

L'Affaire

FINE CATERING

Est. 1975

Enhancements

One hour open bar ~

1/2 hour of passed hors d'oeuvres ~

1 hour butler style ~

Confections tray at each table ~

(petit fours, mini cannolis, chocolate covered strawberries, assorted cookies)

Ice cream sundae bar ~

Chocolate Fountain ~

Strawberries, bananas, apples, pretzels and marshmallows for dipping

Venetian Table ~

Pastries, mini cannolis, eclairs, assorted cookies, assorted mini tarts, fresh fruit, chocolate covered strawberries, waffle station with ice cream, chocolate mousse

Carrot cake and assorted cakes, New York cheesecake

International Coffee Station ~

Freshly brewed coffee served with assorted cordials and whipped cream

Miniature pastries per table ~

Ice sculptures

\$250 and up depending on design

Seafood raw bar ~

Clams and oysters on the half shell, jumbo shrimp w/cocktail sauce, crab claws

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