



Lafayette Dinner

Lafayette Dinner

Price Includes

~Choice of One Stationary Hors d'oeuvre~

~Choice of Four Hors D'oeuvres~

~Salad Selection~

~Choice of Entrée~

~Freshly Baked Rolls~

~Dessert~

~Coffee and Tea~

**Listed Prices Do Not Include 20% Service Charge and 6% State Sales Tax*

Hors d'oeuvres Selections

Stationary

Grilled Seasonal Vegetables served Chilled with Fresh Herb Aioli
Seasonal Fresh Fruit with a Display of International Cheeses

Butlered

Crab Cakes with Lemon Pepper Aioli
Phyllo Cups with Wild Mushrooms
Lamb Skewers with Mint Yogurt Sauce
Jerk Chicken, Beef or Pork Skewers with Mango Sauce
Mushroom Caps stuffed with Blue Cheese and Walnuts
Mushroom Caps stuffed with Crabmeat
Mushroom Caps stuffed with Sweet Italian Sausage and Fennel
Garlic Toasts with Tenderloin of Beef
Duck and Scallion Dumplings with Plum Dipping Sauce
Chicken, Beef or Pork Saté with Thai Peanut Sauce
Sausage en Croûte with Bourbon Maple Mustard Sauce
Asparagus wrapped in Sesame Puff Pastry
Poached Mussels with Curry Cream
Tartlettes with Leek Gruyere, Tomato Basil and Shrimp Artichoke
Tempura Vegetables
Assorted Focaccia:
(Roasted Pepper and Rosemary, Red Onion and Herb, Black Olive and Eggplant)
Citrus and Sake Marinated Shrimp wrapped in Pea Pods
Mozzarella, Roasted Tomato and Basil Bruschetta
Roasted and Marinated Vegetable Bruschetta
Scallops wrapped with Bacon
Endive Spears with Crabmeat and Apple Salad
Spiced Duck Breast with Peach Chutney
Assorted Vegetable Sushi and Wasabi
Figs Stuffed with Goat Cheese and wrapped in Prosciutto
Marinated Baby Mozzarella, Tomato and Basil Skewers
Smoked Salmon Tarts with Chive Horseradish Sauce
Smoked Salmon on Potato Pancakes
Mini Herb Biscuits with Smoked Ham and Spiced Honey Mustard
Smoked Trout with Cucumber Relish

(Additional two selections-\$5.00 per person)

Soup Course

(Optional-\$4.00 Additional)

Seafood Bisque

Wedding Soup

Tomato Basil

Wild Mushroom

Chicken and Wild Rice

Salad Selections

(Choose One)

Baby Mixed Lettuces

Red Onions and Grape Tomatoes

Balsamic Herb Vinaigrette

Classic Caesar Salad

Locatelli Cheese and Rosemary Croutons

House Made Caesar Dressing

Bibb Lettuce Salad

Toasted Walnuts and Granny Smith Apples

Berry Vinaigrette

Arugula Salad

Fresh Mozzarella and Roasted Peppers

Red Wine Vinaigrette

Spinach Salad

Crumbled Goat Cheese, Bacon and Tomatoes

Sweet and Sour Dressing

Entrée Selections

Host Selects Three Choices to be offered to Guests
Final Number of Each Selection is due Ten days Prior to Event

(All Entrées served with Chef's Potato and Seasonal Vegetable)

Parmesan Crusted Breast of Chicken

Lemon and Chardonnay Butter Sauce

\$49

Breast of Chicken

Stuffed with Wild Mushrooms and Arugula

\$49

Breast of Chicken

Stuffed with Spinach, Goat Cheese and Walnuts

Herb Pan Sauce

\$51

Breast of Chicken

Stuffed with Brie, Apples and Leeks

Champagne Mustard Sauce

\$54

Breast of Chicken

Crab Bernaise Sauce

\$57

Crispy Boneless Breast of Duck

Orange Zest and Apricot Brandy Sauce

\$57

Grilled New York Strip Steak

Roasted Shallot Merlot Sauce

\$50

Garlic Crusted Roasted New York Strip Loin

Wild Mushroom and Brandy Sauce

\$50

Roasted Prime Rib of Beef

Horseradish Dijon Sauce

\$54

Filet Mignon au Poivre

Dijon Brandy Cream Sauce

\$56

Porcini Crusted Filet Mignon

Madiera Mushroom Sauce

\$56

Grilled Filet Mignon

Crumbled Bleu Cheese and a Burgundy Demi Glace

\$58

Rosemary and Garlic Crusted Rack of Lamb

Lamb Mint Jus

\$60

Mushroom Crusted Rack of Lamb

Roasted Garlic and Port Wine Reduction

\$60

Grilled Veal Chop

Caper, Tomato and Fresh Herb Butter

\$63

Grilled Veal Chop

Artichoke and Wild Mushroom Sauce

\$63

Medallions of Veal

Topped with Spinach and Gruyere Cheese with a

Lemon Herb Pan Sauce

\$65

Medallions of Veal

Crabmeat Lemon Pesto

\$67

Herb Roasted Filet of Salmon

Citrus Beurre Blanc

\$49

Soy Glazed Salmon

Scallion Ginger Beurre Blanc

\$49

Cherrywood Smoked Salmon

Pinot Noir Reduction

\$49

Filet of Salmon

Saffron Dill Sauce

\$49

Lemon Sole

Stuffed with Rock Shrimp

Creole Sauce

\$54

Spinach Stuffed Sole

Citrus and Crab Butter Sauce

\$54

Diver Scallops and Jumbo Shrimp

Pan Seared and served over Lemon Herb Risotto

\$59

Pan Seared Red Snapper

Roasted Tomato and Wild Mushroom Ragout

\$60

Pan Roasted Sea Bass

Vidalia Onion and Mustard Seed Jus

\$60

Grilled Swordfish Steak

Herb and Sun-dried Tomato Pesto

\$58

Grilled Swordfish Steak

Mango Sweet Pepper Coulis

\$58

Seared Tuna Steak

Ponzu Sauce

\$62

Sesame Crusted Tuna Steak

Ginger Lemon and Soy Glaze

\$62

*Barbequed Chicken Breast
and Salmon Filet*

Glazed Maple Bourbon Sauce

\$49

*Wild Mushroom Stuffed Chicken Breast
and Pan Seared Sea Bass*

White Zinfandel and Herb Reduction

\$53

*Grilled New York Sirloin Steak
and Jumbo Shrimp*

Béarnaise Sauce

\$58

*Petite Filet Mignon
and Maryland Style Crab Cake*

Sherry Mustard and Burgundy Demi Glace

\$65

*Petite Filet Mignon
and Lobster Medallions*

Béarnaise Sauce

\$70

Herb Crusted Lamb Chop and Lobster Tail

Shiraz Butter Sauce

\$75

Petite Filet Mignon and Lobster Tail

Béarnaise Sauce

\$75

Vegetarian Entrée Available

\$47

Dessert Selections

(Choose One)

Apple Strudel

Caramel Sauce

New York Cheesecake

Raspberry Purée

Chocolate Mousse

Fresh Whipped Cream

Vanilla Ice Cream

Seasonal Berries

Brownie Sundae

Neapolitan Ice Cream and Chocolate Sauce

Viennese Dessert Table

(Optional - additional \$5.95 per person)

Delectable Selection of

Miniature Pastries, Cakes, Cookies and Brownies

Coffee and a Selection of Herbal Teas

Children's Meals Available

Chicken Fingers \$14.95

Petite Filet Mignon \$17.95