



Lafayette Club

Banquet

Menu

2800 Northview Road/P.O. Box 128

Minnetonka Beach, MN 55361

www.Lafayetteclub.com

952-471-8493

Hors d'oeuvres

Choose three for \$15/per guaranteed person

Pass for One (1) hour

Cold Selections

Burrata and roasted tomato Crostini

Tuna poke spoon with Wasabi Tobiko (GF/DF)

Peppercorn crusted Seared Ahi Wasabi aioli, yuzu marmalade, rice cracker (GF/DF)

Smoked Salmon Crostini with salmon roe, crème fraiche and dill (GF Available)

Beet and goat cheese terrine (GF)

Crudité shooter with ranch, carrot, celery, and tomato (GF)

Caprese Skewer (GF)

Fig and goat cheese tart in a phyllo cup

Wild mushroom tart

Caramelized onion and bleu cheese tart

Deviled Eggs—Guacamole and tajin; Black truffle; smoked salmon; sundried tomato (GF)

Shaved Beef tenderloin crostini with horsey sauce and grilled onions (GF) (DF Available)

Hot Selections

Mini Crab cakes with Lemon-garlic aioli

Fried Chicken Potstickers with Ginger dipping sauce (DF)

Grilled Cheese and Tomato soup

Hotdish Croquette with mushroom cream sauce

Mini Chicken taco with Pico de gallo, and avocado mousse (GF/DF)

Mini spicy tuna taco with Pico de gallo, and avocado mousse (GF/DF)

Mini Burger with 4-yr cheddar, onion tomato chutney

Mini pulled pork slider with coleslaw and pickle

Sweet chili glazed pork belly skewer with pickled cucumber (GF/DF)

Candied Bacon Skewer (GF/DF)

Chicken and Waffle Crostini

Vegetable Spring Rolls with ginger dipping sauce (DF)

Reuben Canapes

Chicken Satay with peanut sauce (GF/DF)

BBQ Chicken Satay with Red pepper aioli (GF/DF)

Teriyaki Beef Skewers with spicy Szechuan sauce (GF/DF)

Mac and cheese croquette

Lobster Mac and cheese

Hors d'oeuvres Displayed

Charcuterie Board \$13/person

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

Domestic and Artisan Cheeses \$8/person

Crackers, toasted baguettes, local honey

Cocktail Shrimp \$47/per dozen

House cocktail sauce, lemons

Crostini Bar \$7/person

Sundried tomato, olive tapenade, herbed cream cheese and chicken liver mousse

Roasted Vegetables \$8/person

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

Whole Poached Salmon \$300

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

Seasonal Fruit Display \$6/person

Smoked Salmon Lox \$6/person

Minced red onion, cocktail rye and dill cream cheese

Pastry Wrapped Brie \$110

Flaky crust, apricot preserves, crackers, and toasted baguettes (serves approx. 30 people)

Warm Spinach-Artichoke Dip \$48

Served with breads and crackers (serves approx. 40 people)

Beef & Chicken Satays \$12/person

Dipping Sauces: Thai Peanut, sweet ginger, Jamaican jerk, spicy Szechuan, BBQ, sweet and sour, buffalo and bleu cheese

Chilled Beef Tenderloin \$24/person

Horseradish cream sauce and soft rolls

Slow Roasted Beef Brisket \$14/person

Chipotle and smoky BBQ sauce, creamy cole slaw, pickles, and soft buns
(\$125 chef fee per 100 people)

Seafood Bar Market Price

Shrimp cocktail, oysters on half shell, poached scallops, smoked salmon



Hors d' oeuvres Reception Package \$28/person

Charcuterie Board

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

Warm Spinach– Artichoke Dip

Pita Bread

Thai Peanut Satay

Peanut dipping sauce

Vegetable Spring Rolls

Ginger dipping sauce

Assorted Mini Cookies and Bar

Coffee and hot tea



Plated Dinner Entrées

Served with Lafayette house salad of mixed greens, grape tomatoes, cucumbers and shaved parmesan with oregano vinaigrette dressing, house Rolls and Butter, and coffee or tea

