

# CAFE ESCADRILLE

## *Shower Buffet Menus*

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

Price Per Piece

#### **HOT ITEMS**

Spinach Spanakopitas ..... 3.25	Tenderloin of Beef Medallions Au Poivre, Crostini ..... 3.75
Artichoke Hearts with Goat Cheese and House Marinara..... 3.25	Mini Beef Wellington, Liver Paté, Puff Pastry ..... 4.00
Potato Pancakes with Applesauce and Sour Cream ..... 3.25	Beef Teriyaki Skewers ..... 3.00
Potato Pancakes with Smoked Salmon ..... 3.75	Cocktail Franks in a Blanket ..... 3.00
Chicken Satays with Honey Mustard Glaze..... 3.25	Stuffed Mushrooms with Seafood Stuffing ..... 3.25
Boneless Buffalo Chicken Bites with Blue Cheese Dipping Sauce..... 3.25	Sea Scallops Wrapped in Smoked Bacon..... 4.00
Duck Confit Crostinos ..... 4.00	Jonah Crab Cakes with Remoulade Sauce ..... 4.00
Wok Seared Peking Ravioli with Scallion Soy Sauce ..... 3.25	Clams Casino ..... 3.75
Cheese Arancini with Fontina & Parmesan. House Marinara..... 3.50	Oyster Rockefeller ..... 3.75
Swedish or Italian Meatballs ..... 3.00	Coconut Shrimp with Sweet Thai Dipping Sauce ..... 4.25
New Zealand Lamb Chop Lolly Pops	Korean Barbeque Glazed Shrimp with Scallions ..... 4.25
with Mint Sauce or Grain Mustard ..... 5.25	

#### **COLD ITEMS**

Tomato Basil Crostinos..... 3.25	Tuna Sashimi on English Cucumber with Wasabi Garni ..... 4.00
Buffalo Mozzarella Bruschetta with Basil and Tomato ..... 3.25	Ahi Tuna Spoons, Sesame Seaweed, Ponzu..... 4.25
Baked Brie on a Baguette with Almonds and Raspberry Coulis.... 3.00	Iced Cocktail Shrimp..... 4.00
Deviled Eggs ..... 3.00	Littleneck Clams on the Half Shell ..... 3.50
Mini Lobster Salad Roll..... 4.75	Oysters on the Half Shell ..... 4.00
Smoked Salmon Canapes on Rye ..... 3.75	* Reverse California Rolls with Soy Ginger Sauce ..... 3.25

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

<b>RAW BAR (150 pieces)</b> .....	<b>500.00</b>
<i>Your Selection of Cocktail Shrimp, Littleneck Clams on the Half Shell, and Oysters on the Half Shell.</i>	
<b>CRUDITE and DIP</b> .....	<b>5.00</b>
<i>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.</i>	
<b>CHEESE and FRUIT</b> .....	<b>7.00</b>
<i>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.</i>	
<b>ANTIPASTO FEAST (20 person minimum)</b> .....	<b>19.95</b>
<i>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.</i>	
<b>MEDITERRANEAN STATION (20 person minimum)</b> .....	<b>9.95</b>
<i>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.</i>	
<b>HUMMUS AND PITA CHIPS STATION</b> .....	<b>5.00</b>
<i>Freshly Made Hummus with Fried Pita Chips.</i>	

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

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*Gluten Free Options Available*

 **CAFE ESCADRILLE**  
*Shower Buffet Menus*

## **Brunch**

**\$33.95**

*Saturday & Sunday*

*Served from 11:00AM – 3:00PM*

*Assorted Mini Muffins, Danish, Croissants, Tea Breads  
Seasonal Fresh Fruit Display  
Chilled Premium Assorted Juices*

### **SELECT ONE**

*Scrambled Eggs with Vermont Cheddar Cheese & Fresh Chopped Chives*

*or*

*Quiche: Lorraine or Apple & Caramelized Onion or Sharp Cheddar Cheese & Broccoli*

### **SELECT ONE**

*Belgium Waffles served with Warm Strawberries, Blueberry Compote & Whipped Cream*

*or*

*Texas Style French Toast with Warm Maple Syrup*

### **SERVED WITH:**

*Escadrille Home Fries*

*Grilled Bacon or Sausage or Ham*

*Caesar or Escadrille Mixed Green Salad with Grilled Chicken*

*Escadrille Signature Macaroni and Cheese*

*Fresh Brewed Columbian Coffee, Fresh Brewed Teas and Decaffeinated Coffee*

### **ENHANCEMENTS:**

*Omelet Station Upgrade - \$5.00*

*Made to Order: Farm Fresh Grade A Eggs, Egg Beaters and Egg Whites  
with an Array of Accompaniments to include Nova Lox's, Bacon Bits, Fresh Mushrooms,  
Bermuda Onion, Chopped Tomatoes, Diced Peppers and Cheddar Cheese*

*Omelet Maker \$75.00 each (gratuity)*

*Please inquire about our Signature Homemade Specialty Cakes and Desserts  
Champagne, Mimosa and Punch Stations*

*Our Professional Event Coordinators will assist you in Customizing your Menu  
to Ensure a Memorable Event!*

*Subject to a \$150.00 Room Charge.*

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## Lunch

**\$33.95**

*Saturday and Sunday  
Served from 11:00AM - 3:00PM*

*Escadrille Salad Displayed with Choice of Dressings  
Fresh Baked Rolls and Butter*

