



26 Cambridge Street, Burlington, MA 01803  
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[www.cafeescadrille.com](http://www.cafeescadrille.com)

## *A LA CARTE MENU*



*Designed for events of all types and sizes, Cafe Escadrille's state of the art function facility combines the elegance of our original restaurant with the privacy and independence your occasion deserves - complete with dedicated event staff. Your guests will delight in our classic style and convenient location...while you delight in a flawlessly managed event.*

*Your event is unique. At Cafe Escadrille we recognize that individuality, meticulously addressing every detail and providing attentive service so your function runs smoothly. It is important to us that you are free to focus on your guests, whether they are clients, business associates, wedding guests, family or friends.*

*Whatever your food service needs - light refreshments, an exquisite buffet or a custom wedding cake design - each is hand-prepared and complemented by an array of beverage options and professional cocktail service.*

# HORS D'OEUVRES PASSED OR TABLED

Price Per Piece

## *HOT ITEMS*

Spinach Spanakopitas .....	2.75
Artichoke Hearts with Parmesan Cheese Filo.....	2.75
Potato Pancakes with Applesauce and Sour Cream.....	2.25
Chicken Satays with Honey Mustard Glaze .....	2.75
Sesame Chicken with Honey Ginger Dipping Sauce.....	2.75
Wok Seared Peking Ravioli with Scallion Soy Sauce .....	2.25
Swedish or Italian Meatballs.....	2.25
New Zealand Lamb Chop Lolly Pops with Mint Sauce .....	3.75
Miniature Beef Knishes with Flaky Pastry .....	3.25
Tenderloin of Beef Medallions Au Poivre.....	3.25
Beef Teriyaki Skewers.....	2.75
Cocktail Franks in a Blanket.....	2.25
Stuffed Mushrooms with Seafood Stuffing .....	2.75
Sea Scallops Wrapped in Smoked Bacon .....	3.00
Jonah Crab Cakes with Remoulade Sauce.....	3.25
Lobster Ravioli .....	3.00
Clams Casino .....	3.00
Oyster Rockefeller .....	3.00
Coconut Shrimp with Sweet Thai Dipping Sauce .....	3.25

## *COLD ITEMS*

Tomato Basil Crostinos.....	2.25
Buffalo Mozzarella Bruschetta with Basil and Tomato.....	2.25
Baked Brie on a Baguette with Almonds and Raspberry Coulis .....	2.50
Iced Cocktail Shrimp .....	3.50
Littleneck Clams on the Half Shell .....	3.00
Wellfleet Oysters on the Half Shell .....	3.50
Smoked Salmon Mousse on Crisp Bagel Chips with Fresh Dill .....	2.75
Smoked Salmon Canapes on Rye .....	2.75
Tuna Sashimi on English Cucumber with Wasabi Garni.....	3.00
Reverse California Rolls with Soy Ginger Sauce (100 piece minimum).....	2.75
Country Paté on Light Rye with Cornichones (100 piece minimum).....	3.00

Quantities of 24 or more must be ordered. Minimum purchase of 100% of your final count.

# DECORATIVE HORS D'OEUVRES DISPLAYS

Price per Person

<b>CRUDITE and DIP</b> .....	<b>3.25</b>
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.	
<b>CHEESE and FRUIT</b> .....	<b>4.25</b>
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.	
<b>ANTIPASTO FEAST (45 person minimum)</b> .....	<b>13.95</b>
Imported Prosciutto, 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, Foccacia and Herbed Oils.	
<b>RAW BAR</b> .....	<b>Market Price</b>
Wellfleet Oysters, Littleneck Clams, Iced Shrimp Served with Cocktail Sauce, Horseradish and Lemon Wedges.	
<b>THE UPPER CRUST HEARTH BAKED BREADS (45 person minimum)</b> .....	<b>5.50</b>
Braided Sourdough, Foccacia Baked with Rosemary, Cranberry Breads, Olive Bread, Caramelized Onion Sticks and Tuscan Bread Served with Extra Virgin Olive Oil, Roasted Garlic Dip and Sweet Butter.	
<b>MEDITERRANEAN STATION (45 person minimum)</b> .....	<b>9.95</b>
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.	
<b>CHOPPED LIVER DISPLAY (45 person minimum)</b> .....	<b>6.50</b>
Sautéed Fresh Chicken Livers Chopped and Seasoned, Served with Diced Egg, Red Onions, Red Sweet Peppers, Green Peppers, Black Olives with Lavash Crackers and Red Horseradish Sauce.	
<b>HUMMUS AND PITA CHIPS STATION</b> .....	<b>3.75</b>
Freshly Made Hummus with Fried Pita Chips.	

