

## THE GRANDE BUFFET

\$60 PER PERSON (SATURDAY) | \$55 PER PERSON (FRIDAY &amp; SUNDAY)

*Includes 5 consecutive hours of Standard Open Bar*

## Appetizer Table

- Fresh Cut Vegetables & Ranch Dip
- Assorted Cheese, Salami & Crackers

## Salads (Choose 1)

- Garden Tossed w/ Ranch & Italian
- Caesar Salad, *Add \$1*
- Classic Greek Salad, *Add \$1*
- Italian Antipasto, *Add \$1*
- Michigan Salad w/ Raspberry Vinaigrette, *Add \$1*

## Starches (Choose 1)

- Red Skin Garlic Mashed w/ Cheddar
- Oven Broiled Red Skins w/ Sweet Onions
- Special Mashed Potatoes
- Oven Broiled Sweet Potatoes w/ Sweet Onions
- Au Gratin (Rich, Cheddar Cheese Sauce)
- Scalloped Potatoes
- Seasoned Rice

## Vegetables (Choose 1)

- Glazed Belgian Carrots
- Buttered Corn w/ Diced Red Peppers
- California Mixed Vegetables
- Green Beans Almondine
- Green Bean Casserole
- Broccoli, Buttered or Cheese Sauce
- Zucchini / Squash / Red Peppers, *Add \$1*
- Asparagus & Butter, *Add \$1*
- Brussels Sprouts & Bacon, *Add \$1*

## YOUR GRANDE BUFFET ALSO INCLUDES

Italian Three-Bean Salad  
Cottage Cheese & Peaches  
Marinated Beets & Onions  
Rainbow Rotini Salad  
Dinner Rolls & Butter  
Coffee, Tea & Decaf Service  
No Charge - Cutting of Wedding Cake

## ENTREES (CHOOSE 3 ITEMS, LIMITED TO 1 CARVED ITEM)

## \*Beef

- Black Angus Roast Beef w/ Au Jus, Carved
- Sliced Roasted Beef in Mushroom Gravy or Au Jus Zip Sauce
- Beef Tenderloin, Carved, *Add \$7*
- N.Y. Strip Loins, Carved, *Add \$5*
- Prime Rib, Carved, *Add \$5*

## \*Poultry

- Herb Baked Chicken or BBQ
- Chicken Cordon Bleu Casserole (Smoked Ham, Swiss Cheese, Mushroom Gravy)
- Chicken Breast Florentine (Spinach, Bacon, Sweet Onions Served in Fluffy Rice)
- Chicken Breast Teriyaki w/ Peppers & Pineapples
- Tomato & Fresh Basil Chicken Breast
- Chicken Breast Diablo
- Chicken Breast Piccata
- Apple Pecan Chicken Breast
- Apricot Chicken
- Chicken Paprikash w/ Sour Cream & Scallions
- Chicken Marsala w/ Mushroom Wine Sauce
- Turkey Dinner w/ Gravy (White & Dark Meat, *Add \$2*)

## \*Pork

- Olde Fashion Dearborn Smoked Ham, Carved
- Hawaiian Glazed Pork Loin, Carved or Sliced
- Sliced Pork Loin w/ Apple Chutney
- Smoked Baked Dearborn Ham w/ Pineapple, Sliced
- Slow Roasted Pork Butts, Carved or BBQ

## \*Pasta Creation

*Choice of Pasta*

- Bowties - Tri-Color - Angel Hair - Fettuccine - Mostaccioli
- Shells - Wide Egg Noodles
- TriColor Cheese Tortellini, *Add \$1*
- Choice of Ravioli: Cheese - Meat - Lobster, *Add \$4*

*Choice of Sauce*

- Creamy Red Manhattan w/ Mushrooms & Artichokes
- Creamy Alfredo w/ California Mix Vegetables
- Fresh Roma Tomato, Garlic, Onion, Basil, Olive Oil
- Italian Sausage, Peppers, Onions, Whole Peeled Tomatoes & Garlic
- Traditional Meat Sauce
- Italian Meatballs, w/ Marinara
- Creamy Mac-n-Cheese
- Bacon Mac N Cheese, *Add \$1*
- Olive Oil, Garlic, Onion, Shrimp, *Add \$3*