Poultry

Herb-Rubbed Chicken Breast \$31

Garlic-rosemary roasted red potatoes, seasonal vegetable, poultry jus (GF)

Roasted Chicken Breast \$31

Caramelized shallot potatoes and asparagus, peach-bourbon glaze (GF)

Blackened Chicken \$31

Dirty rice, grilled vegetables and Remoulade sauce (GF)

Seared Duck Breast \$37

Duck confit risotto, hericot verts, Truffle Duck jus (GF)

Vegetarian

Vegetarian Pasta \$30

Grilled portabella mushroom, sautéed zucchini, squash, onion with tomato-rosemary cream sauce (GF) (DF Available)

Grilled Ratatouille Tower \$30

Layered eggplant, red onion, tomato, zucchini, yellow squash, portabella mushroom, Provençal sauce (GF/DF)

Fish & Seafood

Horseradish-Crusted Salmon \$36

Yukon gold whipped potatoes, seasonal vegetables, lemon beurre blanc

Herbed Panko-Crusted Walleye \$37

Minnesota wild rice pilaf, house tartar, lemon (DF)

Australian Sea Bass \$39

Caramelized leek, celery root and potato purée, asparagus, lemon-basil beurre blanc (GF)

Sesame-Seared Ahi Tuna \$40

Coconut Jasmine rice, Tamari braised bok choy, lemongrass sauce, grilled pineapple relish (GF/DF)

Chilean Seabass \$mkt

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

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

Dinner Entrees Continued

Steaks & Chops

Dijon and Herb Crusted Rack of Lamb \$50

Mushroom risotto, roasted tomato jus

Certified Angus Beef Top Sirloin \$39

Chimichurri, roasted vegetables, avocado butter, whipped potatoes

Sweet Tea Marinated Bone-in Pork Chop \$35

Sweet corn polenta cake, green beans and peach bourbon glaze

Filet Mignon (7oz.) \$50

Boursin whipped potatoes, asparagus, and black truffle demi-glace

Tournedos of Beef \$49

Rosemary whipped potatoes, seasonal vegetables, and béarnaise sauce

Grilled New York Strip (12 oz.) \$45

Green peppercorn demi-glace, seasonal vegetables, and roasted shallot whipped potatoes

Grilled Ribeye (14 oz.) \$46

Loaded potato cake, broccolini, roasted onion demi-glace

Steak Duo Plates

Grilled Tenderloin & Seared Australian Sea Bass \$60

Horseradish whipped potatoes, lemon-chive beurre blanc

Grilled Tenderloin & Teriyaki Shrimp \$51

Jasmine rice, bonito butter, sesame roasted zucchini, mushrooms

Grilled Tenderloin & Chicken Breast \$47

Yukon gold whipped potatoes, roasted shallot demi-glace

Grilled Tenderloin & Cold Water Lobster Tail \$mkt

Scallion duchesse potato, béarnaise sauce, clarified butter, lemon

Grilled Tenderloin & Crab Cake \$mkt

Parmesan whipped potatoes, hollandaise sauce

Grilled Beef Tenderloin & Atlantic Salmon Fillet \$48

Baby red whipped potatoes, green peppercorn demi-glace

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

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

Pre-Dinner Salad Upgrades

Heirloom Tomato Salad \$5

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

Caesar Salad \$4

Rosemary-garlic croutons, shredded parmesan

Spanish Kale Salad \$4

Dried dates, 6-month Manchego, Marcona almonds, sherry vinaigrette

Boston Lettuce Salad \$5

Fresh raspberries, toasted walnuts, goat cheese crumbles, sherry vinaigrette

Baby Iceberg Wedge \$4

Cherry tomatoes, cucumbers, red onion, toasted pecans, blue cheese crumbles, and Blue cheese dressing

See Catering for Soup options



Children's Menu

Chicken Tenders \$15

Served with fresh fruit and French fries

Macaroni and Cheese \$12

Served with fresh fruit

Spaghetti with Marinara \$13

Served with fresh fruit

Dinner Buffets

Build your own Pasta Buffet \$38

(For groups under 50)

Caesar Salad

Meats Beef, chicken, and Italian sausage

Sauces Marinara, alfredo, pesto

Vegetables Asparagus, fresh tomatoes, sun-dried tomatoes, broccoli, mushrooms, capers, Artichoke hearts, spinach, and red onions

