

# 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 each and every 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... ..*

# *Gatherings 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>\$63.95</i>
<i>Filet Mignon with Bernaise</i>	<i>\$66.95</i>
<i>Filet and Baked Stuffed Shrimp</i>	<i>\$68.95</i>
<i>Filet and Baked Scallops</i>	<i>\$68.95</i>
<i>Black Angus N.Y. Sirloin</i>	<i>\$66.95</i>
<i>Stuffed Chicken with Gravy</i>	<i>\$56.95</i>
<i>Chicken Piccata</i>	<i>\$56.95</i>
<i>Chicken Marsala</i>	<i>\$56.95</i>
<i>Herb Roasted Chicken</i>	<i>\$56.95</i>
<i>Grilled Salmon</i>	<i>\$58.95</i>
<i>Grilled Swordfish</i>	<i>\$59.95</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.*
- *There are no Staff service fees.*