## \*Lasagna

- Vegetarian: Alfredo Lasagna w/ Fresh Spinach Mushrooms, Zucchini, Squash (*Add Chicken or Shrimp \$2*)
- Four Layer Meat Lasagna
- Garden Layered Lasagna: Red Plum Tomato Sauce w/ Fresh Zucchini, Yellow Squash, Mushroom, Spinach
- Veggie Stuffed Peppers w/ Rice & Tomato Sauce

## \*Seafood

- Northern Smoked White Fish (Cream Sauce Rainbow Rotini), *Add \$3*
- Fresh Lake Superior White Fish Florentine, *Add \$4*
- Shrimp w/ Caribbean Rice, *Add \$3*
- Honey Glazed Atlantic Salmon w/ Dill Sauce, *Add \$4*

\*Notice: Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

## SIT-DOWN DINNER SERVICE FROM \$65 PER PERSON (SATURDAY) | FROM \$60 PER PERSON (FRIDAY & SUNDAY)

All Include 5 Consecutive Hours Standard Open Bar

### Appetizer Table

- Fresh Cut Vegetables & Ranch Dip
- Assorted Cheese, Salami & Crackers

### Salads (Choose 1)

- Garden Tossed w/ Ranch & Italian
- Caesar Salad, **Add \$1**
- Classic Greek Salad, **Add \$1**
- Italian Antipasto, **Add \$1**
- Michigan Salad w/ Raspberry Vinaigrette, **Add \$1**

### Starches (Choose 1)

- Red Skin Garlic Mashed w/Cheddar
- Duchess Potatoes (Twice Baked)
- Oven Broiled Red Skins w/Sweet Onions
- Special Mashed Potatoes
- Au Gratin (Rich, Cheddar Cheese Sauce)
- Seasoned Rice
- Duchess Potatoes Loaded w/Bacon & Cheese

## ENTREES (ALL UPGRADE FOOD OPTIONS INCLUDE THE PER PERSON PRICE INCREASE)

### \*Vegetarian Entrees

- Alfredo Lasagna, Made w/Garden Fresh Spinach, Mushrooms, Yellow Squash & Zucchini
- Three Cheese Eggplant, Baked w/Mozzarella, Parmesan & Provolone Cheese in a Marinara Sauce
- Two Half Stuffed Green Peppers w/Herbed Rice, Roma Tomato Sauce Garnished w/Parmesan Cheese

### \*Beef Entrees

- 8oz Filet Mignon w/Shitake Mushroom Zip Sauce, **Add \$8**
- 10oz Slow Roasted Prime Rib w/Au Jus - Horsey Sauce, **Add \$6**
- 10oz Choice NY Strip Steak - Char-Grilled, **Add \$6**
- Sliced Black Angus Top Sirloin w/Mushroom Sauce, **Add \$4**

### \*Make It Surf-N-Turf

- Add: 4oz Lobster Tail w/Garlic Butter, **Add \$12**
- Add: Four Jumbo Skewered Shrimp w/Orange Cocktail Sauce, **Add \$6**
- Add: 4oz Salmon Fillet w/Walnut Honey Glaze, **Add \$6**

### \*Combination Plate - 2 Entrees

- 5oz Filet Mignon & 5oz Boneless Chicken Breast, Side by Side, Finished with a Red Pepper, Vidalia Onion, Mushroom Demi Glaze, **Add \$8**
- Sliced Black Angus Roast Beef, Mushroom Sauce or Au Jus, Garnished w/ Scallions with your choice of your favorite Chicken Entree, **Add \$6**
- Your Choice of 1 Chicken Entree Paired with 1 of your favorite Pasta Dishes, **Add \$5**

### \*Seafood Entrees

- Honey Glazed Atlantic Salmon Fillet w/Dill Sauce, **Add \$5**
- Fresh Lake Superior White Fish Florentine w/Fresh Spinach, Sliced Roma Tomatoes, Red Onions & Lemony Light Garlic Sauce, **Add \$5**

\*Notice: Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Additional Hors d'Oeuvres Available

### Vegetables (Choose 1)

- Glazed Belgian Carrots
- Buttered Corn
- California Mixed Vegetables
- Green Bean Almondine
- Steamed Broccoli
- Zucchini/Squash/Red Peppers
- Asparagus & Butter
- Brussels Sprouts & Bacon

## 5 CONSECUTIVE HOURS - STANDARD OPEN BAR

### Domestic Draft Beer (Choose 1)

Bud, Miller, Coors, or Labatt brands.

