

The Lafayette Reception – Silver Package

Full Five Hour Premium Open Bar

All premium liquors, a vast variety of house wines, domestic champagnes,
Domestic and Imported beers and a variety of mixed drinks.

One Hour Cocktail Reception

Upon arrival of your guests, our uniformed staff will present champagne with fresh strawberries

Hot Butlered Hors D'oeuvres

A deluxe chef's selection passed butler style on decorated gleaming silver trays.

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

Cold Display Hors D'oeuvres

A deluxe chef's selection artistically displayed on decorated tables.

Fresh Vegetables with Homemade Dill • Fruit Kabobs with Margarita Dip
Smoked Salmon Roulade on Herb Bread • Gourmet Meat and Cheese Canapés
Marinated Artichokes • Fresh Tomato & Mozzarella with Balsamic Drizzle • Eggs Mimosa

Hot Selections

Presented in Gleaming Silver Chafing Dishes (Select four)

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

Carving Station with Smashed Potato Bar

Choice of Ham, Turkey or Pork Loin served with Warm Rolls

Traditional mashed and sweet potatoes served in a martini glass; ready for your favorite toppings

Dinner

Champagne Toast

Appetizer/ Salad Duet

(Select One)

Coconut Shrimp over greens, mango, almonds & mandarin oranges with champagne vinaigrette
Portobello Mushroom over greens, roasted red peppers & mozzarella with champagne vinaigrette
Sesame Chicken over greens, snow peas, cucumbers & water chestnuts with ginger vinaigrette

Intermezzo

A pallet cleansing scoop of lemon sorbet served with fresh mint

Entrees

(Select Three)

A pre-order is requested. Please include your three choices on the response cards included in your wedding invitations

All entrees served with choice of potato and vegetable

Chateaubriand • Prime Rib Au Jus
Broiled Salmon with Dijon Dill Sauce • Grilled Swordfish with a Mediterranean Salsa
Filet of Sole or Tilapia (Francaise or with a Crab Meat Stuffing and Lobster Sauce)
Sautéed Chicken Breast (Francaise, Marsala, Piccata, Rustica or Chasseur)

Buffet Dinner Option Available – Please Inquire

Dessert

Customized Wedding Cake • Chocolate Covered Strawberries • Decadent Display of Mini Pastries
Freshly Brewed Coffee & Tea

Complimentary Offerings

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