

Breakfast Selections

Buffets

Includes juices, coffee and tea

Continental Breakfast

Assorted muffins, scones and pastries
\$11.95

Executive Breakfast

*Assorted muffins, scones, pastries,
mini bagels with cream cheese, yogurt-granola parfaits,
and seasonal fruit*
\$15.95

Deluxe Continental Breakfast

*Lafayette sticky buns or apple-cinnamon coffee cake,
assorted pastries, and seasonal fruit*
\$14.95

The Lafayette English Breakfast

*Lafayette sticky buns or apple-cinnamon coffee cake,
assorted pastries, seasonal fruit, scrambled eggs,
applewood smoked bacon and hash browns*
\$19.95

Power Breakfast

*Granola bar with yogurt, fresh berries and flax seed,
scrambled egg whites, turkey sausage and a mini smoothie bar*
\$18.95

Brunch Buffet

*Includes juice, coffee and tea
For parties of 20 or more*

*Lafayette sticky buns, assorted muffins,
Pastries
fresh fruit*

*Mandarin spinach salad with a poppy seed dressing
Smoked salmon, minced red onion, cocktail rye
and dill cream cheese*

Eggs Benedict

*Chicken Piccata served with
cappellini pasta tossed in extra virgin olive oil, parsley,
sundried tomatoes, capers, & lemon beurre blanc*

Sausage links and applewood smoked bacon

*French toast topped with fresh berries
home fries*

\$27.95

Plated

Includes juice, coffee and tea

Lafayette Deep-Dish Quiche

*Choice of: Ham-Swiss, veggie, chorizo and cheddar,
salmon Florentine, or chicken and mushroom*
\$13.50

French Toast

*Choice of: Pumpkin with candied pecans,
cinnamon and berries, or frosted flake with bananas,
with side of applewood smoked bacon*
\$11.50

Eggs Benedict

*Two poached eggs on toasted English muffin
with Canadian bacon, hollandaise sauce and side of potato latkes*
\$14.50

Meat and Eggs

*Cheesy scrambled eggs with
choice of bacon, sausage or ham.
Served with home fries and fruit garnish*

Buffet Add-On's

Chef attended station

Prices are per guaranteed guest

*Add: *Chef tossed omelet station - \$7.50/person*

*Add: *Chef carved maple-raisin glazed cherrywood smoked ham
\$12.00/person*

*Add: *Chef carved beef tenderloin with bearnaise sauce \$23.00/
person*

**Chef fee: \$125.00*

Lunch Selections

Entrée Salads

All entrée salads include Lafayette breads, coffee and tea

Lafayette Mini "Chick" Salad

Chicken salad surrounded by fresh fruit, berries and toasted almonds
\$17.00

Coconut Chicken Salad

Tropical fruit, mixed greens, macadamia nuts, vanilla bean and coconut milk vinaigrette
\$17.00

Cobb Salad

Avocado, tomatoes, crisp bacon, soft cooked egg, Maytag blue cheese and choice of dressing
\$15.50

Beet Salad

Red & golden beets, cherry tomatoes, herb-rolled goat cheese, mixed greens and red wine vinaigrette
\$16.00

Baby Greens with Grilled Chicken

Spicy walnuts, strawberries, goat cheese and honey poppyseed vinaigrette
\$17.00

Chicken Caesar Salad

Rosemary-garlic croutons and shredded parmesan
\$17.00

Sandwiches

Includes cup of soup, kettle chips, seasonal fruit, pickle, coffee, and tea

Grilled Chicken Sandwich

Focaccia bread, fresh mozzarella, arugula, garlic aioli and tomatoes
\$17.00

Lafayette Club Sandwich

Turkey, applewood smoked bacon, sliced cheddar cheese, lettuce, tomato and mayonnaise on whole wheat
\$17.00

The Veggie Sandwich

Balsamic marinated portabella mushroom, tomato, sprouts, herb aioli, shaved red onion, whole wheat bread
\$17.00