Wine: Chardonnay, Cabernet, Pinot Grigio, White Zinfandel, Merlot

Liquor: Rum, Vodka, Gin, Spiced Rum, Whiskey, Scotch, Tequila, Schnapps

Soda/Mixers: Pepsi, Diet, Sierra Mist, Ginger Ale, Tonic, Soda, Sour Mix, Lemons, Limes, Swizzles, Cocktail Napkins, Ice, Glassware, N-A Beer, Orange Juice, Cranberry Juice

Upgrades Available, see our upgrades menu.

## POPULAR UPGRADES

Premium Bar .....	\$5 pp
Extra Hour Bar .....	\$3 pp
Chavari Chairs .....	\$4 pp

For All Additional Upgrades Please Ask for an Upgrades Brochure and Beer List

### \*Pork & Lamb Entrees

- Four New Zealand Lamb Chops Grilled w/Lemony Butter & Mint Garnish, **Add \$10**
- Pork Loin Medallions - Cranberry-Orange Glaze or Apple Chutney Sauce

### \*Chicken Entrees

- 1/2 Herb Baked Chicken or BBQ
- Chicken Cordon Bleu Casserole (Smoked Ham, Swiss Cheese, Mushroom Gravy)
- Chicken Breast Florentine (Spinach, Bacon, Sweet Onions Served in Fluffy Rice)
- Chicken Breast Teriyaki
- Tomato & Fresh Basil Chicken Breast
- Chicken Breast Diablo
- Chicken Breast Piccata
- Apple Pecan Chicken Breast
- Apricot Chicken
- Chicken Paprikash w/Sour Cream & Scallions
- Chicken Marsala w/ Mushroom Wine Sauce

## FAMILY STYLE DINNER SERVICE FROM \$65 PER PERSON (SATURDAY) | FROM \$60 PER PERSON (FRIDAY & SUNDAY)

All Include 5 Consecutive Hours Standard Open Bar

### Appetizer Table

- Fresh Cut Vegetables & Ranch Dip
- Assorted Cheese, Salami & Crackers

### Salads (Choose 1)

- Garden Tossed w/ Ranch & Italian
- Caesar Salad, *Add \$1*
- Classic Greek Salad, *Add \$1*
- Italian Antipasto, *Add \$1*
- Michigan Salad w/ Raspberry Vinaigrette, *Add \$1*

### Starches (Choose 1)

- Red Skin Garlic Mashed w/ Cheddar
- Duchess Potatoes (Twice Baked)
- Oven Broiled Red Skins w/ Sweet Onions
- Special Mashed Potatoes

### Starches (cont.)

- Oven Broiled Sweet Potatoes w/ Sweet Onions
- Au Gratin (Rich, Cheddar Cheese Sauce)
- Seasoned Rice
- Duchess Potatoes Loaded w/ Bacon & Cheese
- Scalloped Potatoes

### Vegetables (Choose 1)

- Glazed Belgian Carrots
- Buttered Corn
- California Mixed Vegetables
- Green Bean Almondine
- Buttered Broccoli
- Zucchini/Squash/Red Peppers
- Asparagus & Butter
- Brussels Sprouts

