

Banquet Buffet Lunch & Dinner

The Banquet Buffet packages are only available in the Banquet Hall and Main Dining Room for parties of <u>50 or more</u>. Luncheon events are allotted up to <u>3 hours</u> & Dinner events are allotted up to <u>4 hours</u> in your private event space. Buffet will be replenished for 1.5 hours. Lunch and Dinner packages include warm rolls and butter, fresh brewed iced tea, coffee & hot tea.

Please speak with an event manager regarding set-up/decorating policies

Lunch: Monday - Friday: \$37.00 · Saturday - Sunday: \$39.00 Dinner: Monday - Thursday: \$42.00 · Friday - Sunday: \$44.00

Cold Salads (Choose 2)

- Fresh Fruit
- Fresh Garden Salad
- Antipasto
- Tomato & Fresh Mozzarella
- Artichoke
- Cucumber & Dill
- Four Bean Salad
- Garden Vegetable Crudité with Dip
- Pasta Primavera

Hot Chafing Dishes (Lunch choose 3) (Dinner choose 4)

Beef & Pork

- Beef Tips with Mushrooms in Wine Sauce
- Beef Stroganoff with Egg Noodles
- Roast Pork Loin with Apple Glaze over Stuffing
- Beef Tips Pizzaiola (Peppers & Onions)
- Italian Sausage with Onions & Peppers
- Swedish or Italian Meatballs
- Barbecued Spareribs

Chicken

- Chicken Parmigiana
- Chicken Marsala
- Chicken Francese
- Chicken Piccata
- Chicken Florentine
- Chicken Rustica
- Chicken Cordon Bleu
- Charbroiled Seasoned Chicken
- Chicken Chasseur

Seafood

- Salmon Dijon
- Pan Seared Tilapia
- Filet of Sole Francese
- Stuffed Filet of Sole with Crabmeat

- Seafood Newburg
- Seafood Scampi
- Seafood Provençale
- Mussels in White or Red Sauce

Pasta & Vegetarian

- Stuffed Shells
- Tortellini & Broccoli Alfredo
- Pasta, Sundried Tom., Garlic & Oil
- Penne with Pink Vodka Sauce
- Tortellini Carbonara
- Pasta Primavera
- Rigatoni Filetto Di Pomadora
- Eggplant Parmigiana
- Eggplant Rollatini

Vegetables (Choose 1)

- Fresh Vegetable Medley
- Green Beans Almondine
- Steamed Broccoli
- Zucchini and Squash
- Honey Glazed Carrots

Starch (Choose 1)

- Roasted Red Bliss Potatoes
- Garlic Mashed Potatoes
- Rice Pilaf

Dessert (Choose 1)

- Carrot Cake
- Cheese Cake
- Hot Apple Betty
- Brownie Bash
- Peach melba
- Chocolate or Strawberry Sundae (Vanilla Ice Cream w/ Chocolate or Strawberry Syrup & Whipped Cream)
- Cake of Occasion with Choice of Filling (upcharge 1.50 per person)

Please add 20% gratuity and NJ sales tax. A non-refundable deposit is required. Guaranteed guest count & final payment are due 5 days prior to the event.*Prices quoted are for cash payment. Credit card payment accepted with a 3.75% convenience fee. Lafayette House, Next to The Shoppes at Lafayette, 75 Route 15, Lafayette, NJ 07848973-579-3100 · events@thelafayettehouse.com · www.thelafayettehouse.com



Additional Station (Extra Charge pp) Attended by our Sous Chef

Pasta Station Choice of any 2 Pastas and Sauces - \$7.00 Seafood Raw Bar Featuring Clams, Oysters, and Shrimp on a bed of ice with Homemade Cocktail Sauce and Fresh Lemon - Market Price

Carving Stations Prime Rib – Market Price Filet Mignon – Market Price Turkey, Ham or Pork Loin - \$5.50 Roast Top Sirloin of Beef Au Jus - \$6.50

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