

CAFE ESCADRILLE *Foods with Flair*

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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All Prices are Subject to State and Local Taxes and 18% Gratuity.

Gluten Free Options Available



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Price per person for a minimum of 40 people.
A minimum of three stations when ordered as a main entrée.

SALAD STATIONS

ESCADRILLE GOURMET SALAD BAR

*Fresh Mixed Greens, Red Onions, Cucumbers, Mixed Pickles, Marinated Vegetable Salad,
Fresh Noodle Salad, Potato Salad, Cole Slaw, Herbed Croutons, Fresh Baked Rolls and Sweet Butter.*

TRADITIONAL CAESAR SALAD STATION

*Crisp Romaine Hearts Tossed in a Creamy Caesar Dressing with Herbed Croutons, Anchovies and Lemon Wedges.
Add Shrimp.....\$4.00 Per Person Add Grilled Chicken.....\$3.00 Per Person*

FRESH PASTA STATIONS

SELECTION OF PASTAS (Choice of Two) (requires 2 chefs)

*Cappelletti
Penne Rigate
Farfalle
Fusilli*

*Ricotta Ravioli
Gluten Free Penne
Gluten Free Gemelli*

SELECTION OF SAUCES (Choice of Two)

*House Made Marinara
Olive Oil and Fresh Garlic
Sundried Tomato Pesto*

*Bolognaise
Alfredo
Carbonara*

PASTA ACCOMPANIMENTS

*Fresh Vegetables or Bolognaise
Shrimp
Grilled Chicken
Broccoli*

SPECIALTY RAVIOLIS

Lilly's Award Winning Lobster Ravioli
With a Sherried Lobster Bisque

Butternut-Amaretto Ravioli
Sautéed with Garlic and Sage and Topped with Fresh Grated Parmesan

Baby Spinach Ravioli
With Roasted Garlic, Pecorino Romano, Butter and Cream

Short Rib Brasato Ravioli
With Shallots, Barolo Wine, and Demi Glace

Other Selections Available

Please inquire with your Event Coordinator if you desire another selection.

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CARVED AND SAUTÉED STATIONS

ROAST TENDERLOIN OF BEEF (requires 1 carver)

Rubbed with Fresh Herbs, Carved to Order and Served with Silver Dollar Rolls, Horseradish Whip, Stone Ground Mustard Cornichones and Sauce Béarnaise.

ROAST SIRLOIN STATION (requires 1 carver)

Rubbed with Fresh Herbs, Carved to Order and Served with Fresh Rolls, Horseradish Whip, Stone Ground Mustard Cornichones and Chasseur Sauce.

ROAST YOUNG TURKEY BREAST (requires 1 carver)

Carved to Order and Served with Silver Dollar Rolls, Sage Mayonnaise, Cranberry Relish and Dijon Mustard, Pan Gravy.

GLAZED CORNED BEEF OR SMOKED BEEF BRISKET

Glazed and Baked with Mustard and Brown Sugar, Carved to Order and Served with Sauerkraut, Mustard, Fresh Pickles and Fresh Rolls.

ASIAN ROAST SIRLOIN STATION (requires 1 carver)

Soy-Marinated Roasted Sirloin, Carved to Order and Served with Chopped Scallion, Hoisin Sauce. Wrapped in Warm Mandarin Pancakes. Optional Asian Station with Soy-Marinated Duck.

CHINESE STIR FRIED STATION (requires 2 carvers)

Chicken or Shrimp or Beef Stir Fried to Order with Fresh Asian Vegetables, Lo Mein, Egg Noodles with Confetti Rice. Served in Chinese Style Take Out Boxes with Fortune Cookies and Chop Stix. Also Available Vegetarian Style. (Choice of Two)

JAPANESE TERIYAKI STATION (requires 2 carvers)

Stir Fried Chicken, Shrimp, Beef or Tuna, Glazed with Teriyaki Sauce and Toasted Sesame Seeds. Served in Take Out Boxes with Jasmine Rice and a Crisp Cucumber and Bean Sprout Salad. (Choice of Two)

MEXICAN STATION (requires 2 carvers)

Create Your Own Fajitas with Shredded Chicken or Beef with Grilled Green Peppers, Red Sweet Peppers, White Onions, Guacamole, Sour Cream, Salsa, Monterey Jack Cheese, Refried Beans on a Warm Flour Tortilla. (Choice of Two)

MAINE CRAB CAKE STATION (requires 1 carver)

Fresh Maine Crab Cakes Pan Seared to Order with Shrimp Remoulade, Capers and Toasted Corn Salsa.

ROAST RACK OF LAMB

Herb-Crusted with Dijon Mustard and Toasted Bread Crumbs. Mint Demi Glace.

STEAMSHIP ROUND OF BEEF (60 person minimum) (requires 1 carver)

Rare, Medium and Well Done. Carved to Order with Beef Demi Glace.

BEEF WELLINGTON (requires 1 carver)

Traditional Beef Tenderloin Wrapped with Flaky Pastry and Stuffed with Sautéed Wild Mushrooms and Liver Paté.

SALMON WELLINGTON

Topped with Mushroom Duxelle and Finished with a Crispy Pastry Crust.

PULLED PORK SLIDER

Pulled Pork with Chipotle Barbeque Sauce. Served with Cole Slaw and Sweet Potato Fries.

MASHED POTATO STATION

Sweet, Yukon, and Red Bliss Potatoes with Bacon, Chives, Sour Cream, and Onions.

VEGETABLE AND STARCH

\$75.00 Per Carver or Attendant (gratuity)

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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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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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