors'doeuvres
Choice of six

Stationary Hors'doeuvres

Imported and Domestic Cheese Display

*An array of Domestic and Imported cheeses and spreads accompanied by fresh Seasonal Fruits, Melon slices,
Berries 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*

Antipasto

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

Passed Hors'doeuvre

Vegetable Spring Rolls

Mini Crab Cakes with Remoulade

Scallops Wrapped in Bacon

Seafood Stuffed Mushrooms

Teriyaki Beef Skewers

Honey Dijon Chicken Skewers

Duck Skewers A L'orange

Miniature Beef Wellington

Grilled Sausage with Tomato and Mozzarella

Crispy Artichoke Hearts with Boursin Cheese

Coconut Shrimp

Baby Gulf Shrimp Shots with Pico de Gaul

Shrimp Wontons

Chicken Quesadilla

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

Caramelized Onion and Brie Crostini

Wild Mushroom and Gorgonzola Crostini

Salads

(Choice of 1)

Tossed Garden Salad

*Mixed Greens with Grape Tomatoes, Red Onions, Carrots and Cucumber slices
Served with our own Honey Italian Vinaigrette*

Caesar Salad

*Crisp Romaine with Grated Parmesan and Seasoned Croutons
Served with creamy Caesar dressing*

Lafayette Salad

*Romaine and Mesclun with Cranberries, Walnuts and Gorgonzola
Served with raspberry vinaigrette*

Entrées

(Choice of 2)

<i>Filet Mignon with Baked Stuffed Shrimp</i>	<i>Chicken Piccata</i>
<i>Filet Mignon with Baked Scallops</i>	<i>Chicken Marsala</i>
<i>Filet Mignon with Béarnaise</i>	<i>Herb Roasted Chicken</i>
<i>Black Angus New York Sirloin</i>	<i>Stuffed Boneless Chicken</i>
<i>Prime Rib Au Jus</i>	<i>Grilled Salmon</i>
	<i>Grilled Swordfish</i>

Starches

(Choice of 1)

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

Vegetables

(Choice of 1)

*Seasonal Fresh Vegetable Medley
Rustic Cut Grilled Vegetables
Glazed Baby Carrots
Green Beans Almondine
Butternut Squash*

Dessert and Coffee Station

Custom Wedding Cake by Konditormeister

Served with Fruit Coulis

Freshly Brewed Coffee, Decaffeinated, and Tea

Pricing

Imported English China Setting, Reed & Barton Silverware,

Water Glass, Wine Glass, and Champagne Glass

Floor length Table Linen and Napkins

<i>Prime Rib Au Jus</i>	<i>\$59.95</i>
<i>Filet Mignon with Béarnaise</i>	<i>\$62.95</i>
<i>Filet and Baked Stuffed Shrimp</i>	<i>\$63.95</i>
<i>Filet and Baked Scallops</i>	<i>\$63.95</i>
<i>Black Angus N.Y. Sirloin</i>	<i>\$62.95</i>
<i>Stuffed Boneless Chicken</i>	<i>\$54.95</i>
<i>Chicken Piccata</i>	<i>\$54.95</i>
<i>Chicken Marsala</i>	<i>\$54.95</i>
<i>Herb Roasted Chicken</i>	<i>\$54.95</i>
<i>Grilled Salmon</i>	<i>\$56.95</i>
<i>Grilled Swordfish</i>	<i>\$58.95</i>

Additional Information/Options

Vendor and Staff Meals are provided at no additional charge

Chair Covers are included at no additional charge

*Fine Linen is also included at no additional charge with
over 100 accenting napkin colors*

Ivory Chopin Damask Linen is available for an additional \$3.95 per Guest

Chair ties are available at an additional \$2.95 per Guest

Finishing Touches

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

Cappuccino and Espresso Bar

*Top off the evening with a steaming cup of cappuccino or espresso brewed
by your personal barista and complimented with a variety of
Biscotti, Shortbread cookies and Lindt Truffles*

\$6.25 per Guest

Function Policies

- *Seven 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 seven 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 7%.*