

# **CAFE ESCADRILLE** *A la Carte Menu*

## **HORS D'OEUVRES PASSED OR TABLED**

Price Per Piece

### **HOT ITEMS**

Spinach Spanakopitas  
Artichoke Hearts with Goat Cheese and House Marinara  
Potato Pancakes with Applesauce and Sour Cream  
Potato Pancakes with Smoked Salmon  
Chicken Satays with Honey Mustard Glaze  
Boneless Buffalo Chicken Bites with Blue Cheese Dipping Sauce  
Duck Confit Crostinos  
Wok Seared Peking Ravioli with Scallion Soy Sauce  
Cheese Arancini with Fontina & Parmesan. House Marinara  
Swedish or Italian Meatballs  
New Zealand Lamb Chop Lolly Pops  
with Mint Sauce or Grain Mustard

Tenderloin of Beef Medallions Au Poivre, Crostini  
Mini Beef Wellington, Liver Paté, Puff Pastry  
Beef Teriyaki Skewers  
Cocktail Franks in a Blanket  
Stuffed Mushrooms with Seafood Stuffing  
Sea Scallops Wrapped in Smoked Bacon  
Jonah Crab Cakes with Remoulade Sauce  
Clams Casino  
Oyster Rockefeller  
Coconut Shrimp with Sweet Thai Dipping Sauce  
Korean Barbeque Glazed Shrimp with Scallions

### **COLD ITEMS**

Tomato Basil Crostinos  
Buffalo Mozzarella Bruschetta with Basil and Tomato  
Baked Brie on a Baguette with Almonds and Raspberry Coulis  
Deviled Eggs  
Mini Lobster Salad Roll  
Smoked Salmon Canapes on Rye

Tuna Sashimi on English Cucumber with Wasabi Garni  
Ahi Tuna Spoons, Sesame Seaweed, Ponzu  
Iced Cocktail Shrimp  
Littleneck Clams on the Half Shell  
Oysters on the Half Shell  
\* Reverse California Rolls with Soy Ginger Sauce

Quantities of 24 or more must be ordered. Minimum purchase of 100% of your final count.

\* 100 piece minimum

## **DECORATIVE HORS D'OEUVRES DISPLAYS**

Price per Person

### **RAW BAR (150 pieces)**

*Your Selection of Cocktail Shrimp, Littleneck Clams on the Half Shell, and Oysters on the Half Shell.*

### **CRUDITE and DIP**

*A Colorful Array of Fresh Vegetables Including Summer and Zucchini Squash, Cherry Tomatoes, Sweet Red and Green Peppers, Carrots, Cauliflower and Broccoli. Served with Two Dips.*

### **CHEESE and FRUIT**

*A Selection of International and Domestic Cheese Including Harvarti, Jarlsberg, Smoked Gouda, Vermont Cheddar and Swiss Served with Imported Crackers and Garnished with Black and Green Seedless Grapes, Fresh Seasonal Melons and Strawberries.*

### **ANTIPASTO FEAST (20 person minimum)**

*Prosciutto Di Parma, Salami Superesetta, Mozzarella, Asiago and Fontina Cheeses, Marinated Mushrooms, Roasted and Marinated Peppers, Grilled Vegetables, Artichoke Quarters, Calamari Rings, Prince Edward Island Mussels Steamed in Garlic and Vermouth, Anchovies, Olives, Pepperoncini, Focaccia and Herbed Oils.*

### **MEDITERRANEAN STATION (20 person minimum)**

*Hummus, Bulghur Tabbouleh, Baba Ghanoush, Minted Cous Cous Salad, Tadziki, Grilled Vegetables, Black Olives and Feta Cheese Served with Toasted Pita Chips and Caramelized Onion Bread Sticks.*

### **HUMMUS AND PITA CHIPS STATION**

*Freshly Made Hummus with Fried Pita Chips.*

(Minimum purchase of 80% of the final count.)

