



26 Cambridge Street, Burlington, MA 01803
RT. 128/95 to Exit 33A

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www.cafeescadrille.com

LUNCH 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.

** Before selecting your menu choices, please inform your Event Coordinator if anyone in your party has a food allergy.*

DECORATIVE HORS D'OEUVRES DISPLAYS

Price per Person

CRUDITE and DIP	3.25
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.	
CHEESE and FRUIT	4.25
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.	
ANTIPASTO FEAST (45 person minimum)	13.95
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.	
RAW BAR	Market Price
Wellfleet Oysters, Littleneck Clams, Iced Shrimp Served with Cocktail Sauce, Horseradish and Lemon Wedges.	
THE UPPER CRUST HEARTH BAKED BREADS (45 person minimum)	5.50
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.	
MEDITERRANEAN STATION (45 person minimum)	9.95
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.	
CHOPPED LIVER DISPLAY (45 person minimum)	6.50
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.	
HUMMUS AND PITA CHIPS STATION	3.75
Freshly Made Hummus with Fried Pita Chips.	

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

LUNCH SALADS

(Monday through Friday)

All Salad Entrées Include Fresh Baked Bread and Butter, Coffee & Tea

Escadrille Mixed Green Salad	17.95
Mixed Garden Greens, Tomato, Cucumber, Olives, Onion and Carrots Served with Your Choice of Dressing <i>Add Chicken.....\$3.50 Add Tuna.....\$5.50</i>	
Traditional Grilled Chicken Caesar	20.95
Classic Caesar with Grilled Chicken Topped with Grated Parmesan Cheese <i>Add Grilled Shrimp Caesar.....\$3.00</i>	
Fusilli Pasta Salad	19.95
Oven Dried Tomatoes, Asparagus Spears, Button Mushrooms, Olive Oil, Aged Balsamic Vinegar and Fresh Herbs	
Nicoise Salad	20.95
Marinated Tomatoes, Green Beans, Hard Cooked Egg, New Potatoes, Black Olives and Onions <i>Add Chicken, Tuna or Salmon..... \$5.00</i>	
Lo Mein Salad	19.95
Szechwan Noodles with Crisp Julienne of Vegetable, Spicy Sweet Chili Dressing and Shredded Chicken	
Oriental Vegetable Salad	19.95
A Sensational Mixture of Fresh Vegetables Tossed with a Soy-Sesame Dressing <i>Add Chicken.....\$3.50 Add Grilled Shrimp.....\$5.00</i>	
Chicken Cobb Salad	22.95
Chilled Char Grilled Chicken, Crisp Bacon, Avocado, Blue Cheese, Egg, Black Olives and Tomatoes on Salad Greens Served with Dressing on the Side <i>Lobster Cobb.....Market Price</i>	
Mexican Fiesta Salad	20.95
Grilled Chicken with Shredded Lettuce, Red Cabbage, Chopped Tomato, Black Beans and Roasted Corn Topped with Jack Cheese, Sour Cream, Tortilla Strips and Picante Salsa	
Steak Salad	24.95
Sliced Marinated Beef Served Over Mesclun Greens with Bermuda Onion, Roasted Bell Peppers and Champagne Vinaigrette	
Grilled Lamb Greek Salad	25.95
Tender Marinated Lamb Tips Served Over a Freshly Tossed Green Salad with Feta Cheese and Lemon Greek Dressing	
Summer Fruit Salad	20.95
Fresh Fruits of the Season with Cottage Cheese and Sorbet	

LUNCH ENTRÉES

(Monday through Friday)

All Lunch Entrées Include Escadrille Salad, Fresh Vegetables, Baked Breads, Whipped Butter, Coffee & Tea

Seasonal Pastas	21.95
Penne, Farfalle or Rotini Tossed with One of the Following Sauces: Bolognese or Creamy Parmesan with Chicken, Grilled Marinated Vegetables with Roasted Garlic and Plum Tomatoes	
Open Steak Sandwich	28.95
8 oz. Certified Angus Sirloin Served on Toast Points with Caramelized Onions, Steak Fries and Green Beans Vinaigrette	
Roast Sirloin of Beef Chasseur	28.95
With A Hunter's Style Mushroom Demi Glace Served with Rissolé Potatoes	
Petit Filet Mignon	29.95
Grilled 8 oz. Filet Served with Choice of Potato, Vegetable Du Jour and Béarnaise Sauce	
Chicken Marsala	23.95
Sautéed Boneless Breast of Chicken with Mushrooms and Marsala Wine Sauce. Served with Linguini	
Stuffed Chicken Breast Valencia	23.95
With a Parmesan-Saffron Risotto and Supreme Sauce Served with a Broiled Tomato Crown and Fresh Vegetable	
Cranberry-Walnut Stuffed Chicken Breast	23.95
Roasted Boneless, Skinless Chicken with a Flavorful Bread Stuffing Served with Mashed Potato and Velouté Sauce	
Chicken Piccata	23.95
Sautéed Breast of Chicken with a Lemon-Caper White Wine Sauce Served with Linguini	
Baked Stuffed Fillet of Sole	24.95
With Our Chef's Seafood Stuffing and Lobster Newburg Sauce	
Fresh Atlantic Salmon	24.95
Grilled or Poached with Fresh Dill Sauce	
Baked Boston Scrod	23.95
With Herb Bread Crumbs, Lemon and White Wine Served with Rice Pilaf and Vegetable	
Baked Stuffed Shrimp	24.95
Jumbo Louisiana Shrimp Served with Rice Pilaf and Vegetable Du Jour	
Grilled Swordfish Steak	25.95
With Lemon-Dill Butter	
Baked Sea Scallops	25.95
Rolled in Cracker Crumbs and Butter	