Panko Crusted Walleye Sandwich

Lettuce, tomatoes, house tartar, lemon on egg bun
\$18.00

Entrées

All entrée s include Lafayette breads, coffee and tea

Poultry

Thyme-Crusted Chicken Breast

Yukon gold whipped potatoes, garlic beans, red grape-rosemary jus
\$19.00

Chicken Picatta

Lemon white wine butter sauce, capers and linguini
\$18.50

Fish & Seafood

Horseradish-Crusted Salmon

Yukon gold whipped potatoes, asparagus, lemon beurre blanc
\$20.00

Panko Herb-Crusted Walleye

Matchstick carrots, haricot verts, Minnesota wild rice pilaf
\$23.50

Beef & Pork

Sweet Tea Marinated Pork Loin

Walnut sweet potato hash, haricot vert, bourbon tea glaze
\$18.00

Open Face French Dip

Shaved prime rib, sautéed mushrooms, onions, pan sauce, Served on a grilled baguette
\$17.00

Pasta & Vegetarian

Vegetarian Pasta

Grilled portabella mushroom, sautéed zucchini, squash, onion with tomato rosemary cream sauce
\$18.00

Oven Roasted Vegetable Tower

Layered eggplant, red onion, tomato, zucchini, yellow squash, portabella mushroom, Provençal sauce
\$18.00

Lunch Buffets

Lafayette Deli Buffet

\$23.95/person

Deli Meats

Shaved turkey, roast beef, ham and salami

Assorted Fresh Rolls and Breads

Accompaniments

*Sliced cheeses, tomatoes, onions, lettuce, mayo,
stoneground mustard,
Dijon mustard*

Choice of Soup

Seasonal Fruit Display

Choice of Pasta Salad, Potato Salad or Cole Slaw

Cookies and Bars

Gray's Bay Buffet

\$27.95/person

Mediterranean Orzo Pasta Salad

*Cucumbers, Kalamata olives, red onion,
feta, chickpeas*

Roast Beef and Swiss Wrap

*Shaved red onion, romaine lettuce,
horseradish sour cream*

Grilled Chicken Breast Sandwich

*Focaccia bread, tomatoes, fresh mozzarella,
arugula, garlic aioli*

Seasonal Fruit Display

Grandma's Broccoli Salad

*Scallions, sunflower seeds, Wisconsin cheddar cheese,
creamy cider dressing*

Caesar Salad

Rosemary-garlic croutons, shredded parmesan

Choice of Soup

Cookies and Bars

Cook's Bay Buffet

\$25.95/person

Spinach Salad

*Toasted almonds, strawberries, sweet red onions,
honey-poppy seed vinaigrette*

Turkey Cranberry Sandwich

Romaine lettuce, dried cranberries, provolone

Sicilian

*Cotto and Genoa salami, capicola ham, fresh mozzarella, local tomatoes,
lettuce, herb vinaigrette, toasted baguette*

Albacore Tuna Wrap

Sprouts, lettuce, tomatoes, avocado mayonnaise

Tortellini Pasta Salad

Sun-dried tomato, Kalamata olives, fresh basil, red onion, artichokes

Seasonal Fruit Display

Choice of Soup

Cookies and Bars

Lunch Buffets Continued

Lake Minnetonka Shore Lunch Buffet

\$28.95/person

Chophouse Salad

Bacon, avocado, pecans, tomatoes, buttermilk
ranch

Seasonal fruit display

Pan-fried walleye

House made tarter sauce and lemons

Steamed green beans

Potato-corn hash

Chicken noodle soup

Apple pie with aged cheddar

BYOB

(Build your own burger)

\$22.95/person

Grilled Angus beef burgers,

Chicken breast,

Traditional condiments

Yukon gold potato salad

Watermelon-berry fruit salad

Caesar salad

Kettle chips

Turtle brownie sundae

Southwest-Style Lunch Buffet

\$21.95/person

Tacos

Ground beef and shredded chipotle chicken,
hard and soft shell tacos,
black beans, shredded cheddar cheese,
sour cream, guacamole, tomatoes, scallions,
housemade salsas, tortilla chips