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*Gluten Free Options Available*

 **CAFE ESCADRILLE**  
*A la Carte Menu*

**STARTERS AND INTERMEZZO**

Price Per Person

**APPETIZERS**

**Medley of Fresh Fruit** *with Lemon or Raspberry Sorbet*  
**Stuffed Artichoke Hearts** *with Goat Cheese and House Marinara*  
**Clams Casino**  
**Oysters Rockefeller**  
**Shrimp Cocktail**

**PASTA**

**Ziti Marinara and Fresh Basil**  
**Penne Bolognese** *with Veal, Beef and Pork*  
**Ricotta Cheese Ravioli** *with Fresh Marinara Sauce*  
**Tortellini Fromage** *with Chopped Tomato, Basil and Prosciutto*

**SOUPS**

**Escadrille Clam Chowder**  
**Baked French Onion Soup Au Gruyere**  
**Chicken with Wild Rice**  
**Lemon Chicken**  
**Minestrone**  
**Wedding Soup** *with Baby Meatballs*  
**Escarole Soup** *with Cous Cous and Parmesan Grated Tableside*

**SALADS**

**Escadrille Salad** *with House Dressing*  
**Wedge Salad** *Iceberg Lettuce, with Crumbled Blue Cheese Dressing and Bacon*  
**Award Winning Tossed Caesar Salad**  
**Whole Leaf Caesar Salad** *with Cheese Crostino and White Anchovy*  
**Caprese Salad** *with Vine Ripe Tomatoes, Fresh Mozzarella, Field Greens, and Balsamic Dressing*  
**Greek Salad** *with Feta Cheese and Lemon Greek Dressing*  
**Endive, Radicchio and Arugula** *tossed with Blue Cheese and Champagne Vinaigrette*  
**Mesclun Green Salad** *with Toasted Walnuts, Sundried Cranberries and Crumbled Gorgonzola Cheese. Raspberry Vinaigrette*  
**Antipasto Salad** *to include Romaine, Provolone, Imported Prosciutto, Supressetta, Roasted Pepper, Olives, Marinated Artichoke and Mushroom, Balsamic and Olive Oil*

**INTERMEZZO**  
**(Sorbet)**

**Lemon or Raspberry**  
**Blood Orange**  
**Champagne**  
**Vin Brulee**

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# CAFE ESCADRILLE

## *A la Carte Menu*

### **DINNER ENTRÉES**

*All Entrées are served with Fresh Bread and Butter and Chef's Choice of Starch and Vegetable, Coffee and Tea.*

#### **BEEF**

**Sliced Roast Tenderloin of Beef** with Bordelaise Sauce  
**Roast Prime Rib of Beef** *Au Jus*  
**Roast Sliced Sirloin of Beef** with Chasseur Demi Glace  
**Grilled 14 oz. New York Sirloin Steak** Certified Angus Matre D'Hotel  
**Grilled 10 oz. Filet Mignon** with Béarnaise or Bordelaise Sauce  
**Petit Filet Mignon with Two Baked Stuffed Shrimp** with Béarnaise Sauce  
**Petit Filet Mignon with Scallops**  
**Petit Filet Mignon and Statler Chicken Breast**  
**Petit Filet Mignon with Lobster Louis The XIV** with Béarnaise Sauce  
**Roast Rack of Australian Lamb** Herb Crusted with Minted Demi Glace  
**Coriander Roasted Loin of Pork** with Apple Chutney and Sage Gravy  
**Roasted Stuffed Sirloin of Veal** with Spinach, Mushroom, Garlic and Madeira Demi Glace  
**Grilled Center Cut Veal Chop** served over Spinach with Shiitake Mushroom Demi Glace

#### **POULTRY**

**Chicken Escadrille**  
*Boneless and Skinless Chicken Breast Stuffed with Garlic Roasted Wild Mushrooms and Spinach with Fennel Cream.*  
**Stuffed Chicken Breast Valencia**  
*With a Parmesan-Saffron Risotto and Supreme Sauce. Served with a Broiled Tomato Crown and Fresh Vegetable.*  
**Stuffed Chicken Breast**  
*Roasted Boneless, Skinless Chicken with a Flavorful Bread Stuffing. Served with Mashed Potato and Velouté Sauce.*  
**Chicken Fontina** topped with Imported Prosciutto, Spinach, Artichoke, and Fontina Cheese, Madeira Demi Glace  
**Boneless Breast of Chicken Française** with Parmesan Cheese  
**Breast of Chicken Piccata** with a Lemon-Caper White Wine Sauce  
**Breast of Chicken Marsala** with Mushrooms and Marsala Demi Glace  
**Roasted Statler Chicken Breast** with Wild Mushroom Sauce with Madeira Wine  
**Roasted Half Duckling A L'Orange** with Braised Red Cabbage  
**Whole Roasted Turkey Breast** with Stuffing, Cranberry Sauce and Sage Gravy

