

# OMELETTES

## Chef Prepared Omelettes to Order

**\$14 Per Person**

**Real Chef • Real Eggs • Real Butter**

*All the fixens*

Choose 1:

Breakfast Sausage or Baked Ham w/Pineapple

Hash Browns O' Brien w/Ketchup

Fresh Whole Fruit

Assorted Fruit Juices

Coffee, Cream, Sugars (100 People Minimum or \$75)

Clear Plastic Disposable Plates, Utensils, Cups & Napkins

# BEVERAGE SERVICE

Assorted Canned Pop (1 per person)

Assorted Gatorade

Bottled Water (1 per person)

1 Cooler Ice (50 lb)

1 Long White Cooler Ice (100 lb)

Color Dinner Napkins

*Add \$1 Per Person*

*Add \$2 Per Person*

*Add \$1 Per Person*

**\$25**

**\$50**

*Add \$0.50 Per Person*

**Traveling Chef Catering Offers Full Beer/Wine/Liquor Service**

*Please Inquire for Pricing*

# RENTALS

Canopy Yellow & White Stripe (20' x 40')

Includes Setup & Tear Down

Tables w/linen (8' or 60" Round)

Picnic Chairs (White Folding)

White Padded Folding Chairs

**\$275 (Grass Only)**

**\$15 each**

**\$1.30 each**

**\$2.50 each**

**Traveling Chef Catering Offers Canopy, Table & Chair Rentals**

**Only to its Food Customers.**

**A Service Charge May Apply if Setup is Farther  
Than 50' from Truck, Uphill or Downhill**

# THE LAFAYETTE GRANDE

*Banquet Facility*

Since 1977

[www.lafayettegrande.com](http://www.lafayettegrande.com)



*Traveling Chef Catering Presents*  
**OFF PREMISE  
THEMED MENUS**

**The Lafayette Grande ~ Traveling Chef Catering**

**1 Lafayette • Pontiac, Michigan 48342**

**Office: 248-334-6999 • Fax: 248-334-3311**

**[www.lafayettegrande.com](http://www.lafayettegrande.com) • [www.TravelingChefCatering.com](http://www.TravelingChefCatering.com)**

**[events@lafayettegrande.com](mailto:events@lafayettegrande.com)**

**The Lafayette Grande Banquet Facility is One of a Kind!**

**Unique, Unlike any Other!**

**The Gem of Oakland County!**

**Ideal for Weddings, Receptions, Banquets, Bar Mitzvah, Charity or Fundraisers**

# THEMED MENUS

Theme Menus by Famous Chefs  
Not Limited to these menus, we are open to other ethnic menus and ideas.



## Chef Luigi's Italian Buffet

Antipasto Salad with Italian Dressing  
Lasagna with Meat Sauce  
Italian Sausage Casserole w/Peppers, Onions & Tomatoes  
Bow Tie Alfredo  
Italian Green Beans  
Garlic Toast  
Dessert: Mini Cannolis  
**\$14 p.p.**



## Chef Jose's Mexican Fiesta

"Make Your Own"  
Chicken Breast Fajitas  
Seasoned Ground Beef  
Soft Flour Tortillas  
With:  
Refried Beans  
Spanish Rice  
Fresh Salsa  
Nachos Chips with All the Fixin's  
Dessert: Cinnamon Puffs  
**\$14 p.p.**

## Chef Nor-Lean's Louisiana Buffet



Fish Creole  
Chicken & Sausage Jambalaya  
Southern Cole Slaw  
Pork Belly Rice  
Mardi Gras Corn  
Corn Bread  
Dessert: Peach Cobbler  
**\$14 p.p.**



## Chef Nikko's Greek Buffet

"Make Your Own Gyro"  
Sliced Gyro Meat  
Sliced marinated Chicken Breast  
Tomatoes - Red Onions - Cucumbers  
Pita Bread - Tzatziki Cucumber Sauce  
Hummus w/Greek Olives  
Greek Salad  
Spinach Pie  
Dessert: Baklava  
**\$14 p.p.**



## Chef Stoshu's Polish Buffet

Fresh & Smoked Kielbasa in Sauerkraut  
Pierogies w/Sauteed Onions & Sour Cream  
Stuffed Cabbage Casserole  
Mashed Potatoes w/Parsley & Butter  
Buttered Green Beans  
Rye Bread - Rolls & Butter  
Tossed Salad, Ranch & Italian  
Dessert: Angel Wings w/Powder Sugar  
**\$14 p.p.**

All menus include: Clear Plastic Disposable Plates, Utensils & Napkins

6% Sales Tax & 20% Service Charge added to every menu.

**All Menus are a Minimum of 50 Adults**

Not Limited to these menus, we are open to other ethnic menus.



