

We Recommend... ..

This Station Menu has been specifically designed for Endicott 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.*

Endicott 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 staff service fee of 10%.*
- *All prices are subject to change without notice.*
- *All pricing includes event coordinator.*