Lunch Deli Buffet - \$25.95

Minimum of 45 Guests

*Includes a Salad Bar, Egg Salad, Tuna Salad, Chicken Salad,
Sliced Deli Meats and Cheeses
Lettuce, Tomato, Onion, Cucumber,
Pasta Salad with an Array of Fresh Breads
Including Rye, Pumpernickel and Pita, Fresh Fruit
Cookies and Brownies, Coffee, Tea and Decaf*

Hot Lunch Buffet - \$29.95

Minimum of 45 Guests

*Served with Caesar Salad or Escadrille Salad
Vegetable, Starch, Rolls and Butter
Coffee, Tea and Decaf*

Choice of Three Entrées:

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|----------------------------------|----------------------------------|
| * Roast Sirloin of Beef Chasseur | * Baked Scrod |
| * Roast Prime Rib Au Jus | * Grilled Salmon with Dill Sauce |
| * Chicken Piccata | * Vegetable Lasagna |
| * Chicken Marsala | * Pasta Primavera |
| * Roast Turkey | * Baked Virginia Ham |

BANQUET DESSERT SELECTIONS

All desserts are made in house by our talented Pastry Chefs.

Price Per Person

CAFE ESCADRILLE SPECIALTY DESSERTS

Escadrille Viennese Table	12.95
Assortment of Miniature Pastries, Tortes, Flans, Sliced Fresh Seasonal Fruit and Your Choice of Crêpes Donaldo, Cherries Jubilee or Bananas Foster	
Escadrille Petit Viennese Table	8.95
Assortment of Miniature Pastries, Tortes, Flans, Sliced Fresh Seasonal Fruit	
Escadrille Chocolate Fountain Fondue Display (60 guests minimum)	12.95
Escadrille Sundae Bar and Confections (40 guests minimum)*	7.95
Richardson's Vanilla, Chocolate, Strawberry Ice Cream, Hot Fudge, Butterscotch Sauce, Strawberry Sauce, Whipped Cream, M & M's, Reese's Pieces, Crushed Health Bar or Oreo Cookie	

INDIVIDUAL PLATED DESSERT CHOICES

Cafe Escadrille's Signature Ice Cream Puff	5.95
Pastry Puff Filled with Richardson's Cappuccino or French Vanilla Ice Cream, Smothered with Hot Fudge, Served with Whipped Cream and Toasted Almonds	
Warm Fallen Chocolate Soufflé	6.95
A Warm Double Chocolate Soufflé with a Duo of Raspberry and Chocolate Sauce	
Crème Brulée	5.95
Rich Custard Topped with a Brittle Layer of Caramelized Sugar	
Chocolate Mousse	5.50
Fresh Fruit Tart	6.50
Fresh Seasonal Fruit and Berries, Pastry Cream, Sweet Pastry Crust and Fruit Coulis	
New York Style Cheesecake	5.95
Served with Crushed Strawberry Sauce	
Hot Fudge Ghirardelli Brownie Sundae	5.95
Ghirardelli Double Dark Chocolate Brownie Topped with the Finest Hot Fudge, Richardson's French Vanilla Ice Cream and Oreo Sprinkles	
Fresh Baked Cookies and Brownies with Sliced Fresh Fruits	6.50
As An Accompaniment To Dessert.....	3.95
Platter of Fresh Fruit and Berries	5.95
As An Accompaniment To Dessert.....	3.95

SEASONAL DESSERT SPECIALS

Please Inquire About Our Very Own Pastry Chef's Dessert Creations

ESCADRILLE'S DESIGNER CAKES

Custom Designed For You Personally by Our Very Own Pastry Chef	4.95
Add Richardson's Vanilla Ice Cream in a Chocolate Basket on a Hand Painted Plate with Sauces	6.75

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



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.

