

ADDITIONAL DESSERTS

<u>Ice Cream Sundae Bar</u> \$2.75 per person	<u>Brownies &amp; Fruit Tarts</u> \$1.50 per person	<u>Assorted Layer Cake Station:</u> Five Layer Chocolate Cake - Carrot Cake Key Lime - Chocolate Fudge Cake, etc. \$5.00 per person
<u>Gourmet Chocolate Chip Cookies</u> \$1.50 per person	<u>Assorted Finger Grabbin Desserts</u> \$5.00 per person	<u>Assorted Cheese Cakes Station:</u> Cheesecake w/Strawberries Chocolate Chip Swirl Cheesecake, etc. \$5.00 per person
<u>Chocolate Dipped Strawberries</u> \$1.50 per person	<u>Fresh Fruit – Fruit Tarts – Brownies</u> \$2.00 per person	<u>Assorted Pies:</u> Apple, Cherry, Blueberry \$4.00 per person
<u>Wedding Cupcakes</u> \$1.75 per person	<u>Strawberry Sundae</u> \$2.00 per person	
<u>Mini Canolis Dipped in Chocolate &amp; Sprinkles</u> \$2 per person	<u>Hot Fudge Brownie Delight</u> \$2.75 per person	
<u>Fresh Fruit Platter</u> \$1.50 per person	<u>Banana Foster Station</u> Served w/French Vanilla Ice Cream \$2.75 per person	Many other bakery items available ask for details/pricing

RENTALS

Canopy Yellow & White Stripe (20’ x 40’) Includes Setup & Tear Down	\$275 (Grass Only)
Tables w/linen (8’ or 60” Round)	\$15 each
Picnic Chairs (White Folding)	\$1.30 each
White Padded Folding Wedding Chairs	\$2.50 each
<i>Traveling Chef Catering Offers Canopy, Table &amp; Chair Rentals Only to its Food Customers. A Service Charge May Apply if Setup is Farther Than 50’ from Truck, Uphill or Downhill</i>	
Charger Plates (Gold)	\$1 per person
Black or Ivory Table Cloths	\$6 each
Linen Overlays (52” x 52”) Most Colors Match Napkins	\$6 each
White Floor Length Linens	\$12 each
Black or Ivory Floor Length Linens	\$14 each
Satin Color Variety Floor Length Linens	\$20 each

OFF PREMISE  
DELUXE WEDDING PACKAGE PRICING

Deluxe Wedding (100 Adults Min.)	\$32 per person
<i>20% Service Charge &amp; 6% Sales Tax is added to every package \$1000.00 Non Refundable Deposit is Required to Secure Event Full Payment, Final Guest Count &amp; Menu Selections are Due 10 Days Before Event We Accept Cash, Certified Funds or Checks Only for Payments Every Venue is Different! Additional Fees May Apply to Venues “Unique Specifications” Credit Cards 3% Fee</i>	

The Lafayette Grande ~ Traveling Chef Catering • 1 Lafayette • Pontiac, Michigan 48342  
Office: 248-334-6999 • Fax: 248-334-3311  
www.lafayettegrande.com • www.TravelingChefCatering.com • events@lafayettegrande.com

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# TRAVELING CHEF CATERING DELUXE BUFFET

## ADDITIONAL HORS D’OEUVRES

*All Prices are Per Person. 2 Items Per Guest Unless Otherwise Stated...Enjoy!*

### Ice Sculpture Appetizer Table

Fresh Cut Vegetables & Ranch Dip  
Assorted Cheese, Salami & Crackers  
Ice Sculpture (100 person min)

### Salads (Choose 1)

Garden Tossed w/Ranch & Italian  
Caesar Salad **Add:\$1**  
Classic Greek Salad **Add:\$1**  
Italian Antipasto **Add:\$1**  
Michigan Salad w/Raspberry Vinaigrette **Add:\$1**

### Vegetables (Choose 1):

Glazed Belgian Carrots  
Buttered Corn w/Diced Red Peppers  
California Mixed Vegetables  
Green Beans Almondine  
Green Bean Casserole  
Broccoli, Buttered or Cheese Sauce  
Zucchini/Squash/Red Peppers **Add:\$1.50**  
Asparagus & Butter **Add:\$1.50**  
Brussels Sprouts & Bacon **Add:\$1.50**

### Starches (Choose 1):

Red Skin Garlic Mashed w/Cheddar  
Oven Broiled Red Skins w/Sweet Onions  
Special Mashed Potatoes  
Au Gratin (Rich, Cheddar Cheese Sauce)  
Scalloped Potatoes  
Seasoned Rice  
Homemade Stuffing  
Duchess Potatoes (Twice Baked) **Add:\$1**  
Duchess Potatoes Loaded w/Bacon & Cheese **Add \$1.50**