(Minimum purchase of 80% of the final count.)

# STARTERS AND INTERMEZZO

Price Per Person

## APPETIZERS

Medley of Fresh Fruit <i>with Lemon or Raspberry Sorbet</i> .....	4.25
Supreme of Melon Balls.....	4.25
Festive Relish Tray .....	2.50
Smoked Salmon Plate <i>served with Boston Lettuce and Capers</i> .....	8.25
Mediterranean Platter <i>with Hummus, Tabbouleh, Baba Ghanoush (45 person minimum)</i> .....	4.25
Shrimp Cocktail .....	Market Price

## PASTA

Ziti Marinara and Fresh Basil.....	4.95
Penne Bolognese <i>with Veal, Beef and Pork</i> .....	4.95
Ricotta Cheese Ravioli <i>with Fresh Marinara Sauce</i> .....	4.95
Tortellini Fromage <i>with Chopped Tomato, Basil and Prosciutto</i> .....	4.95

## SOUPS

Sherried Lobster Bisque.....	6.00
Escadrille Clam Chowder .....	4.75
Baked French Onion Soup Au Gruyere.....	5.50
Carrot-Cumin with Rye Croutons .....	4.75
Cream of Asparagus .....	4.75
Chicken Florentine.....	4.75
Lemon Chicken .....	4.75
Minestrone.....	4.75
Pasta Fagioli .....	4.75
Wedding Soup <i>with Baby Meatballs</i> .....	4.75
Escarole Soup <i>with Cous Cous and Parmesan Grated Tableside</i> .....	4.75

## SALADS

Escadrille Salad <i>with House Dressing</i> .....	4.95
Award Winning Tossed Caesar Salad.....	6.00
Whole Leaf Caesar Salad <i>with Cheese Crostino and White Anchovy</i> .....	7.50
Greek Salad <i>with Feta Cheese and Lemon Greek Dressing</i> .....	6.50
Endive, Radicchio and Arugula <i>tossed with Blue Cheese and Champagne Vinaigrette</i> .....	6.50
Mesclun Green Salad <i>with Toasted Walnuts, Sundried Cranberries and Crumbled Gorgonzola Cheese. Raspberry Vinaigrette</i> .....	6.50
Antipasto Salad <i>to include Romaine, Provolone, Imported Prosciutto, Supressetta, Roasted Pepper, Olives, Marinated Artichoke and Mushroom, Balsamic and Olive Oil</i> .....	7.75

## INTERMEZZO

Lemon or Raspberry Sorbet .....	2.50
Blood Orange Sorbet .....	3.00
Champagne Sorbet.....	3.00
Vin Brulee Sorbet.....	3.00

Only one choice may be offered for a pre-selected menu.

## DINNER ENTRÉES

*All Entrées are served with Fresh Bread and Butter and Chefs Choice of Starch and Vegetable, Coffee and Tea.*

### BEEF

<b>Sliced Roast Tenderloin of Beef</b> with Bordelaise Sauce .....	<b>38.95</b>
<b>Roast Prime Rib of Beef Au Jus</b> .....	<b>34.95</b>
<b>Roast Sliced Sirloin of Beef</b> with Chasseur Demi Glace .....	<b>33.95</b>
<b>Grilled 14 oz. New York Sirloin Steak</b> Certified Angus Matre D'Hotel .....	<b>38.95</b>
<b>Grilled 10 oz. Filet Mignon</b> with Béarnaise or Bordelaise Sauce .....	<b>38.95</b>
<b>Petit Filet Mignon with Two Baked Stuffed Shrimp</b> with Béarnaise Sauce.....	<b>38.95</b>
<b>Petit Filet Mignon and Statler Chicken Breast</b> .....	<b>39.95</b>
<b>Petit Filet Mignon with Lobster Louis The XIV</b> with Béarnaise Sauce .....	<b>46.95</b>
<b>Roast Rack of Australian Lamb</b> Herb Crusted with Minted Demi Glace.....	<b>39.95</b>
<b>Coriander Roasted Loin of Pork</b> with Apple Chutney and Pan Gravy .....	<b>30.95</b>
<b>Roasted Stuffed Sirloin of Veal</b> with Spinach, Mushroom, Garlic and Madeira Demi Glace.....	<b>38.95</b>
<b>Veal Fontina</b> topped with Spinach, Artichoke, and Fontina Cheese, Madeira Demi Glace .....	<b>38.95</b>
<b>Grilled Center Cut Veal Chop</b> served over Spinach with Shiitake Mushroom Demi Glace.....	<b>44.95</b>