## ENTREES (ALL UPGRADE FOOD OPTIONS INCLUDE THE PER PERSON PRICE INCREASE)

### \*Entrees (Choose 2)

- Sliced Prime Rib w/ Au Jus Zip Sauce, *Add \$5*
- Sliced Black Angus Top Sirloin w/ Mushroom Gravy
- 4 oz Char-Grilled NY Strip Steaks, *Add \$5*
- Medallions of Beef Tenderloin, *Add \$7*
- Herb Baked Chicken
- Apple Pecan Chicken
- Chicken Breast Diablo
- Chicken Breast Florentine
- Chicken Piccata.
- Tomato Basil Chicken
- Chicken Teriyaki
- Chicken Breast Lafayette
- Hawaiian Glazed Pork Loin
- Smoked Baked Ham w/ Pineapple
- Sliced Pork Loin w/ Apple Chutney
- Stuffed Green Peppers (Vegetarian)
- Honey Glazed Atlantic Salmon, W/ Dill Sauce, *Add \$4*
- Chicken Marsala w/ Mushroom Wine Sauce

### \*Pasta Creation (Choose 1)

#### Choice of Pasta

- Bowties - Tri-Color - Angel Hair - Fettuccine - Mostaccioli
- Shells - Wide Egg Noodles
- TriColor Cheese Tortellini, *Add \$1*
- Choice of Ravioli: Cheese - Meat - Lobster, *Add \$4*

#### Choice of Sauce

- Creamy Red Manhattan w/ Mushrooms & Artichokes
- Creamy Alfredo w/ California Mix Vegetables
- Fresh Roma Tomato, Garlic, Onion, Basil, Olive Oil
- Italian Sausage, Peppers, Onions, Tomatoes & Garlic
- Traditional Meat Sauce
- Italian Meatballs, Red Marinara
- Creamy Mac-n-Cheese
- Bacon Mac-n-Cheese, *Add \$1*
- Olive Oil, Garlic, Onion, Shrimp, *Add \$3*

## RESERVATION INCENTIVES

Reserve your wedding within 1 week of initial appointment & choose 1 complimentary package.

### Package #1

#### Hot Hors D'Oeuvres

- BBQ. Meatballs
- Assorted Sausages

### Package #2

#### Late Night Snack

- French Bread Pizza w/ Pepperoni
- Coney Island Hot Dogs w/ Chili

### Package #3

#### Your Choice

- Choice of 1 Hors D'Oeuvres & 1 Late Night Snack

### Weddings from January to April

Have your Reception In the Month of January through April and Receive

- Premium Bar, Choose 1 Appetizer & 1 Late Night Snack from our Incentive Packages
- Complimentary Premium Bar Upgrade for our Home Town Heroes! All Active Armed Forces, Police, Fire, Nurses & EMT!

### Additional Hors d'Oeuvres Available

## OUR PACKAGES

All room rentals below require a minimum spend, based on the per person pricing and addons. Our pricing includes 5 consecutive hours Standard Open Bar.

### 2ND FLOOR GRANDE BALLROOM

(Up to 500 Guests)

Friday or Sunday (no minimum guests)  
 \$10,000 | Minimum Spend  
 \$55 | Grande Buffet Per Person  
 \$60 | Family Style Per Person  
 \$60 | Sitdown Style Per Person

Saturday (no minimum guests)  
 \$11,000 | Minimum Spend  
 \$60 | Grande Buffet  
 \$65 | Family Style  
 \$65 | Sitdown Style

Extra Hour of Bar Service is Required for Balcony Level Cocktail Hour

### 4TH FLOOR CRYSTAL BALLROOM

(Up to 350 Guests)

Friday or Sunday (no minimum guests)  
 \$9,000 | Minimum Spend  
 \$55 | Grande Buffet  
 \$60 | Family Style  
 \$60 | Sitdown Style

Saturday (no minimum guests)  
 \$10,000 | Minimum Spend  
 \$60 | Grande Buffet  
 \$65 | Family Style  
 \$65 | Sitdown Style

Extra Hour of Bar Service is Required for Balcony Level Cocktail Hour

### WEDDING DAY AMENITIES

*Included with The Lafayette Grande Buffet, Sit Down Dinner, or Family Style Dinner*

- Champagne Toast for Head Table
- Cutting of the Wedding Cake
- Serving of the Bride & Groom

#### Table Linens

- White Tablecloths & Choice of Colored Napkin
- White or Black Table Skirting for Common Tables

### 1ST FLOOR LAFAYETTE BALLROOM

(Up to 150 Guests)

\$3,500 | Minimum Spent

### Ceremony Fee \$500

\$500 Ceremony Fee Includes  
 30 to 40 Minute Ceremony  
 1 Hour Wednesday or Thursday  
 Rehearsal  
 White Chairs

### FRIDAY OR SUNDAY SPECIAL!

Chivari Chairs Only \$2 per person!

