

# **Lafayette House**

## **A Cocktail and Hors d'oeuvres Reception**

### **Cocktails**

All three hour open bar with premium liquors, House wines,  
Domestic champagnes, Domestic and Imported beers and a variety of mixed drinks

Champagne Toast

### **Hors d'oeuvres**

#### **First Hour**

A deluxe chef's selection of Hors D'oeuvres to be passed  
butler style on decorated gleaming silver trays in the cocktail area of the Ballroom

Petite Crab Cakes • Smoked Salmon Roulade on Herb Bread • Fried Shrimp  
Sea Scallops Wrapped in Bacon • Beef Franks Wrapped in Puff Pastry • Chicken Cordon Bleu Bites  
Spring Rolls • Mini Quiche Assortment • Spanakopita

#### **Second Hour**

Stationary hors d'oeuvres beautifully displayed in our Ballroom

#### **Hot Selection**

(Please select four)

Skewered Chicken Teriyaki • Seafood Kabobs • BBQ Spare Ribs  
Stuffed Mushrooms • Mussels Marinara • Fried Calamari • Swedish or BBQ Meatballs  
Mini Chicken Cordon Bleu • Clams Oreganata • Asparagus Wrapped with Turkey

#### **Fresh Vegetable Crudités**

A garden of whole and cut vegetables, artistically set, in a floral arrangement,  
accompanied by our homemade dill dip

#### **Cheese Board**

A lovely selection of Domestic and Imported Cheese served with  
a variety of crackers and garnished with Fresh fruit

#### **Desserts**

Customized Wedding Cake  
Chocolate covered strawberries  
Freshly Brewed Coffee & Tea

#### **Complimentary Offerings**

Wedding Cake • Choice of Linens • Custom Floor Plan  
Bridal Suite • Coat Room Attendant (In season) • Direction Cards