Mexican rice

Seasonal fruit display

Chicken corn tortilla soup

Mexican cookies

Asian Lunch Buffet

\$23.95/person

Cashew chicken

Sweet and sour pork

Chicken potstickers

Egg rolls

Ramen noodle salad

white and fried rice,

Seasonal fruit display,

Egg drop soup

Cinnamon donuts

Hors d' Oeuvres Passed

Choose three for \$14.95/per guaranteed person Passed for One (1) hour

Mini Crab Cakes

Lemon-garlic aioli

Fried Chicken Pot Stickers

Ginger dipping sauce

Burrata cheese and roasted tomatoes

Walnut pesto and balsamic reduction with crostini

Grilled Cheese and Tomato Soup

Raspberry Brie Bites

Hot Dish Croquette

Mushroom cream sauce

Peppercorn-Crusted Ahi Tuna

Wasabi aioli, yuzu marmalade, rice cracker

Chicken and Waffle Crostini

Vanilla maple syrup

Smoked Salmon Crostini

Caramelized fennel lemon crème fraîche

Mini Burger

4-yr cheddar, onion-tomato chutney

Vegetable Spring Rolls (Served Hot)

Ginger dipping sauce

Beet Macaroon

Duck mousse caramelized shallot and chive

Teriyaki Beef Skewers

Spicy Szechuan sauce

BBQ Chicken Satay

Mango dipping sauce

Mini Chicken Tostadas

Sweet potato purée, rum-raisin glaze, crème fraîche, cilantro

Shrimp Shooter

Bloody Mary cocktail sauce

\$45.00 / dozen

Reuben/Rachel Canapés

Hors d' Oeuvres Displayed

Prices are per person unless otherwise noted

Antipasto

Genoa salami, black pepper crusted Saucisson, Capicola, Mortadella, international and domestic cheeses, marinated vegetables, olives, crackers, toasted baguettes

\$11.95/person

International and Domestic Cheese

Crackers, toasted baguettes, local honey

\$7.95/person

Cocktail Shrimp

House cocktail sauce, lemons

\$45.00/dozen

Roasted Vegetables

Baby green-top carrots, asparagus, yellow squash, zucchini, petite mushrooms

\$7.95/person

Whole Poached Salmon

Decorated with chopped egg, capers, minced red onion, dill sauce

(serves approx. 50 people)

\$295.00

Seasonal Fruit

\$5.50/person

Chilled Beef Tenderloin

Horseradish cream, soft rolls

\$22.95/person

Reception Package

*Includes coffee and hot tea
\$28.00/person*

Antipasto

Genoa salami, black pepper crusted Saucisson, Capicola, Mortadella, international and domestic cheeses, marinated vegetables, crackers, toasted baguettes

Warm Spinach-Artichoke Dip

Pita bread

Thai Peanut Satay

Peanut sauce

Seasonal Fruit

Vegetable Spring Rolls

Ginger dipping sauce

Assorted Mini Cookie & Bars

Reception Add On's

Prices are per person unless otherwise noted

Smoked Salmon Lox

*Minced red onion, cocktail rye, dill cream cheese
\$5.00/person*

Crostini Bar

*Tomato-basil relish, roasted garlic-white bean, olive tapenade, toasted baguettes
\$6.25/person*

Pastry Wrapped Brie

*Flaky crust, apricot preserves, crackers, toasted baguettes
(serves approx. 30 people)
\$100.00*

Warm Spinach-Artichoke Dip

*(serves approx. 40 people)
With breads and crackers \$45.00
Add crab for an additional \$42.00 Add lobster for an additional \$64.00*

Asian

*Steamed pork buns, soba noodle salad, fried chicken pot stickers
\$16.00/person*

Beef & Chicken Satays

*Dipping sauces: Thai Peanut, sweet ginger, Jamaican jerk, spicy Szechuan, BBQ, sweet and sour, buffalo and bleu cheese sauce
\$10.00/person*

