

C **CAFE ESCADRILLE** *Premier Wedding Package*

"AN EXPERIENCE OF A LIFETIME"

THE COCKTAIL HOUR

*One (1) hour of Open Bar featuring standard premium brands
International and domestic Cheeses displayed
with fresh fruit and crackers
Crisp garden vegetable Crudités with assorted dips
Six (6) pieces of Hors D'oeuvres per guest, passed butler style*

THE RECEPTION

*Champagne Toast in fluted champagne glass
with fresh strawberry garnish
Four (4) course dinner to include:
Appetizer or Salad, Intermezzo, Entrée and Dessert
House Brand Wine Service for the Dinner hour,
featuring choice of two (2) of the following:
Chardonnay, Cabernet Sauvignon,
White Zinfandel, Merlot, and Pinot Grigio*

THE CAKE

*Custom Designed Wedding Cake created by our on site Pastry Chef
Served with an edible chocolate basket
and "Richardson Farms" Famous Ice Cream
Your cake is the main attraction for dessert and is
accompanied by our beautiful Chocolate Fountain Display
with Fruits, Mini Pastries and Cookies*

THE FACILITY

*Exclusive use of function facility for five (5) hours to include:
Grand Ballroom for dinner and dancing
Grand Courtyard & Parlor for Cocktail Reception
and Chocolate Fountain
Complimentary Bridal Suite for your own private space
Winter Garden for private wedding party photos & appetizers
Outdoor Patio (additional cost)*

THE SERVICE

*Candelabra Silk Floral Centerpieces
Floor Length Specialty Linens
Chair Covers and Bows (additional cost)
Complimentary valet parking with attendants
Complimentary Coat Check in season
Private Dinner tasting prepared by our Award Winning Chef
Cafe Escadrille Tuxedo-white glove service throughout*

ADDITIONAL ENHANCEMENTS

*Please inquire with your dedicated wedding coordinator
about any of our specialty enhancements:
Specialty Wine selections from our extensive Wine Cellar
Premium Liquor and Beer Selections
Specialty drink bar enhancements with Ice Sculptures,
Espresso, Cappuccino and Biscotti Stations
Elegant Viennese Tables
Make your own Escadrille Sundae Bar
Selection of Late Night additions*

Your Dedicated Professional Wedding Coordinator will work closely with you to Customize your Special Day!

*This Package is designed for a minimum of 150 guests.
We also specialize in small Boutique Weddings as well as Rehearsal Dinners and Bridal Showers.*



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

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MENU SUGGESTIONS

HORS D' OEUVRES

(6 Selections)

Coconut Shrimp with Sweet Thai Chili Sauce

Scallops Wrapped in Bacon

Skewered Beef Teriyaki

Chicken Sateys with Honey Mustard Glaze

Spinach Spanakopita

Stuffed Mushrooms with Seafood Stuffing

Tomato Basil Crostinos

Potato Pancakes with Sour Cream and Apple Sauce

Peking Ravioli with Scallion Soy Sauce

Iced Cocktail Shrimp

Cheese Arancini with Fontina & Parmesan. House Marinara

Boneless Buffalo Chicken Bites

Mini Beef Wellington, Liver Paté, Puff Pastry

Artichoke Hearts with Goat Cheese and House Marinara

APPETIZERS AND SALADS

(One Selection)

Wedding Soup with Baby Meatballs

Chicken Soup with Wild Rice

Stuffed Artichoke Hearts with Goat Cheese and House Marinara

Tortellini Fromage

Ricotta Cheese Ravioli with Fresh Marinara Sauce

Penne Bolognese

Whole Leaf Caesar Salad

Escadrille Garden Salad with Choice of Dressings

Caprese Salad

Wedge Salad

Mesclun Greens with Toasted Walnuts, Gorgonzola and Craisins

Award Winning Caesar Salad

INTERMEZZOS

(One Selection)

Fresh Lemon

Raspberry Sorbet

** Before selecting your menu choices, please inform your Event Coordinator if anyone in your party has a food allergy.*

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Gluten Free Options Available

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ENTRÉE SELECTIONS
(Your Choice Of Three)

LEVEL I

Roasted Statler Chicken Breast
with mushroom Madeira demi glace

Chicken Fontina
*Chicken medallions sautéed with prosciutto,
spinach, artichoke & Fontina cheese*

Chicken Marsala
*Boneless breast of chicken sautéed
with mushrooms and Madeira Sauce*

Chicken Supreme
*Boneless breast of chicken, bake-stuffed
with Rice Valencia & Supreme Sauce*

Coriander Roasted Loin of Pork
with Apple chutney-sage gravy

Grilled Salmon
*Balsamic Glazed or Herb marinated and
topped with a Dill Cream Sauce*

Baked-Stuffed Shrimp
*Jumbo Gulf Shrimp stuffed with our Chef's
delicious seafood stuffing & drawn butter*

Roast Prime Rib of Beef
Large cut of Certified Angus Beef, Au Jus

LEVEL II

Filet Mignon
Center cut of beef tenderloin with Béarnaise Sauce

Sliced Tenderloin of Beef
with Bordelaise Sauce

Jumbo Stuffed Shrimp & Petite Filet Mignon Duet
*Two Baked Stuffed Shrimp and
Petite Filet Mignon with Béarnaise Sauce*

Petite Filet Mignon with Scallops
New Bedford sea scallops and filet mignon with Béarnaise Sauce

Statler Chicken & Petite Filet Mignon Duet
Petite Filet Mignon with Béarnaise Sauce & Statler Chicken

Grilled Swordfish Steak
*Fresh Native Atlantic Swordfish with
Lemon Dill Butter or Tomato Provençal*

LEVEL III

Roast Herb-Crusted Rack of Lamb
with Mint Sauce

Grilled Center Cut Veal Chop
*Served over spinach with Shiitake Mushroom demi glace
or Tuscan style with Swiss Chard Imported Prosciutto
and Fontina Cheese*

Lobster Tail & Petite Filet Mignon Duet
*Baked stuffed Maine lobster tail and petite filet mignon
with Béarnaise Sauce, served with a tomato crown*

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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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