### Your Grande Buffet Also Includes:

Italian Three-Bean Salad  
Cottage Cheese & Peaches  
Marinated Beets & Onions  
Rainbow Rotini Salad  
Dinner Rolls

**No Charge - Cutting of Wedding Cake  
Ice Sculpture (100 person min)**

## Entrees (Choose 3 Items, Limited to 1 Carved Item)

### \*Beef

Black Angus Roast Beef w/Au Jus, **Carved**  
Sliced Roasted Beef in Mushroom Gravy or BBQ  
Beef Tenderloin, **Carved**  
N.Y. Strip Loins, **Carved**  
Prime Rib, **Carved**

**Add \$7**  
**Add \$5**  
**Add \$5**

### Lasagna

**Vegetarian:** Alfredo Lasagna w/Fresh Spinach Mushrooms,  
Zucchini, Squash (**Add Chicken or Shrimp \$1**)  
Four Layer Meat Lasagna  
Garden Layered Lasagna: Red Plum Tomato Sauce  
w/Fresh Zucchini, Yellow Squash, Mushroom, Spinach  
Veggie Stuffed Peppers w/Rice & Tomato Sauce

### Pasta Creation

#### Choice of Pasta

Bowties - TriColor - Angel Hair - Fettuccine - Mostaccioli  
Shells - Wide Egg Noodles  
TriColor Cheese Tortellini **Add \$1**  
Choice of Ravioli: Cheese - Meat - Lobster **Add \$2**

#### Choice of Sauce

Creamy Red Manhattan w/Mushrooms & Artichokes  
Creamy Alfredo w/California Mix Vegetables  
Fresh Roma Tomato, Garlic, Onion, Basil, Olive Oil  
Italian Sausage, Peppers and Onions,  
Whole Peeled Tomatoes & Garlic  
Traditional Meat Sauce  
Italian Meatballs, w/Marinara  
Mac and Cheese  
\*Bacon Mac and Cheese

**\* Notice: Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.**

### \*Poultry

Herb Baked Chicken or BBQ  
Chicken Cordon Bleu Casserole  
(Smoked Ham, Swiss Cheese, Mushroom Gravy)  
Chicken Breast Florentine  
(Spinach, Bacon, Sweet Onions Served in Fluffy Rice)  
Chicken Breast Teriyaki w/Peppers & Pineapple  
Tomato & Fresh Basil Chicken Breast  
Chicken Breast Diablo  
Chicken Breast Piccata  
Apple Pecan Chicken Breast  
Chicken Paprikash w/Sour Cream & Scallions  
Smoked Turkey Legs  
Turkey Dinner & Gravy (White & Dark Meat)

**\*Pork**  
Olde Fashion Dearborn Smoked Ham, **Carved**  
Hawaiian Glazed Pork Loin, **Carved or Sliced**  
Sliced Pork Loin w/Apple Chutney  
Smoked Baked Dearborn Ham w/Pineapple, **Sliced**  
BBQ Spare Ribs  
Slow Roasted Pork Butts, **Carved or Sliced**

### \*Seafood

Northern Smoked White Fish (Cream Sauce Rainbow Rotini) **Add \$2**  
Fresh Lake Superior White Fish Florentine **Add \$2**  
Shrimp w/Caribbean Rice **Add \$2**  
Walnut Encrusted Salmon w/Dill Sauce **Add \$2**

**Sit-Down/Family Style Available**  
*inquire about pricing*

## INCLUDED:

White Linen Tablecloths, Linen Napkins (Choice of Color)  
Skirting (White, Black) Head, Buffet, Cake & Gift Tables  
Clear Glass Dinner & Salad Plates - Silverware  
Water Goblets  
Salt & Pepper Shakers  
Champagne Toast for Bridal Table  
Staff Dressed - Black & White Tuxedo Uniforms  
Serving of the Bride & Groom, Cut Wedding Cake,  
Complete Bussing of Tables  
Complete Catering Setup Morning of Event

**Extra Service Charge Applies to Long Distance Travles & Setup Conditions**

Coffee Table **\$150**



## Cold Hors D’oeuvres

Whole Smoked Salmon Display **\$3**  
Crab Stuffed Mushrooms **\$2**  
Bouchron Ham Rolls **\$1.50**  
Assorted Cheeses/Salami/Crackers **\$1.50**  
Shrimp/Cocktail Sauce - Lemon Wedges **\$3 per 3**  
**\$5 per 5**