### 5 CONSECUTIVE HOURS - STANDARD OPEN BAR

Domestic Draft Beer (Choose 1)  
 Bud, Miller, Coors, or Labatt brands.

Wine: Chardonnay, Cabernet, Pinot Grigio, White Zinfandel, Merlot

Liquor: Rum, Vodka, Gin, Spiced Rum, Whiskey, Scotch, Tequila, Schnapps

Soda/Mixers: Pepsi, Diet, Sierra Mist, Ginger Ale, Tonic, Soda, Sour Mix, Lemons, Limes, Swizzles, Cocktail Napkins, Ice, Glassware, N-A Beer, Orange Juice, Cranberry Juice

Upgrades Available, see our upgrades menu.

### \*SPECIAL PRICING MONDAY TO THURSDAY\*

Grande Buffet Menu \$50 per person  
 Sit-Down Service \$55 per person  
 Family Style Service \$55 per person

### POPULAR UPGRADES

Premium Bar ..... \$5 pp  
 Extra Hour Bar ..... \$3 pp  
 Chavari Chairs ..... \$4 pp

For All Additional Upgrades Please Ask for an Upgrades Brochure and Beer List

### DINNER SERVICE PRICING & DETAILS

Discounts Do Not apply for certain Holiday Weekends  
 Per person pricing varies based on selections and meal type  
 \$2.00 Discount for Non-Alcoholic Events

#### Details

20% Service Charge  
 6% Sales Tax  
 \$2,000.00 Non-Refundable Booking Fee is Required to Secure Event Date  
 Two \$1,000.00 Non-Refundable Payments are Due 180 & 90 Days Before Event  
 Full Payment, Final Guest Count & Menu Selections are Due 10 Days Before Event  
 We Accept Cash, Certified Funds, Checks, and Credit Card Payments  
 All Fees & Payments are Non-Refundable

## FACILITY POLICIES

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*Abuse of our rules or policies may result in termination of your event.*

When using our ballrooms, we ask our hosts and guests to please respect our historic facility. Our rules and policies are in place to help preserve the building, guest safety, and ensure a pleasant experience for current and future guests.

### **Rules**

No outside food or beverage is permitted. Including chocolate fountains (this one time, we had a guest knock their fountain over once, wow it sure was a disaster). See Cake in our Policies.

Please, please do not rearrange, move or remove any furniture or artwork. We will set up tables/rooms in a way that meets the needs of your guests and makes the facility look amazing. Also, no last minute changes or more tables will be made/set up during events.

**To promote safety:** Glitter, confetti, flower petals (roses too), rice, potpourri, stones, sand, fake snow, real snow, rocks, balloons, bird seed, ribbon paper, sprinkles, paper airplanes, lavender buds, pom-poms. Some of these items will hurt guests, put out eyes, and create a slip hazard on our gleaming floors. Balloons float to the ceiling, and they're hard to get down.

The following decorations will not be permitted: Fog machines, excessive flames, or smoke. Excessive smoke and fog machines will set off the fire alarm, which will result in the fire department responding and levying fines for a false alarm.

To preserve our facility: You may not staple, duct tape, tack, pushpin, art gum, double-sided tape anything to walls, floors, trim, light fixtures, bars, doors or ceiling grids.

**Children:** Kids are more than welcome to participate in the celebrations, however, for their safety, we ask the following of all parents/guardians/caretakers: Watch your children like you're a hawk. Our stairs are wooden, terrazzo, and marble, a tumble down the stairs will cause an injury, do not let your children run or play on or near the stairs. There is no playing or running in the ballrooms, bathrooms, elevator, kitchens, bars, or outside. Our lawyers say we have to use the following phrase in capital letters; CHILDREN MUST BE UNDER ADULT SUPERVISION AT ALL TIMES.

