

CAFE ESCADRILLE *Shower Buffet Menus*

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**
Shower Buffet Menus

Brunch

*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
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!*

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 **CAFE ESCADRILLE**
Showers Buffet Menus

Lunch

*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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 **CAFE ESCADRILLE**
Shower Buffet Menus

Afternoon Tea

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

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

Shower Buffet Menus

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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