Pastas: Bowtie, whole wheat penne, capellini

Italian Breads



Crystal Bay Buffet \$49

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

Lemon Rubbed Salmon

Lemon chive beurre blanc

~ Or ~

Panko-Herb Crusted Walleye

House tartar, lemon

Lafayette rolls and butter

*Chef carver fee - \$125.00

Dinner Buffets Continued

James J. Hill Buffet \$35

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 rolls and butter



Lafayette Bay Buffet \$60

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 Breast

Pan sauce, soft rolls

Chilean Sea Bass

Lemon beurre blanc

Baby Red Whipped Potatoes

Lafayette rolls and butter

**Chef carver fee - \$125.00*

Desserts

Trio of Sorbet \$7

Lemon, raspberry, and mango served with berries, pirouette cookie

Cheesecake Trio \$7

Trio of mini cheesecakes in vanilla, raspberry caramel served with whip cream

Seasonal Fruit Crisp \$7

Served warm and topped with whip cream

À la mode \$2

Mini Tart Trio \$7

Trio of key lime custard with toasted meringue, chocolate mousse with whip crème, and citrus curd with fresh berries

Ice Cream Trio \$8

A scoop of vanilla, chocolate, and strawberry ice creams topped with whip cream and pirouette cookie

Hot Fudge Sundae \$7

House-made hot fudge, whipped cream, cherry, pirouette cookie, vanilla bean ice cream (GF available)

Crème Trio \$10

Chocolate panna cotta, crème brulee, and butterscotch pot du crème (GF)

Turtle Brownie Sundae \$9

Brownie bites, vanilla ice cream, whip cream, ice cream, house-made hot fudge, salty caramel sauce

Classic Crème Brûlée \$9

Berries, whipped cream, caramelized sugar (GF)

Cheesecakes \$8

Choice of vanilla, raspberry with whip cream and raspberry coulis or caramel with candied pecans, chocolate sauce and whip cream

Dark Chocolate Lava Cake \$8 (GF)

Served with warm crème anglaise (GF) **À la mode \$2**

Tarts \$8

Choice of key lime custard with toasted meringue, chocolate mousse with whip crème, and citrus curd with fresh berries

Chocolate Dipped Strawberries \$35/dozen

Hand dipped, white and dark chocolate strawberries

Display & Buffet Desserts

Mini Dessert Buffet \$14

Assorted mini cookies, tartlets, chocolate pot de crème, crème brûlée, buttermilk panna cotta

Chocolate Fountain \$13

Milk chocolate, bananas, strawberries, pineapple, potato chips, pretzel sticks, jumbo marshmallows

Ice Cream Sundae Bar \$10

Vanilla bean ice cream, macerated strawberries, peanuts, M & M's, salty caramel, house made hot fudge, whip cream, sprinkles

In Between or After

The Cookie Jar \$8

Assorted mini cookies, hot tea, coffee, 2% and chocolate milk

Summer Cool Down \$11

Frozen fruit bars, ice cream bars, ice cream sandwiches and chilled coffee drinks

Energy Boost \$11

Granola bars, trail mix, Energy bars, red bull, chilled coffee drinks

Happy Hour \$11

Mini cheese burgers and chicken wings
(buffalo, BBQ and honey mustard sauce
(\$125.00 additional chef fee)

House Prepared Pizza \$26

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

Mini sliders and tater tots \$11

Beef and/or pulled pork
(\$125.00 additional chef fee)

Silver Dollar Sandwiches & Kettle Chips \$38/dozen

Turkey & cheddar, ham & Swiss, roast beef & horseradish-mayo

Wing Bar \$12

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

Assorted mini muffins or pastries - \$4/person

Lafayette sticky buns - \$5/person

Cookies or assorted bars - \$4/person

Mixed nuts - \$3/person

Pretzels - \$2/person

Popcorn - \$2/person

Granola bars or mini candy bars - \$3/person

Tortilla chips and salsa - \$3/person

Vegetables and dip tray - \$5/person

M & M's, goldfish and pretzels - \$6/person