**ENTREES (Select Three) :**

*\*Virginia Glazed Ham with Champagne Raisin Sauce*

*\*Roast Turkey*

*\*Roast Sirloin*

*Chicken Piccata*

*Chicken Marsala*

*Chicken Veronique*

*Crabmeat Stuffed Fillet of Sole*

*Fresh Baked Scrod*

*Grilled Salmon*

*Pasta Primavera*

*Ricotta Cheese Ravioli Marinara*

*\* Carver Fee - \$75.00 each (gratuity)*

*\* Additional \$2.50 per person*

**VEGETABLE (Select One):**

*String Bean Almondine*

*Vegetable Medley*

*Broccoli Au Gratin*

*Glazed Fresh Carrots*

*Buttered Peas & Carrots*

**STARCH (Select One):**

*Rice Pilaf*

*Delmonico Potatoes*

*Macaroni & Cheese*

*Mashed Potatoes: Garlic or Plain*

*Roasted Red Bliss Potatoes*

*Fresh Brewed Columbian Coffee, Fresh Brewed Teas and Decaffeinated Coffee*

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***Afternoon Tea***

**\$38.95**

*Minimum of 35 adults required*

**TO BE DISPLAYED ON ARRIVAL:**

*Mini Scones with Devonshire Cream  
Assorted Tea Breads and Tea Cookies  
Fresh Fruit Display*

**ASSORTED FINGER SANDWICHES TO INCLUDE:**

*Chicken Salad  
Tuna Salad  
Egg Salad  
French Dip  
Petite Turkey Breast Sandwich  
Cucumber & Watercress Sandwich*

**SELECTION OF SALADS TO INCLUDE:**

*Potato Salad  
Green Bean Salad  
Pasta Salad*

*Fresh Brewed Columbian Coffee, Fresh Brewed Teas and Decaffeinated Coffee*

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# CAFE ESCADRILLE

## *Shower Buffet Menus*

### **BANQUET DESSERT SELECTIONS**

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

#### **CAFE ESCADRILLE SPECIALTY DESSERTS**

<b>Escadrille Viennese Table</b> .....	<b>14.95</b>
<i>Assortment of Miniature Pastries, Tortes, Flans, Sliced Fresh Seasonal Fruit and your choice of Crêpes Donaldo, Cherries Jubilee or Bananas Foster</i>	
<b>Escadrille Petit Viennese Table</b> .....	<b>10.95</b>
<i>Assortment of Miniature Pastries, Tortes, Flans, Sliced Fresh Seasonal Fruit</i>	
<b>Escadrille Chocolate Fountain Fondue Display</b> (60 guests minimum) .....	<b>12.95</b>
<b>Escadrille Sundae Bar and Confections</b> (40 guests minimum)* .....	<b>9.95</b>
<i>Richardson's Vanilla, Chocolate, Strawberry Ice Cream, Hot Fudge, Butterscotch Sauce, Strawberry Sauce, Whipped Cream, M &amp; M's, Reese's Pieces, Crushed Health Bar or Oreo Cookie</i>	

#### **INDIVIDUAL PLATED DESSERT CHOICES**

<b>Cafe Escadrille's Signature Ice Cream Puff</b> .....	<b>6.95</b>
<i>Pastry Puff Filled with Richardson's Cappuccino or French Vanilla Ice Cream, Smothered with Hot Fudge, Served with Whipped Cream and Toasted Almonds</i>	
<b>Chocolate Cake</b> .....	<b>6.95</b>
<i>Midnight Chocolate Layer Cake with a Rich Chocolate Icing</i>	
<b>Crème Brûlée</b> .....	<b>6.95</b>
<i>Rich Custard Topped with a Brittle Layer of Caramelized Sugar</i>	
<b>Chocolate Mousse</b> .....	<b>6.95</b>
<b>Fresh Fruit Tart</b> .....	<b>6.95</b>
<i>Seasonal Fruit and Berries, Pastry Cream, Sweet Pastry Crust and Fruit Coulis</i>	
<b>New York Style Cheesecake</b> .....	<b>6.95</b>
<i>Served with Crushed Strawberry Sauce</i>	
<b>Hot Fudge Ghirardelli Brownie Sundae</b> .....	<b>6.95</b>
<i>Ghirardelli Double Dark Chocolate Brownie Topped with the Finest Hot Fudge, Richardson's French Vanilla Ice Cream and Oreo Sprinkles</i>	
<b>Assorted Mini Pastries With Sliced Fresh Fruit</b> .....	<b>8.95</b>
<b>Fresh Baked Cookies and Brownies with Sliced Fresh Fruits</b> .....	<b>7.95</b>
<i>As An Accompaniment To Dessert</i> .....	
<b>Sorbet</b> .....	<b>5.95</b>
<b>Fresh Berries with Grand Marnier Served over Angel Food Cake</b> .....	<b>7.95</b>
<b>Platter of Fresh Fruit and Berries</b> .....	<b>7.50</b>
<i>As An Accompaniment To Dessert</i> .....	

#### **SEASONAL DESSERT SPECIALS**

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

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

<b>Custom Designed For You Personally by Our Very Own Pastry Chef</b> .....	<b>7.00</b>
<i>Add Richardson's Vanilla Ice Cream in a Chocolate Basket on a Hand Painted Plate with Sauces</i> .....	
	<b>8.00</b>

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### **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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