Slow Roasted Beef Brisket

*Chipotle and smoky BBQ sauce, creamy cole slaw, house pickles, soft buns
\$10.00/person
(\$125.00 chef fee per 100 people)*

Risotto Station

*Grilled chicken, shrimp, truffle oil, sweet peas, fresh herbs, asparagus, mushrooms, sundried tomatoes
\$11.00/person
(\$125.00 chef fee per 40 people)*

Seafood Bar

Sushi Display

*Shrimp, tuna, crab, and avocado rolls, wasabi, pickled ginger, soy sauce, sweet ginger
\$50.00/dozen*

Pre-Dinner Salad Upgrades

Prices are per guest

Heirloom Tomato Salad *(seasonal)*

Shaved Parmigiano Reggiano, sea salt, capers, cracked black pepper, extra virgin olive oil
\$4.50

Caprese Salad

Beefsteak tomatoes, fresh mozzarella, balsamic reduction, extra virgin olive oil, sea salt, cracked black pepper
\$3.50

Caesar Salad

Rosemary-garlic croutons, shredded parmesan
\$3.50

Spanish Kale Salad

Dried dates, 6-month Manchego, sherry vinaigrette, Marcona almonds
\$3.50

Boston Lettuce Salad

Fresh raspberries, toasted walnuts, goat cheese crumbles, sherry vinaigrette
\$4.50

Baby Iceberg Wedge

Cherry tomatoes, cucumbers, red onion, toasted pecans, bleu cheese crumbles, creamy parmesan dressing
\$3.50

Spinach and Arugula Salad

Red wine poached pears, Maytag bleu cheese, hazelnut vinaigrette
\$6.50

Quinoa Salad

Grapefruit, arugula, avocado, fresh mint, herb vinaigrette
\$4.00

See Catering for Soup options

Dinner Entrées

Seasonal vegetable, Lafayette breads and house salad of mixed greens, grape tomatoes, cucumbers and shaved parmesan with oregano vinaigrette dressing and coffee or tea

Poultry

Herb-Rubbed Chicken Breast

Poultry jus, garlic-rosemary roasted red potatoes
\$29.95

Blue Cheese-Crusted Turkey Tenderloin

Caramelized shallot potatoes and asparagus, Marsala sauce
\$29.95

Seared Duck Breast

Creamy potato gnocchi, asparagus, truffle demi glaze
\$35.95

Roasted Chicken Breast

Caramelized shallot potatoes and asparagus, peach-bourbon glaze
\$29.95

Lime and Rosemary Grilled Chicken

Basmati rice and grilled vegetables
\$29.95

Vegetarian

Vegetarian Pasta

Grilled portabella mushroom, sautéed zucchini, squash, onion with tomato-rosemary cream sauce
\$ 29.95

Oven-Roasted Vegetable Tower

Layered eggplant, red onion, tomato, zucchini, yellow squash, portabella mushroom, Provençal sauce
\$29.50

Fish & Seafood

Horseradish-Crusted Salmon

Yukon gold whipped potatoes, lemon beurre blanc
\$33.95

Panko Herb-Crusted Walleye

Minnesota wild rice pilaf, house tartar, lemon
\$34.95

Australian Sea Bass

Caramelized leek and celery root potato purée, asparagus, lemon-basil beurre blanc
\$36.95

Sesame-Seared Ahi Tuna

Wasabi mashed potatoes, sweet soy glaze, lemongrass foam, bok choy and grilled pineapple relish
\$38.00

Chilean Seabass

Olive tapenade and tomato jam, roasted red potatoes, asparagus
\$46.95

Plated dinners with multiple entrées are subject to a split fee.

