

L'Affaire

FINE CATERING

Est. 1975

Grand Sit Down Wedding Reception

Five hour premium open bar, champagne toast, linens & colored napkins, direction cards, silk floral centerpieces, private bridal suite, complimentary food tasting, Maître D for the evening and personalized assistance throughout your planning

Cocktail Hour

Chilled champagne and fresh strawberries & one specialty beverage

Hors D'oeuvres passed butler style on silver trays

Coconut shrimp, spinach puffs, beef wellington, potato pancakes, scallops & bacon, stuffed mushrooms, franks in pastry, mini pizza, fried shrimp, egg rolls, mozzarella sticks, salmon puffs

Beautiful displays

Fresh seasonal fruit platter, crudités & dip, international cheeses & crackers, grilled marinated vegetables, mozzarella & tomato salad, bruschetta

Select 4 silver chafing dishes

Fried calamari, clams casino, seafood scampi, eggplant rolletine, mini stuffed cabbage, Vegetable tempura, Swedish or Italian meatballs, sausage & peppers, pepper steak

Choice of Two Chef Attended Stations

Carving Station~ London broil, roast turkey breast, pork loin or baked ham

Pasta Station ~2 Pastas and 2 Sauces

Penne, tortellini, rigatoni, farfalle or orrechetta

Sauces: Vodca, Alfredo, Primavera, Pesto with Pine Nuts, Broccoli and Mushrooms

Potato bar ~ Whipped Mashed Potatoes Served in Martini Glasses garnished with multiple toppings

Seafood station ~ shrimp scampi, clams casino or mussels with garlic sauce

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Dinner Reception

Appetizer ~ Select One

Prosciutto and melon, fresh seasonal fruit cup, penne with vodka sauce

Salad

L'Affaire house salad or classic Caesar

Intermezzo ~ Lemon sorbet

Entrée ~ Guest choice of:

Chicken Francaise

Prime Rib au jus

Broiled Salmon

or

Filet Mignon add \$3

*Served with roasted rosemary potatoes, mashed or garlic roasted potatoes
and seasonal vegetables*

** We will be glad to accommodate other entree requests*

Dessert

Custom tiered wedding cake served with fresh roasted coffee and tea