Do not pull the fire alarm, do not pull the fire alarm, the fire department will respond, and fine you. However, in the event of a fire, please pull the fire alarm and proceed to the stairs calmly.

### **Policies**

Your access to your rented ballroom(s) begins at 9 a.m. the day of the event. There are no exceptions to this rule. If you're having a ceremony here, you are permitted 1 hour of rehearsal time, no decorations.

**Entertainment.** All entertainment should be set-up at least a half hour before the guests arrive, and stop a half hour after the bar closes. There are no last calls. We will not serve alcohol to minors, intoxicated or disorderly persons. We reserve the right to refuse bar service to anyone.

Once the bar closes, you have 1 hour to remove your decorations, including centerpieces. This policy includes DJ's and entertainment set-ups. Additional charges may occur if you fail to comply.

**Cake.** While we offer cakes and cake service, you're permitted to bring in a cake or other desserts. It must be delivered and set up on the day of the event.

We must approve all centerpieces and decorations before the event for the safety of your guests. Please schedule all outside vendor appointments must in advance at our availability.

Decorations are permitted in the rented ballroom(s) only. Foyer, Entrances, Elevator, stairwell are off limits.

No excess damage to our facility. We will charge you for any damage to our facility.

Disclaimer: The Lafayette Grande is not responsible for any damaged, lost or stolen property.

We want your event to be so much fun, but not at the expense of safety. Abuse of our rules or policies may result in termination of your event.

This form must be turned in no later than 10 days before your event.

Event \_\_\_\_\_

Date of Event \_\_\_\_\_

## GUEST COUNT & SCHEDULE

Please enter the number of guests, and times of your event.

Adults \_\_\_\_\_

Kids (3 to 10 years 1/2 Price) \_\_\_\_\_

Kids under 3 (free) \_\_\_\_\_

Vendors (Eating 1/2 Price) \_\_\_\_\_

Sit Down Meal Price \_\_\_\_\_

Event Times \_\_\_\_\_

Dinner Time \_\_\_\_\_

Bar Time \_\_\_\_\_

YES | NO Ceremony in Ballroom (Rehearsal, 1 Hour Room Use Before Reception Begins) \$500

## UPGRADES & ADD-ONS

Please check the box for your selections.

Select One

Deluxe Package add \$11 per person

Golden Package add \$18 per person

Select One

Bar Extra Serving Time is \$3 per hour, per person

Select One

Premium Bar Liquor, add \$5 per person

Ultimate Bar Liquor, add \$8 per person

Michigan Select Bar Liquor, add \$8 per person

YES | NO Add 1 Hour for Balcony Cocktail Hour (Grande or Crystal Ballrooms Only)

Extra Beer \_\_\_\_\_

Extra Liquor \_\_\_\_\_

Extra Wine \_\_\_\_\_

Champagne Toast (All Guests) \$3 per person

## YOUR APPETIZERS & MEAL

Please fill in all selections below.

Incentive Appetizer \_\_\_\_\_  
(When Qualified)

Premium Appetizer \_\_\_\_\_  
(Additional)

MEAL TYPE  
Circle One

BUFFET

FAMILY STYLE

SIT-DOWN

FOOD STATIONS

APPETIZERS

Entree 1 \_\_\_\_\_

Starch \_\_\_\_\_

Entree 2 \_\_\_\_\_

Vegetable \_\_\_\_\_

Entree 3 \_\_\_\_\_

Salad \_\_\_\_\_

ADD-ONS  
Circle One

CAKE

CUPCAKES

PIES

CANDY TABLE

OTHER \_\_\_\_\_

Late Night Snacks \_\_\_\_\_  
(When Qualified)

Dessert \_\_\_\_\_  
(Additional)

## LINENS, SETTINGS & DECOR

Please fill in all selections below.