Split Charges (limit three choices, requires color codes furnished by host, 72 hour guarantee)

\$2.75 per person for two menu choices

\$4.00 per person for three menu choices

Dinner Entrées Continued

Steaks & Chops

Dijon and Herb Crusted Rack of Lamb

Boursin whipped potatoes, roasted tomato jus
\$47.95

Certified Angus Beef Top Sirloin

Chimichurri, hominy corn and poblano succotash, avocado butter, whipped potatoes
\$36.95

Sweet Tea Marinated Pork Loin

Walnut-sweet potato hash, French green beans and peach beurre blanc
\$33.95

Filet Mignon

Onion coulis, herb roasted potatoes, and asparagus, onion nest
\$47.95

Tournedos of Beef

Rosemary whipped potatoes, béarnaise sauce
\$47.95

Grilled New York Strip

Green peppercorn demi-glace, roasted shallot whipped potatoes
\$42.95

Steak Duo Plates

Grilled Tenderloin & Seared Sea Bass

Horseradish whipped potatoes, lemon-chive beurre blanc
\$55.95
(MSC certified sustainably sourced)

Grilled Tenderloin & Teriyaki Shrimp

Bonito butter, sesame roasted zucchini, mushrooms, rice
\$48.95

Grilled Tenderloin & Chicken Breast

Yukon gold whipped potatoes, roasted shallot demi-glace
\$44.95

Grilled Tenderloin & Cold Water Lobster Tail

Scallion duchesse potato, béarnaise sauce, clarified butter, lemon
\$Market Price

Grilled Tenderloin & King Crab Cake

Parmesan whipped potatoes, hollandaise sauce
\$48.95

Grilled Beef Tenderloin & Atlantic Salmon Fillet

Baby red whipped potatoes, green peppercorn demi-glace
\$45.95

Plated dinners with multiple entrées are subject to a split fee.

*Split Charges (limit three choices, requires color codes furnished by host, 72 hour guarantee)
\$2.75 per person for two menu choices \$4.00 per person for three menu choices*

Dinner Buffets

Chef Tossed Pasta Buffet

(Groups of 100 or less)

\$35.95/person

Salads

"Caesar-tinis"

Meats

Beef, chicken, shrimp and Italian sausage

Sauces

Marinara, alfredo, pesto

Vegetables

*Asparagus, fresh tomatoes, sun-dried tomatoes,
zucchini, yellow squash, broccoli,
mushrooms, capers, artichoke hearts,
spinach, red onions*

Pastas

Farfalle, whole wheat penne, fettuccine, capellini

Italian Breads

Plus Chef fee - \$125.00 (per 25 guests)

Crystal Bay Buffet

\$46.95/person

Seasonal Fruit Display

Baby Greens Salad

*Candied pecans, fresh raspberries, crumbled gorgonzola,
white balsamic vinaigrette*

Fresh Mozzarella and Tomato Salad

Basil, extra virgin olive oil

Fettuccine Alfredo

Cracked black pepper, shredded parmesan

Seasonal Vegetables

*Chef Carved New York Strip

*Au jus, mini rosemary popovers, honey butter,
horseradish cream*

Yukon and Chive Whipped Potatoes

Dill Rubbed Salmon

Lemon chive beurre blanc

~ Or ~

Panko-Herb Crusted Walleye

House tartar, lemon

Lafayette Breads

**Chef carver fee - \$125.00*

James J. Hill Buffet

\$33.95/person

Seasonal Fruit Display

Spinach Salad

*Toasted almonds, strawberries, sweet red onions,
honey-poppy seed vinaigrette*

Fresh Mozzarella and Tomato Salad

Basil, extra virgin olive oil

Lemon-Herb Grilled Chicken

Lemon beurre blanc, capers

Potato Gnocchi

Pesto cream, roasted tomatoes, oyster mushrooms

Garlic-Rosemary Roasted Red Potatoes

Seasonal Vegetables

Lafayette Breads

Lafayette Bay Buffet

\$57.95/person

Seasonal Fruit Display

Caesar Salad

Rosemary-garlic croutons, shredded parmesan

Roasted Vegetable Display

*Baby green top carrots, asparagus, petite mushrooms,
yellow squash, zucchini*

Fresh Mozzarella and Tomato Salad

Basil, extra virgin olive oil

*Chef Carved Tenderloin of Beef

Au jus, horseradish cream

*Chef Carved Roast Turkey

Pan sauce, soft rolls

Chilean Sea Bass

Lemon beurre blanc

Baby Red Whipped Potatoes

Lafayette Breads

**Chef carver fee - \$125.00*

Desserts

Includes coffee and teas

Trio of Sorbet

Berries, pirouette cookie
\$6.50

Seasonal Fruit Crisp

À la mode
\$7.00

Ice Cream Sundae

*House-made hot fudge, whipped cream,
cherry, pirouette cookie, vanilla bean ice cream*
\$6.50