#### **VEGETARIAN**

**Vegetarian Primavera Ravioli** Roasted Vegetable Ravioli with a Fresh Vegetable Marinara Sauce  
**California Penne Primavera** Tossed with Asparagus and Sundried Tomato, Primavera Vegetable Sauce  
**Mushroom Risotto** with Asparagus  
**Roasted Vegetable Stack**

#### **SEAFOOD**

**Grilled Swordfish Steak** with Lemon Dill Butter  
**Asian Barbeque Glazed Tuna Steak** with Jasmine Rice Medley  
**Baked Stuffed Shrimp**  
**Baked Sea Scallops** Rolled in Cracker Crumbs and Butter  
**Baked Stuffed 2 Lb. Lobster**  
**Fresh Baked Boston Scrod**  
**Baked Stuffed Fillet of Sole with Seafood Stuffing** topped with light Lobster Bisque  
**Grilled Atlantic Salmon** with a Balsamic Glaze or Dill Cream

**Please note:** If more than one entrée choice is selected for dinner function, client must provide a detailed listing with the entrée's selected for each guest. Client also must provide tent cards with meal choices noted on tent card\*. Up to three entrée selections may be selected for an event. We can only offer three (3) selections from the entrée list.

 **CAFE ESCADRILLE**  
*A la Carte Menu*

**DINNER BUFFET**

(35 Guest Minimum)

***OUR DINNER BUFFET INCLUDES:***

***FRESHLY BAKED ROLLS WITH BUTTER***

***SALAD SERVED***

*Your choice of our Award Winning Caesar Salad, Wedge Salad or our Escadrille Salad*

***SELECT FOUR ENTRÉES***

<i>Chicken Française</i>	<i>Baked Scrod</i>
<i>Chicken Marsala</i>	<i>Atlantic Salmon</i>
<i>Chicken Piccata</i>	<i>Stuffed Fillet of Sole</i>
<i>*Roast Sirloin Chasseur</i>	<i>Ricotta Ravioli Marinara</i>
<i>*Roast Prime Rib Au Jus</i>	<i>Pasta Primavera</i>
<i>**Roast Tenderloin of Beef</i>	<i>Penne Carbonara</i>
<i>*Roast Turkey</i>	<i>Primavera Ravioli</i>
<i>*Virginia Baked Ham</i>	

***A VEGETABLE & A STARCH***

***VEGETABLE CHOICES***

*\* Asparagus Bundles*  
*Medley of Fresh Vegetables*  
*Sugar Snap Peas with Red Peppers*  
*Green Beans*  
*Glazed Fresh Carrots*  
*Buttered Peas and Carrots*  
*Zucchini & Summer Squash (with tomato, basil & onion)*  
*Broccoli Au Gratin*  
*Broccoli Milanaise*  
*Roasted Brussels Sprouts*  
*Cauliflower Milanaise*

***STARCH CHOICES***

*\* Baked Potato With Fixings*  
*Roasted Garlic Red Bliss*  
*Roasted Sweet Potatoes*  
*Delmonico Potatoes*  
*Potato Au Gratin*  
*Potato Trio*  
*Plain or Garlic Mashed*  
*Duchess Potato*  
*Herbed Rice Pilaf*  
*Steak Fries*  
*Sweet Potato Fries*

***CHEF'S CHOICE DESSERT***

***COFFEE, DECAF & TEA***

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*Gluten Free Options Available*

# **CAFE ESCADRILLE** *A la Carte Menu*

## **BANQUET DESSERT SELECTIONS**

All desserts are made in house by our talented Pastry Chefs.  
Price Per Person

### **CAFE ESCADRILLE SPECIALTY DESSERTS**

#### **Escadrille Viennese Table**

*Assortment of Miniature Pastries, Tortes, Flans, Sliced Fresh Seasonal Fruit and your choice of Crêpes Donaldo, Cherries Jubilee or Bananas Foster*

#### **Escadrille Petit Viennese Table**

*Assortment of Miniature Pastries, Tortes, Flans, Sliced Fresh Seasonal Fruit*

#### **Escadrille Chocolate Fountain Fondue Display (60 guests minimum)**

#### **Escadrille Sundae Bar and Confections (40 guests minimum)\***

*Richardson's Vanilla, Chocolate, Strawberry Ice Cream, Hot Fudge, Butterscotch Sauce, Strawberry Sauce, Whipped Cream, M & M's, Reese's Pieces, Crushed Health Bar or Oreo Cookie*

