

Lafayette House

A la carte Package Options

Selections below may be added to any package to create your ideal wedding menu

Taste of Tuscany

An Antipasto display of an Italian feast featuring an abundance of traditional favorites

Fresh Fruit Cornucopia

Beautifully carved melons overflowing with fresh fruit

Imported and Domestic Cheeseboard

With fresh fruit garnish and assorted crackers

Seafood Raw Bar

Display of little neck clams, Blue Point oysters, fresh shrimp cocktail on a bed of crushed ice with lemon wedges and cocktail sauce.

Smashed Potato Station

Silver chafing dishes with traditional mashed and sweet potatoes served in a martini glass; ready for your favorite toppings.

Intermezzo

A pallet cleansing scoop of lemon sorbet served with fresh mint

Carving Station

Prime Rib Au Jus

Filet Mignon

Turkey, Ham or Pork Loin

Roast Top Sirloin of Beef Au Jus

Pasta Station

Cheese Ravioli Marina • Penne Ala Vodka

Tortellini Alfredo • Bowtie Pasta with Olive Oil, Garlic & Sundried Tomatoes

Hot Hors D'oeuvre Dishes

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

Mini Pastries

A tray of decadent mini pastries placed on each guest table to compliment your wedding cake.

Viennese Table Display

Assortment of Decorative Cakes • Assorted Mini Pastries • Assorted Pies
Rice Pudding • Tiramisu • Cannoli's • Fresh Fruit Display • Chocolate Covered Strawberries