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## *WEDDING PACKAGE*



*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.*



## *Wedding Package*

### *For the Cocktail Reception*

*One (1) hour of Open Bar featuring standard premium brands during cocktail hour  
International and Domestic Cheeses displayed with fresh fruit and crackers  
Crisp garden vegetable Crudités with assorted dips  
Six (6) pieces of Hors D'oeuvres per guest, passed butler style*

### *For the Dinner Dance*

*Champagne Toast in fluted champagne glass with fresh strawberry garnish  
Four-course Dinner featuring:  
Appetizer or Salad, Intermezzo, Entrée and Dessert  
House Brand Wine Service with the salad and entrée courses, featuring choice of 2 of the following  
Chardonnay, Cabernet Sauvignon, White Zinfandel, Merlot, and Pinot Grigio  
Other wines available from our extensive Wine Cellar at an additional cost  
Custom Designed Wedding Cake created by our very own Pastry Chef  
36" or 24" tall Candelabra Silk Floral Centerpieces for the guest tables and head table  
Chocolate Fountain Display with Fruits, Mini Pastries, and Cookies  
Jessica's Winter Garden Photo for the bridal party with Cocktails and Hors D'oeuvres  
Complimentary Bridal Suite  
Complimentary valet parking with attendants  
Complimentary coat checking in season  
Private dinner tasting  
Dedicated Escadrille Wedding Coordinator  
Cafe Escadrille white glove service throughout*

*Package is designed for a minimum of 150 guests.*

*Substitutions can be arranged with your Escadrille Wedding Coordinator at a later date*

*Please inquire about our specialty drink bar enhancements with Ice Sculptures,  
Espresso, Cappuccino and Biscotti Stations and to die for Viennese Tables  
And Make your own Escadrille Sundae Bar*



## *Wedding Package Menu Suggestions*

### *Hors D' Oeuvres*

(6 Selections)

*Coconut Shrimp with Sweet Thai Chili Sauce*  
*Scallops Wrapped in Bacon*  
*Skewered Beef Teriyaki*  
*Chicken Sateys with Honey Mustard Glaze*  
*Spinach Spanakopita*  
*Stuffed Mushrooms with Seafood Stuffing*  
*Tomato Basil Crostinis*  
*Potato Pancakes with Sour Cream and Apple Sauce*  
*Peking Ravioli with Scallion Soy Sauce*  
*Iced Cocktail Shrimp*  
*Artichoke Hearts with Parmesan Cheese Filo*

### *Appetizers and Salads*

(One Selection)

*Baked French Onion Soup au Gruyère*  
*New England Clam Chowder*  
*Tortellini Fromage*  
*Ricotta Cheese Ravioli with Fresh Marinara Sauce*  
*Penne Bolognese*  
*Seasonal Fresh Sliced Fruit*  
*Whole Leaf Caesar Salad*  
*Escadrille Garden Salad with Choice of Dressings*  
*Mesclun Greens with Toasted Walnuts, Gorgonzola and Craysins*  
*Award Winning Caesar Salad*

### *Intermezzos*

(One Selection)

*Fresh Lemon*  
*Zesty Orange*  
*Raspberry Sorbet*

# *Wedding Package*

## *Entrée Selections*

(Your choice of two)

### **Level I**

#### **Chicken Escadrille**

*Boneless breast of chicken stuffed with spinach and mushroom with a fennel cream sauce*

#### **Chicken Fontina**

*Chicken medallions sautéed with prosciutto, spinach, artichoke & Fontina cheese*

#### **Chicken Marsala**

*Boneless breast of chicken sautéed with mushrooms and Madeira Sauce*

#### **Chicken Supreme**

*Boneless breast of chicken, bake-stuffed with rice Valencia & Supreme Sauce*

#### **Grilled Salmon**

*Herb marinated and topped with a Dill Cream Sauce*

#### **Baked-Stuffed Shrimp**

*Jumbo Gulf Shrimp stuffed with our Chef's delicious seafood stuffing & drawn butter*

#### **Roast Prime Rib of Beef**

*Large cut of Certified Angus Beef, Au Jus*

### **Level II**

#### **Filet Mignon**

*Center cut of beef tenderloin with sauce Béarnaise*

#### **Sliced Tenderloin of Beef**

*with Bordelaise Sauce*

### **Level III**

#### **Roast Herb-Crusted Rack of Lamb**

*with Mint Sauce*

#### **Jumbo Stuffed Shrimp & Petit Filet Mignon Duet**

*Two baked stuffed shrimp and petite filet mignon with Béarnaise Sauce, served with a tomato crown*

#### **Statler Chicken & Petit Filet Mignon Duet**

*Petite filet mignon with Béarnaise Sauce & Statler Chicken*

### **Level IV**

#### **Lobster Tail & Petit Filet Mignon Duet**

*Baked stuffed Maine lobster tail and petite filet mignon with Béarnaise Sauce, served with a tomato crown*

*Please Note: All prices are per person, plus state and local taxes and 18% gratuity.*



## *Wedding Package*

<i>Friday Evening</i>	<u><i>Package Pricing</i></u>
<i>(after 6:00pm)</i>	<i>Level I:</i> \$95.00
<i>Saturday</i>	<i>Level II:</i> \$105.00
<i>(12:00pm - 5:00pm)</i>	<i>Level III:</i> \$110.00
<i>Sunday*</i>	<i>Level IV:</i> \$120.00
<i>(Anytime, based upon availability)</i>	

### *Saturday Evening* *(6:30pm - 11:30pm) Or (7:00pm - 12:00am)*

<u><i>Low Season</i></u>	<u><i>Package Pricing</i></u>
<i>January 3 - April 11</i>	<i>Level I:</i> \$105.00
<i>July 4 - September 6</i>	<i>Level II:</i> \$115.00
<i>November 21 - December 31</i>	<i>Level III:</i> \$120.00
	<i>Level IV:</i> \$130.00
<u><i>High Season</i></u>	<u><i>Package Pricing</i></u>
<i>April 18 - June 28</i>	<i>Level I:</i> \$125.00
<i>September 5 - November 14</i>	<i>Level II:</i> \$130.00
	<i>Level III:</i> \$135.00
	<i>Level IV:</i> \$140.00

*\* The following Sunday holiday dates fall under the Saturday Evening Pricing Schedule: May 24, 2009, September 6, 2009, and October 11, 2009*

*\*\* All prices are per person, plus state and local taxes and 18% Gratuity.*

# 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.*