### **INDIVIDUAL PLATED DESSERT CHOICES**

#### **Cafe Escadrille's Signature Ice Cream Puff**

*Pastry Puff Filled with Richardson's Cappuccino or French Vanilla Ice Cream, Smothered with Hot Fudge, Served with Whipped Cream and Toasted Almonds*

#### **Chocolate Cake**

*Midnight Chocolate Layer Cake with a Rich Chocolate Icing*

#### **Crème Brûlée**

*Rich Custard Topped with a Brittle Layer of Caramelized Sugar*

#### **Chocolate Mousse**

#### **Fresh Fruit Tart**

*Seasonal Fruit and Berries, Pastry Cream, Sweet Pastry Crust and Fruit Coulis*

#### **New York Style Cheesecake**

*Served with Crushed Strawberry Sauce*

#### **Hot Fudge Ghirardelli Brownie Sundae**

*Ghirardelli Double Dark Chocolate Brownie Topped with the Finest Hot Fudge, Richardson's French Vanilla Ice Cream and Oreo Sprinkles*

#### **Assorted Mini Pastries With Sliced Fresh Fruit**

#### **Fresh Baked Cookies and Brownies with Sliced Fresh Fruits**

*As An Accompaniment To Dessert*

#### **Sorbet**

#### **Fresh Berries with Grand Marnier Served over Angel Food Cake**

#### **Platter of Fresh Fruit and Berries**

*As An Accompaniment To Dessert*

### **SEASONAL DESSERT SPECIALS**

*Please Inquire About Our Very Own Pastry Chef's Dessert Creations*

### **ESCADRILLE'S DESIGNER CAKES & CUPCAKES**

#### **Custom Designed For You Personally by Our Very Own Pastry Chef**

*Add Richardson's Vanilla Ice Cream in a Chocolate Basket on a Hand Painted Plate with Sauces*

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**CAFE ESCADRILLE**  
*A la Carte Menu*  
**DESIGNER CAKES**

**ESCADRILLE RASPBERRY CHAMBORD**

*Chocolate cake layered with fresh raspberries and dark chocolate mousse.  
 Each layer is soaked with Chambord Liqueur Royal Deluxe and iced with butter cream frosting.*

**BAVARIAN ALMOND CAKE**

*Rich almond chiffon cake with two layers of Bavarian cream. Iced in French vanilla butter cream.*

**CHOCOLATE CHIP CANNOLI**

*Chocolate cake layered with chocolate chip cannoli filling.*

**STRAWBERRY GRAND MARNIER**

*Golden vanilla cake layered with sliced fresh strawberries and white chocolate mousse.  
 Each layer is soaked with Grand Marnier and covered with butter cream frosting.*

**SCHOKOLADE (Chocolate Mousse)**

*A rich, moist, chocolate cake layered with a semi sweet European chocolate mousse filling, raspberry jam on the bottom.*

**ESCADRILLE RUM CAKE**

*Golden vanilla cake, flavored with rum, with a layer of vanilla and chocolate Italian pastry cream.*

**LEMON-RASPBERRY CAKE**

*Lemon cake with raspberry mousse filling.*

**TROPICAL CAKE**

*Golden cake with a mango mousse filling with or without fresh berries.*

**CARROT CAKE**

*Moist, gently spiced cake with a cream cheese frosting.*

**RED VELVET CAKE**

*With cream cheese frosting.*

**CAKE FLAVORS**

Golden Vanilla  
 Vanilla Chiffon  
 Lemon Chiffon  
 Almond Chiffon  
 Chocolate Sponge  
 Marble-Vanilla Swirled with Chocolate  
 Red Velvet  
 Carrot Cake  
 Funfetti

**FILLING CHOICES**

Vanilla Frosting  
 Chocolate Frosting  
 Cream Cheese Frosting  
 Chocolate Mousse  
 White Chocolate Mousse  
 Mocha Mousse  
 Raspberry Mousse  
 Mango Mousse  
 Bavarian Cream-with or Without Berries

**DECORATING STYLES**

Traditional  
 Basket Weave  
 Swiss Dot  
 Floral Spiral  
 Fluted Bell  
 Rolled Fondant  
 Other

*This list of choices represents just a few of the varieties of cakes that we offer.  
 You have a unique opportunity to choose exactly the look and flavor of your wedding cake.  
 Additional charges may apply to cakes with extensive details and flavor.*

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