

CAFE ESCADRILLE

Private Lunch 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.)

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

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

Gluten Free Options Available

 **CAFE ESCADRILLE**
Private Lunch Menu

Sushi Special Roll

Price Per Piece

Quantities of 30 or more must be pre-ordered

- * **Dynamite Roll** *Shrimp tempura, avocado roll topped with spicy tuna and tobiko*
- * **Rainbow Maki** *California roll topped with tuna, salmon, white fish and avocado*
- * **Caterpillar Roll** *Eel, cucumber and spicy mayo roll topped with thin sliced avocado and drizzled with eel sauce (cooked)*
- * **Fire Dragon Roll** *Spicy tuna, flying fish roe and scallion on top of the roll with imitation crabmeat tempura inside*
- * **Spicy Tuna Roll** *Spicy tuna with tempura flake and tobiko*
- * **Salmon Tempura Roll** *Salmon tempura and avocado (cooked)*
- * **Sweet Potato Roll** *Tempura sweet potato and drizzled with eel sauce (cooked)*
- * **California Roll** *Imitation crabmeat, cucumber and avocado (cooked)*
- * **Shrimp Tempura Roll** *With eel sauce (cooked)*
- * **Salmon Avocado Roll**
- * **Shrimp Maki** *(cooked)*
- * **Yellow Tail Maki**
- * **Sushi** *Tuna, salmon, yellow tail*

Sushi Combo Platters

100 Piece Sushi Tray

40 Pieces spicy tuna roll, 30 pieces sweet potato roll, 30 pieces yellow tail maki

150 Piece Sushi Tray

*40 Pieces salmon avocado roll, 40 pieces California roll, 30 pieces shrimp maki,
20 pieces tuna sushi, 20 pieces yellow tail sushi*

200 Piece Sushi Tray

*40 pieces rainbow maki, 40 pieces caterpillar roll, 35 pieces shrimp tempura,
35 pieces salmon maki, 25 pieces tuna sushi, 25 pieces salmon maki*

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Maximum of 50 guests

The Cafe

FIRST COURSE:

Escadrille Clam Chowder
Escadrille Salad
Fresh Baked Rolls & Butter

ENTRÉE:

Chicken Marsala
Baked Boston Scrod
Pasta Primavera

Entrée's Served with Chef's Choice
of Starch & Vegetable

DESSERT:

Signature Ice Cream Puff
Sorbet
Crème Brulee

Coffee, Tea & Decaf

The Bistro

FIRST COURSE:

Escadrille Clam Chowder
Escadrille Salad
Tossed Caesar Salad
Fresh Baked Rolls & Butter

ENTRÉE:

Chicken Piccata
Balsamic Glazed Salmon
Petit Filet Mignon
Pasta Primavera

Entrée's Served with Chef's Choice
of Starch & Vegetable

DESSERT:

New York Style Cheesecake
Hot Fudge Brownie Sundae
Berries with Angel Food Cake

Coffee, Tea & Decaf

No Room Rental Fees

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BUFFETS

Price Per Person

Continental Breakfast Buffet

A Selection of Fresh Baked Assorted Bagels, Tea Breads, Danish Mini Muffins and Croissants, Cream Cheese and Preserves, Fresh Fruit Medley, Assorted Juices

Escadrille Breakfast Buffet

Minimum of 25 Guests

Assorted Juices, Mini Muffins, Fresh Fruit Medley

Scrambled Omelet - Scrambled Eggs with Vermont Cheddar Cheese and Fresh Chopped Chives

Escadrille Home Fries

Grilled Bacon or Sausage or Ham

English Muffins or Wheat Toast

Lunch Deli Buffet

Minimum of 25 Guests

*Includes a Salad Bar; Egg Salad, Tuna Salad, Chicken Salad
Sliced Deli Meats and Cheeses*

*Lettuce, Tomato, Onion, Cucumber and Pasta Salad
with an Array of Fresh Breads Including Rye, Pumpernickel and Pita*

Hot Lunch Buffet

Minimum of 25 Guests

*Served with Caesar Salad or Escadrille Salad
Vegetable, Starch, Rolls and Butter*

Choice of Three Entrées:

* Roast Sirloin of Beef Chasseur

* Roast Prime Rib Au Jus

* Roast Turkey

* Baked Virginia Ham

Chicken Marsala

Chicken Piccata

Baked Scrod

Grilled Salmon

Vegetable Lasagna

Pasta Primavera

Fresh Brewed Columbian Coffee, Tea and Decaf served with all Buffets

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