# Of Guest Tables \_\_\_\_\_

White Linen Tablecloths (Included) \_\_\_\_\_  
(Ivory or Black are \$6 each)

Head Table Size \_\_\_\_\_

Linen Napkin Color \_\_\_\_\_

Floor Plan - Chairs \_\_\_\_\_

ENTERTAINMENT

BAND

DJ

PHOTOBOOTH

OTHER \_\_\_\_\_

### UPGRADES

PACKAGES | FANCY APPETIZERS | LATE NIGHT SNACKS | DESSERTS

#### GOLDEN PACKAGE | ADD \$18 PER PERSON

- 6 Hours of Open Ultimate or Michigan Select Bar Service
- Gold Chivari Chairs

##### *Appetizer (choose 2)*

- Shrimp Cocktail
- Smoked Salmon
- Teriyaki Chicken Kabobs
- Spinach Feta Puffs

##### *Late Night Snack*

- French Bread Pizza
- Coney Island Hot Dogs with Chili

#### DELUXE PACKAGE | ADD \$11 PER PERSON

- 6 Hours of Open Premium Bar
- Gold Chivari Chairs

##### *Appetizer (choose 1)*

- Whole Smoked Salmon Display
- Shrimp Cocktail
- Chicken Teriyaki Skewers
- Spinash Feta Puffs

##### *Late Night Snack*

- French Bread Pizza
- Coney Island Hot Dogs with Chili

#### COLD HORS D'OEUVRES

- Smoked Salmon Pate on Cucumber Slice..... \$3
- Boucheron Ham Rolls ..... \$2
- Shrimp/Cocktail Sauce - Lemon Wedges ..... \$4
- Snow Crablegs ..... *\$MP*
- King Crablegs ..... *\$MP*
- Oysters on the Half Shell ..... *\$MP*
- Deviled Eggs ..... \$3
- Prosciutto Pinwheels in Puff Pastry ..... \$3
- Caprese Kabob ..... \$3
- Greek Pasta Salad w/ Feta Cheese & Kalamata Olives... \$3
- Roasted-Red-Green-Yellow Peppers w/ Sautéed Onions & Garlic in Olive Oil ..... \$4
- Pita Wedges w/ Hummus, Tzatziki, & Tabouleh ..... \$4
- Mexican Fiesta: (Guacamole, Fresh Salsa, Jalapeno Cheddar Cheese & Assorted Tostitos) ..... \$4
- Italian Bruschetta, Served w/ Garlic Toast Points..... \$3
- Salmon Lox, Cream Cheese, Capers & Red Onions..... \$3
- Charcuterie Boards ..... \$3 & \$5

#### HOT HORS D'OEUVRES

- Spinach Feta Puffs..... \$3
- Mini Ruebens (Open Face) ..... \$2
- Shrimp or Scallop wrapped in Bacon ..... \$4
- Mini Beef Tenderloin Kabob w/ Green Pepper ..... \$5
- Stuffed Potato Skins w/ Sour Cream ..... \$4
- Assorted Sausages w/ Pepper & Onions ..... \$3
- Meatballs, Choice of Sauce, Danish, BBQ, Sweet-n-Sour Sauce or Mushroom Sauce ..... \$3
- Chicken Breast Teriyaki w/ Pineapple Kabobs and Green Pepper ..... \$4
- Escargots Parisienne served w/ Toasted French Rounds.. \$5
- Smoked Sausage in Puff Pastry..... \$3
- Mini Chinese Egg Rolls ..... \$3
- Wing Dings w/ BBQ, Hot Sauce & Ranch ..... \$5
- Chicken Satay w/ Thai Peanut Sauce ..... \$4
- Spinach & Artichoke Dip Served w/ Pita Triangles.. \$3
- Chicken Quesadillas ..... \$3
- Chicken Tenders w/ Ranch Dip ..... \$4
- Lamb Chops Grilled w/ Lemon Butter ..... \$5
- Pig Roast (Texas or Hawaiian)..... \$600

#### LAFAYETTE GRANDE LATE NIGHT SNACKS

- Slider Hamburgers, \$3 per person
- French Bread Pizza, \$3 per person
- Coney Dogs, \$3 per person