## Chef Billy Bob's Southern Buffet

BBQ Pulled Pork w/Buns  
BBQ Chicken  
Famous Baked Beans w/smoked Ham  
Corn on the Cob  
Cole Slaw  
Hot Sauce  
Dessert: Peach Cobbler  
**\$14 p.p.**



## Chef Del-Lee's Deli Buffet

Sliced Ham - Corned Beef - Turkey Breast  
Hard Salami - Liverwurst  
American - Swiss - Provolone Cheese  
Sliced Tomatoes - Lettuce - Onions  
Mustard - Mayo - Spicy Mustard  
1000 Island Dressing  
Rye - French Bread - Croissants  
Choose 1:  
Potato Salad  
Pasta Salad  
Tossed Salad, Ranch & Italian  
Dessert: Fresh Fruit  
**\$14 p.p.**



## Chef O'Malley's Irish Buffet

Corned Beef & Cabbage  
Rosemary Baked Chicken  
Sheppard's Pie (Puff Pastry w/Ground Beef, Peas & Carrots mixed Dublin Gravy, then topped w/Mashed Potatoes, then Baked)  
Tossed Salad, Ranch & Italian  
Rolls & Butter  
Dessert: Lemon Tarts  
**\$14 p.p.**



## Chef Hanns' German Buffet

Beef Stroganoff  
Buttered Wide Noodles  
Bratwurst w/Kraut  
German Potato Salad (Served Warm)  
Buttered Peas  
Spicy Mustard - Hoagie Buns  
Tossed Salad, Ranch & Italian  
Dessert: Apple & Cherry Strudel  
**\$14 p.p.**



## Chef Wang's Asian Buffet

Teriyaki Chicken, Mixed Pieces,  
Red Peppers & Scallions  
Sweet & Sour Pork, Green Peppers & Pineapple  
Mandarin Orange - Ginger Rice w/Scallions  
Stir Fry Vegetables  
Mini-Egg Rolls w/Plum Sauce - Spicy Mustard  
Dessert: Fortune Cookies  
Chop Sticks / Soy Sauce  
**\$14 p.p.**



## Box Lunch

Turkey Roll Up  
Pasta Salad or Potato Salad  
Bag of Chips  
Piece of Fresh Fruit  
Condiments  
Utensils  
Clear Plastic Container  
**\$12 p.p.**



## Thanksgiving Dinner Buffet

Sliced Roast Turkey w/Gravy  
Dearborn Baked Ham w/Cranberry Glaze  
Special Mashed Potatoes  
Chefs Made Stuffing  
Buttered Corn  
Rolls & Butter  
Cranberry Sauce  
**\$14 p.p.**



# CATERING MENUS

## Our Famous Buffet

2 Entree - \$14 Per Person

### Choice of Entrees:

Baked Chicken  
Chicken Teriyaki  
BBQ Pulled Pork  
Sausage & Sauer Kraut  
Smoked Baked Ham & Pineapple  
Mosticcioli & Meat Sauce or Marinara  
Meatballs: *Danish, Sweet and Sour, BBQ, Mushroom*  
Mac and Cheese

3rd entree from above

Add \$2 p.p.

### Choice of 1 Potato :

Special Mashed Potatoes  
Oven Roasted w/sauteed Onions  
Seasoned Rice

### Choice of 1 Vegetable

Green Beans  
Buttered Corn  
Mixed Vegetables

### Plus:

Tossed Garden salad w/Ranch & Italian  
Rolls & Butter

### Choose 1 Dessert:

Fruit Tarts/Brownies/Cookies

### Clear Plastic Disposable Plates, Utensils & Napkins

### Enhance your Menu! Add Entrees:

Sliced Roast Beef w/Mushroom Gravy Add \$3 p.p.  
Sliced Pork Loin Add \$3 p.p.  
Apple Chutney or Hawaiian Glaze Add \$2 p.p.  
Lasagnas: Add \$2 p.p.  
Veggie Red Sauce/Meat Sauce/Veggie Alfredo Add \$2 p.p.  
All Popular Chicken Breast Dishes  
Chicken Cordon Bleu, Chicken Florentine,  
Chicken Piccata, Chicken Teriyaki,  
Tomato Basil Chicken, Chicken Diablo,  
Apple Pecan Chicken, Chicken Paprikash

## New York Style Hot Dog Cart

Hot Dogs, Chili, Buns, Bag Chips

### Condiments:

Mustard, Ketchup, Relish, Onions  
Disposable Hot Dog Trays & Napkins

**\$3 per Hot Dog, Minimum 200 Hot Dogs**

**6% Sales Tax**

**1 Staff, 2 Hours of Service \$150**

**Each Additional Hour of Service \$75**

## Good Morning Breakfast Buffet

**\$14 p.p.**

Scrambled Eggs w/Cheese  
Hash Browns 0' Brien w/Ketchup

### Choose 1:

Breakfast Sausage or Baked Ham w/Pineapple

Assorted Danish & Donuts  
Assorted Bagels & Cream Cheese  
Assorted Fruit Muffins w/Honey Cinnamon Butter  
Fresh Whole Fruit  
Assorted Fruit Juices  
Coffee, Cream, Sugars (100 People Minimum or \$75)  
Clear Plastic Disposable Plates, Utensils, Cups  
& Napkins

**All prices are per person. Off-Premise catering only.  
Price Excludes 20% Service Charge and 6% Sales Tax.  
Minimum 50 people. Under 50 people prices vary.**