

Lafayette House

The Grand Cocktail and Hors d'oeuvres Reception

A four hour plan with an open bar and an abundance of delectable hors d'oeuvres

Cocktails

Premium liquors, a vast variety of House wines and champagnes,
Domestic and Imported beers and a variety of mixed drinks.

Cocktail Hour with Passed Hors d'oeuvres

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

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
Beef Franks Wrapped in Puff Pastry • Homemade Bruschetta
Spring Rolls • Mini Quiche Assortment • Spanakopita

Grande Hors d'oeuvres Reception

Champagne Toast

Served to guest tables for the toast

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

Pasta Station

(Select two)

Cheese Ravioli Marina • Penne Ala Vodka
Tortellini Alfredo • Bowtie Pasta with Olive Oil, Garlic & Sundried Tomatoes

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

Hors d'oeuvre stations will be open for 1.5 hours for your guests to enjoy at their leisure

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