

L'Affaire

FINE CATERING

Est. 1975

Sit Down Dinner

4 hours ~ minimum 30 guests

Appetizer ~ *choose one*

Prosciutto and melon, fresh seasonal fruit, soup or penne ala vodka

Salad ~ *choose one*

L'Affaire salad, classic Caesar or mesulin w/walnut & cranberry sprinkled w/citrus dressing

Entrée ~ *choice of:*

Chicken francaise with lemon butter sauce
Chicken marsala with mushroom and Marsala wine
Stuffed chicken L'Affaire with light brown sauce
Roast London broil, au jus
Flat iron steak, au jus
Broiled filet mignon with bordelaise sauce
Veal marsala with mushroom wine sauce
Sautéed tilapia topped with bread crumbs and lemon butter
Fresh broiled Norwegian salmon with mustard dill sauce
Surf and turf
Twin broiled lobster tails with drawn butter

Served with warm rolls, butter, roasted Rosemary potatoes, mashed or garlic roasted potatoes
And seasonal vegetables

Dessert ~ *Select one*

Occasion sheet cake, New York cheesecake, ice cream or sorbet
Served with fresh roasted coffee, hot tea and sodas included

Plus 7 % NJ sales tax and 20% service charge ~ Saturday nights add \$5