Raspberry-Almond Tart

Dulche de leche caramel
\$7.50

Berry Martini

Sabayon, chocolate pirouette
\$7.25

Flourless Chocolate Cake

Strawberry coulis
\$8.25

Panna Cotta

Seasonal berries
\$7.00

Dessert Trio

*Mini pot de crème, panna cotta,
and sweet tart*
\$10.00

Turtle Brownie Sundae

*Vanilla bean ice cream, house-made hot fudge,
salty caramel sauce*
\$8.25

Ice Cream Profiteroles

*Whipped cream, house-made hot fudge, cherry-
vanilla bean ice cream*
\$8.00

Classic Crème Brûlée

Berries, whipped cream, caramelized sugar
\$8.50

Vanilla Bean Cheesecake

Raspberries and raspberry purée
\$8.00

Caramel Pecan Cheesecake

Salty caramel sauce
\$8.00

Dark Chocolate Lava Cake

Crème anglaise
\$7.50

Display & Buffet Desserts

Mini Dessert Buffet

Assorted mini cookies, tartlets, chocolate pot de crème, crème brûlée, buttermilk panna cotta
\$13.50/person

***Live Crêpe Station**

Dark cherry compote, macerated berries, bananas foster, vanilla bean ice cream, mascarpone cream
\$10.00/person
*Chef fee - \$125.00

Chocolate Fountain

Milk chocolate, bananas, strawberries, pineapple, potato chips, pretzel sticks, jumbo marshmallows
\$11.50/person

Ice Cream Sundae Bar

*Vanilla bean ice cream, macerated strawberries, peanuts, M & M's, salty caramel, house made hot fudge,
whipped cream, sprinkles*
\$10.00/person

Chocolate Dipped Strawberries

Hand dipped, white and dark chocolate
\$28.50/dozen

Louisiana Style Bread Pudding

Salty caramel, crème anglaise, whipped cream
(Serves approx. 30 people)
\$4.75/person

Add vanilla bean ice cream for an additional \$2.75/person

In Between or After

The Cookie Jar

Assorted mini cookies, hot tea, coffee, 2% and chocolate milk
\$7.00/person

Summer Cool Down

Frozen fruit bars, ice cream bars, ice cream sandwiches and chilled coffee drinks
\$10.50/person

Energy Boost

Granola bars, trail mix, Energy bars, red bull, chilled coffee drinks
\$11.00/person

Domestic French Picnic

Assorted cheese and seasonal fruit
\$8.50/person
(Add house wine \$22.00/bottle)

Happy Hour

Mini cheese burgers and chicken wings (buffalo, BBQ and honey mustard sauce)
\$11.00/person

Fair Bites

Battered JoJo wedges, Wisconsin cheese curds, soft pretzels, ketchup, house made cheese sauce, gravy, aioli
(\$125.00 chef fee)
\$9.75/person

House Prepared Pizza

Fresh dough, hand stretched, your choice of toppings
(\$125.00 chef fee)
\$26.00/pizza

Mini Burgers & Mini Hotdogs

French fries and traditional condiments
(\$125.00 chef fee)
\$11.00/person

Silver Dollar Sandwiches & Kettle Chips

Turkey & cheddar, ham & Swiss, roast beef & horseradish-mayo
\$35.00/dozen

Wing Bar

Buffalo, bleu cheese, smoky BBQ, chipotle, sweet ginger, mango-jerk
(\$125.00 chef fee)
\$12.00/person