Snow Crablegs **\$MP**  
King Crablegs **\$MP**  
Oysters on the Half Shell **\$MP**  
Fresh Vegetable & Dip **\$1.50**  
Rose Bud Deviled Eggs **\$2**  
Prosciutto Pinwheels in Puff Pastry **\$2**  
Sliced Roma Tomatoes, Fresh Mozzarella **\$2**  
Fresh Basil & Balsamic Viniagrette

w/Feta Cheese & Kalamata Olives **\$2**  
Roasted-Red-Green-Yellow Peppers **\$3**  
w/Saut ed Onions & Garlic in Olive Oil  
Pita Wedges w/Hummus **\$2**  
Pita Wedges w/Tzatziki **\$2**  
Pita Wedges w/Tabbouleh **\$2**  
All 3 above **\$5**

### Mexican Fiesta:

(Guacamole, Fresh Salsa, Jalepeno Cheddar Cheese  
& Assorted Tostitos) **\$3**

### Italian Focacia Bread:

(Genoa Salami, Roma Tomatoes, Parmesan,  
Parsley, Green Peppers & Balsamic Vinegar) **\$2**  
Fresh Fruit Platters **\$2**  
Apples & Pears w/Caramel Dip **\$2**

### French Bread Canopies Choices:

Salmon Lox, Cream Cheese, Capers & Red Onions **\$2**  
Sun Dried Tomatoes, Pesto & Caramelized Onions **\$2**



## Hot Hors D’oeuvres

Spinach Feta Puffs **\$2**  
Mini Ruebens (Open Face) **\$2**  
Shrimp or Scallop wrapped in Bacon **\$3**  
Polynesian Chicken-Pork or Ham Kabob w/Pineapple **\$3**  
Mini Beef Tenderloin Kabob w/Green Pepper **\$5**  
Stuffed Potato Skins w/Sour Cream **\$2**  
Spicy Sausage in BBQ Sauce **\$2**  
Assorted Sausages (Bratwurst - Knackwurst - Italian)  
w/Spicy Mustard **\$2**  
Danish Meatballs in Dill Sauce **\$2**  
Meatballs in Sweet-n-Sour Sauce or Mushroom Sauce **\$2**  
Italian Sausage or Cheese Stuffed Mushroom Caps **\$2**  
Smoked Sausage w/Pepper & Onions **\$2**  
Chicken Breast Teriyaki w/Pineapple & Green Pepper **\$3**  
BBQ Ribs (Pork) **\$3**  
Escargots Parisienne served w/Toasted French Rounds **\$3**  
Beef Tenderloin Carved/served with Deli Breads **\$7**  
Smoked Sausage in Puff Pastry **\$3**  
Mini Chinese Egg Rolls **\$2**  
Clams Casino in Shell **\$5**  
Roasted Pork Loin/Orange Glaze **\$3**  
Wing Dings w /Orange Cocktail Sauce **\$3**  
Saut ed Mushrooms & Sweet Onions in Zip Sauce, Rye Bread **\$2**  
Chicken Satay w/Thai Peanut Sauce **\$3**  
Spinach & Artichoke Dip Served w/Pita Triangles **\$2**  
Chicken Quesadillas **\$2**  
Chicken Tenders w/Ranch Dip **\$3**

**For guest counts 100 and under price may increase.**

## BEVERAGE PACKAGES

*Each option is Based on 5 Consecutive Hours Open Bar & Bartenders Included (1 Bartender per 100 Guests)*

- \$5 Per Person Package:** Soda Pop: (Reg, Diet, Sprite), OJ/Cranberry/Tonic/Soda Water/Lemons/Limes/Ice/  
Plastic Cups/Bar Napkins/Swizzels
- \$10 Per Person Package:** (*Includes \$5 Bar Package*) Plus: 1 Domestic Flavor Beer on Draft & 5 flavors Wine Variety  
(Merlot, Cabernet, White Zin, Chardonnay, Pinot Grigio)
- \$15 Per Person Package:** (*Includes \$5 & \$10 Bar Package*) Plus: Standard House Variety Liquor: Vodka/Rum/Spiced Rum/  
Gin/Whiskey/Scotch/Tequila/Schnapps/Triple Sec/Cherries/Olives
- \$20 Per Person Package:** (*Includes \$5 & \$10 Bar Package*) Plus: Premium Variety Liquor: Tito’s Vodka/Bacardi Rum/  
Captain Morgans Spiced Rum/Beef Eaters Gin/Jack Daniels Whiskey/Dewars Scotch/  
Magaritaville Tequila/Schnapps/Triple Sec/Dry Vermouth/Sweet Vermouth/Cherries/Olives

**Glassware Available through entire event \$7.50 per person**

**\*All Specialty Beer/Liquor/Wine is available please inquire about pricing.**