### POULTRY

<b>Chicken Escadrille</b> .....	<b>28.95</b>
<i>Boneless and Skinless Chicken Breast Stuffed with Garlic Roasted Wild Mushrooms and Spinach with Fennel Cream</i>	
<b>Stuffed Chicken Breast Valencia</b> .....	<b>27.95</b>
<i>With a Parmesan-Saffron Risotto and Supreme Sauce Served with a Broiled Tomato Crown and Fresh Vegetable</i>	
<b>Cranberry-Walnut Stuffed Chicken Breast</b> .....	<b>27.95</b>
<i>Roasted Boneless, Skinless Chicken with a Flavorful Bread Stuffing Served with Mashed Potato and Velouté Sauce</i>	
<b>Chicken Veronique</b> with Seedless Grapes and Champagne Sauce .....	<b>27.95</b>
<b>Boneless Breast of Chicken Française</b> with Parmesan Cheese .....	<b>27.95</b>
<b>Breast of Chicken Piccata</b> with a Lemon-Caper White Wine Sauce .....	<b>27.95</b>
<b>Breast of Chicken Marsala</b> with Mushrooms and Marsala Demi Glace .....	<b>27.95</b>
<b>Roasted Statler Chicken Breast</b> with Wild Mushroom Sauce with Madeira Wine.....	<b>30.95</b>
<b>Bourbon Pecan Chicken</b> with Toasted Pecans and Bourbon Sauce .....	<b>27.95</b>
<b>Roasted Half Duckling A L'Orange</b> with Braised Red Cabbage.....	<b>28.95</b>
<b>Muscovy Duck Breast</b> with Huckleberry Sauce .....	<b>32.95</b>
<b>Whole Roasted Turkey Breast</b> with Stuffing, Cranberry Sauce and Sage Gravy.....	<b>26.95</b>

### VEGETARIAN

<b>Vegetarian Primavera Ravioli</b> - Roasted Vegetable Ravioli with a Fresh Vegetable Marinara Sauce.....	<b>26.95</b>
<b>California Penne Primavera</b> - Tossed with Asparagus and Sundried Tomato, Primavera Vegetable Sauce .....	<b>26.95</b>

### SEAFOOD

<b>Grilled Swordfish Steak</b> with Lemon Dill Butter .....	<b>Market Price</b>
<b>Grilled Tuna Steak Shandong Style</b> with Basmati Rice.....	<b>Market Price</b>
<b>Baked Stuffed Shrimp</b> .....	<b>36.95</b>
<b>Baked Sea Scallops</b> Rolled in Cracker Crumbs and Butter .....	<b>36.95</b>
<b>Baked Stuffed 2 Lb. Lobster</b> .....	<b>Market Price</b>
<b>Fresh Baked Boston Scrod</b> .....	<b>27.95</b>
<b>Baked Stuffed Fillet of Sole</b> with Seafood Stuffing topped with light LobsterBisque.....	<b>29.95</b>
<b>Grilled Atlantic Salmon</b> with Dill Cream .....	<b>29.95</b>

Please note: If more than one entrée choice is selected for dinner function, client must provide a detailed listing with the entrée's selected for each guest. Client also must provide tent cards with meal choices noted on tent card\*.

# DINNER BUFFET

(40 Guest Minimum)

\$49.95 Per Person

## Our Dinner Buffet Includes:

### Salad

*Your choice between our Award Winning Caesar Salad and our Escadrille Salad*

### Four Entrees

*Chosen from the list below*

### A Vegetable & Starch

*Chosen from the lists below*

### Freshly Baked Rolls with Butter

### Chefs Choice Dessert

### Coffee, Decaf & Tea

### Entrée Choices

\*Roast Sirloin Chasseur  
\*Roast Prime Rib Au Jus  
\*London Broil  
\*Roast Turkey  
\*Virginia Baked Ham  
Chicken Française  
Chicken Marsala

Cheese Ravioli Marinara  
Baked Scrod  
Grilled Salmon  
Chicken Piccata  
Pasta Primavera  
Penne Carbonara  
Primavera Ravioli

*\* Requires a \$75.00 Chef Carving Fee*

### Vegetable Choices

Medley of Fresh Vegetables  
Sugar Snap Peas with Red Peppers  
String Bean Almondine  
Glazed Fresh Carrots  
Buttered Peas and Carrots  
Zucchini & Summer Squash  
*(with tomato, basil & onion)*  
Broccoli Au Gratin  
Broccoli Milanaise  
\* Asparagus Bundles