##### *Brats, \$3 per person*

- Sauerkraut - Spicy Mustard

##### *Nacho Chips, \$3 per person*

- Cheese - Salsa - Jalapenos

Additional Hors d'Oeuvres Available

## LAFAYETTE GRANDE DESSERTS

- Ice Cream Sundae Bar, *\$4 per person*
- Gourmet Chocolate Chip Cookies, *\$2 per person*
- Chocolate Dipped Strawberries, *\$2 per person*
- Wedding Cupcakes, *\$3 per person*
- Strawberry Sundae, *\$3 per person*
- Hot Fudge Brownie Delight, *\$4 per person*
- Mini Canolis (Dipped in Chocolate & Sprinkles), *\$2 per person*

*person*

- Fresh Fruit Platter, *\$2 per person*
- Assorted Finger-Grabbin Desserts, *\$6 per person*

***Banana's Foster Station, \$4 per person***

- Served w/ French Vanilla Ice Cream

***Assorted Layer Cake Station, \$6 per person***

- Five Layer Chocolate Cake
- Carrot Cake
- Key Lime
- Chocolate Fudge Cake, etc

***Assorted Cheese Cake Station, \$6 per person***

- Cheesecake w/ Strawberries
- Chocolate Chip
- Swirl Cheesecake, etc.

Many other bakery items available, ask for details & pricing.



## UPGRADES

BAR &amp; BEVERAGE SERVICE | DECORATIONS &amp; MORE

EXTRA BAR TIME - 1 HOUR, ADD \$3 PP

## PREMIUM BAR | ADD \$5 PER PERSON

- Bacardi Rum
- Captain Morgan's Spiced Rum
- Tito's Vodka
- Beefeater Gin
- Jack Daniels Whiskey
- Canadian Club Whiskey
- Dewar's Scotch
- Johnny Walker Red Scotch
- Margaritaville Tequila

## ULTIMATE BAR | ADD \$8 PER PERSON

- Bacardi Rum
- Captain Morgan's Private Stock
- Grey Goose Vodka
- Bombay Sapphire Gin
- Crown Royal Whiskey
- Maker's Mark Bourbon
- Glenlivet Scotch
- 1800 Responado Tequilla
- Remy Martin V.S.O.P.

## MICHIGAN SELECT BAR | ADD \$8 PER PERSON

- Mayor Pingree Rye Whiskey
- Detroit City Butchers Cut Bourbon
- Two James Vodka
- Valentine Vodka
- Davy Jones Rum
- Doctor Bird Jamaica Rum
- Petoskey Stone Gin
- We have several Tequila's to choose from

## TEQUILA BAR | \$350

- Patron
- Don Julio
- Casamigos
- Milagro
- Teremana

## BOURBON BAR | \$400

- Jefferson Reserve
- Woodford Reserve
- Angel Envy
- Michter's
- Buffalo Trace
- Knob Creek

## OTHER UPGRADE OPTIONS | PLEASE INQUIRE

- Import & Domestic or Microbrews
- Limo Ride Appetizers (Platters are available for Limos)
- Specialty Liquor can be purchased per bottle.

## MARTINI BAR | \$400

- Assorted Flavors of Stoli & Van Gogh Vodkas
- "Dirty, Cosmos, Espresso, Chocolate & Appletini"

## ADDITIONAL DECORATIONS

- Charger Plates (Gold), \$2 *per person*
- 85" x 85" Linen Tablecloths, Black or Ivory, \$10 *per table*
- 52" x 52" Linen Overlay Tablecloths in Most Matching Napkin Colors, \$10 *per table*
- Gold Chivari Chairs, \$4 *per person*
- White Floor-Length Round Linen, \$15 *per table*
- Ivory or Black Floor-Length Round Linen, \$20 *per table*

## BUBBLY BAR | \$300

- Brut, Spumante, Persecco & Sparkling Wines
- Assorted Fruits, Berries, & Flavors

## COFFEE BAR | \$250

- Assorted Flavored Creams
- Kahlua
- Bailey's Irish Cream

Extra Bar Time - 1 Hour, add \$3 per person

Additional Hors d'Oeuvres Available