Assorted mini muffins or pastries - \$3.95/person

Lafayette sticky buns - \$4.95/person

Cookies or assorted bars - \$3.75/person

Mixed nuts - \$3.25/person

Pretzels - \$2.25/person

Popcorn - \$2.25/person

Granola bars or mini candy bars - \$2.50/person

Tortilla chips and salsa - \$3.00/person

Vegetables and dip tray - \$5.00/person

M & M's, goldfish and pretzels - \$6.00/person

Liquor

(++ service charge and sales tax)

Lafayette House Wines

Private Label

(California)

Chardonnay, Cabernet, Merlot

\$24.00++

Cavit

(Italy)

Chardonnay, Cabernet, Merlot, Pinot Grigio, Pinot Noir

\$26.00++

Additional Wine Selections

Sauvignon Blanc

Bogle, California

\$31.00++

Kim Crawford, Marlborough

\$38.00++

Chardonnay

Mondavi Private, Central Coast

\$31.00++

Clos du Bois, North Coast

\$40.00++

Chateau St. Jean, Sonoma

\$41.00++

Merlot

Meridian, California

\$31.00++

Clos du Bois, North Coast

\$37.00++

Rosé

Bertrand Gris Blanc, France

\$38.00++

Sokol Blosser, Dundee Hills

\$42.00++

Cabernet

Meridian, California

\$31.00++

Liberty School, California

\$32.00++

Educated Guess, Napa Valley

\$44.00++

Pinot Grigio

Meridian, California

\$33.00++

Santa Margherita, Italy

\$47.00++

Pinot Noir

Mountain View, Carneros

\$36.00++

Brandborg, Oregon

\$44.00++

Captain's wine list also available.

Selections must be made seven days prior to date of event to ensure delivery.

Sparkling Selections

Sparkling Rosé - \$25.00++

Lafayette "Private Label" - \$27.00++

Alcohol Free Alternatives

Fruit Punch - \$40.00++/gallon (min. 3 gallons)

Sparkling Apple or Pear Juice - \$15.00++

Liquor

Host Bar Prices

(++ service charge and sales tax)

Soft Drinks

\$2.75++

Beer

\$5.00++

Selection of these at the bar:

Macro

(canned)	(bottled)
Northeast	Budweiser
PBR	Bud Light
	Coors Light

Craft

(canned)	(bottled)
Corona	Excelsior- Big Island Blond
	Excelsior- Bridge Jumper IPA
	Stella Artois

House Wine

\$5.00++

Mixed Drinks - Rail

Selections of Phillips: Vodka, Gin, Scotch, Whiskey, Rum, Brandy, Tequila, and Spiced Rum
\$5.35++*

Mixed Drinks - Call

Windsor, Bacardi, Christian Bros., Smirnoff, Bombay, Dewars, Jack Daniels, Captain Morgan, Jose Cuervo
\$5.85++*

Mixed Drinks - Premium

Absolut, Citron, Stoli, Tanqueray, Sapphire, Seagrams, Beefeater, JW Red, Southern Comfort
\$6.50++*

Mixed Drinks - Super Premium

Belvedere, Ketel One, Grey Goose, JW Black, E&J, Crown Royal, Disaronno
\$7.50++*

**Martini/Rocks \$1.00 extra*

Kegs

Host bars only.

**Please limit to 2 choices.*

***Other choices available upon request and based on availability.*

Macro Beers

Budweiser, Bud Light, Michelob Golden Draft Light, Coors Light, Miller Lite, Grain Belt Premium / Northeast
\$375.00++ per keg

Craft Style

Stella Artois, Summit, Blue Moon, Excelsior, Fulton, Surly
\$500.00++ per keg

Cash Bar Prices

Soft Drinks \$3.00

Craft Beer \$7.00 / Macro Beer \$6.00

Wine \$7.00

Mixed Drinks:

Rail \$8.00

Call \$10.00

Premium \$12.00

Martini/Rocks \$1.00 extra

Lafayette Club has a NO SHOT policy.

****Pricing guaranteed only 60 days prior to event. ****