### Starch Choices

Roasted Garlic Red Bliss  
Roasted Sweet Potatoes  
Delmonico Potatoes  
Potato Au Gratin  
Potato Trio  
Plain or Garlic Mashed  
Duchess Potato  
Herbed Rice Pilaf  
\* Baked Potato With Fixings

*\* Additional \$2.50 per person*

# DESSERT MENU

Price Per Person

<b>Escadrille Petit Viennese Table</b> .....	<b>8.95</b>	
Assortment of Miniature Pastries, Tortes, Flans, Sliced Fresh Seasonal Fruit		
<b>Escadrille Viennese Table</b> .....	<b>12.95</b>	
Assortment of Miniature Pastries, Tortes, Flans, Sliced Fresh Seasonal Fruit and Your Choice of Brandy Peaches, Crêpes Donald, Cherries Jubilee or Bananas Foster		
<b>Cappuccino Ice Cream Puff</b> .....	<b>5.75</b>	
Your Choice of Ice Cream Served on a Pond of Sauces		
<b>Warm Fallen Chocolate Soufflé</b> .....	<b>5.95</b>	
A Warm Double Chocolate Soufflé with a Duo of Raspberry and Chocolate Sauce		
<b>Crème Brulée</b> .....	<b>5.95</b>	
Rich Custard Topped with a Brittle Layer of Caramelized Sugar		
<b>Fresh Fruit Tart</b> .....	<b>5.95</b>	
Fresh Seasonal Fruit and Berries, Pastry Cream, Sweet Pastry Crust and Fruit Coulis		
<b>Escadrille Sundae Bar and Confections (40 guests minimum)*</b> .....	<b>7.50</b>	
Vanilla, Chocolate, Strawberry Ice Cream, Hot Fudge, Butterscotch Sauce, Strawberry Sauce, Whipped Cream, M & M's, Reese's Pieces, Crushed Heath Bar or Oreo Cookie		
<b>Ice Cream in a Chocolate Cup*</b> .....	<b>3.95</b>	
Presented with a Slice of Your Cake on a Hand-Painted Plate with Chocolate, Strawberry or Raspberry Sauce		
<b>Platter of Fresh Fruit and Berries as an accompaniment to dessert</b> .....	<b>2.75</b>	
<b>As Dessert</b> .....	<b>5.95</b>	
<b>Escadrille Wedding Cakes</b> .....	<b>4.50</b>	
<i>Custom Designed for You Personally by Our Very Own Pastry Chef</i> Add Vanilla Ice Cream in a Chocolate Shell on a Hand-Painted Plate with Chocolate, Strawberry or Raspberry Sauce .....		<b>5.75</b>
<b>Cookies and Brownies with Sliced Fruit as an accompaniment to dessert</b> .....	<b>3.50</b>	
<b>As Dessert</b> .....	<b>5.95</b>	
<b>Assorted Ice Cream Pies</b> .....	<b>5.95</b>	
<b>Chocolate Mousse</b> .....	<b>4.95</b>	
<b>Ice Cream Sundae (Choice of Chocolate or Vanilla)*</b> .....	<b>5.95</b>	

**Only one choice may be offered for a pre-selected menu.**

\*We use Richardson Ice Cream

# DESIGNER CAKES

**ITALIAN PARAGINA** - Italian sponge cake soaked in rum, layered with puff pastry and Italian cream.

**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.

**TROPICAL CAKE** - Lemon cake with a fruit mousse filling or a citrus curd 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**

*Vanilla Chiffon  
Chocolate Sponge  
Carrot Cake  
Almond Chiffon  
Red Velvet  
Lemon Chiffon  
Marble-Vanilla Chiffon  
Swirled With Chocolate*

## **FILLING CHOICES**

*Vanilla Frosting  
Chocolate Frosting  
Bavarian Cream-With  
Or Without Berries  
Mocha Mousse  
Raspberry Mousse  
Seasonal Fruits & Berries  
Chocolate Mousse  
White Chocolate Mousse  
Amaretto Butter Cream  
Citrus Curd*

## **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.*



## DIRECTIONS AND MAP

Take 128/I-95 to exit 33A “Route 3 South – Winchester”.  
Go less than ½ mile on Route 3 South (Cambridge Street).

Café Escadrille will be on your left.

Pass it and turn left on Ray Avenue (just before Bickford’s).  
Immediately turn left into the parking area for Café Escadrille.

