

LE FOYER



LUNCH/BREAKFAST/BRUNCH BUFFET MENU 2020

(401) 725-8530
WWW.LEFOYERRI.COM

WITH OVER 45 YEARS OF EXPERIENCE AND SEVERAL AWARDS FROM A RANGE OF WEDDING FORUMS, WE ARE EXPERTS AT ELIMINATING YOUR WORRIES AND HELPING TO CREATE THE MOST MEMORABLE DAY OF YOUR LIFE. WE UNDERSTAND THAT YOU HAVE THE UTMOST EXPECTATIONS FOR YOUR EVENT AND OUR CHEFS ARE EQUIPPED TO PREPARE A FIRST CLASS DISPLAY OF THE FINEST FOOD FOR YOU AND YOUR GUESTS. OUR WAIT STAFF IS SKILLFULLY TRAINED TO BE THE BEST IN THE INDUSTRY AND WILL BE HAPPY TO PROVIDE YOU WITH THE HIGHEST END SERVICE.

Private Function Rooms & Rates

The Ballroom: with a capacity of 80 to 250 people with dancing.
The Room's rental fee is \$175 with a deposit of \$350
The Rose Room: with a capacity of 30 to 80 people.
The room's rental fee begins at \$50, with a deposit of \$125

All Dishes, Silverware, Paper Napkins and Condiments are included with this menu.
Please ADD 20% labor charge to your entire Bill.
Payment with Credit card subject to 3% finance charge.

All Prices assumes a minimum of 30 guest

Custom Menus are always available.
Please ask your event coordinator for more details.



Hot and Cold Buffets

SANDWICH BUFFET #1

\$12.50 PER PERSON

CHOICE OF (3) SANDWICHES

CHICKEN SALAD

EGG SALAD

ALBACORE TUNA SALAD

BAKED VIRGINIA HAM

SEAFOOD SALAD

PICKLE AND OLIVE TRAY

POTATO CHIPS

COLE SLAW

POTATO SALAD

ASSORTED MINI PASTRY

REGULAR/DECAF COFFEE - TEA

SANDWICH BUFFET #2

\$14 PER PERSON

CHOICE OF (3) SANDWICHES

CHICKEN SALAD

EGG SALAD

ALBACORE TUNA SALAD

BAKED VIRGINIA HAM

SEAFOOD SALAD

SWEDISH **OR** ITALIAN MEATBALLS

BAKED BEANS **OR** PASTA

PICKLE AND OLIVE TRAY

POTATO CHIPS

TOSSED SALAD

POTATO SALAD

ASSORTED MINI PASTRY

REGULAR/DECAF COFFEE - TEA

HOT AND COLD #3

\$17 PER PERSON

ROAST BEEF DELI PLATTER

BAKED HAM DELI PLATTER

SWEDISH **OR** ITALIAN STYLE MEATBALLS

BAKED BEANS

PASTA AND SAUCE

PICKLE AND OLIVE TRAY

POTATO SALAD

FRESH GARDEN SALAD

COLESLAW

POTATO CHIPS

DINNER ROLLS

ASSORTED MINI PASTRY

REGULAR AND DECAF COFFEE - TEA

DELUXE HOT AND COLD

\$20 PER PERSON

ROAST BEEF DELI PLATTER

BAKED HAM DELI PLATTER

SWEDISH **OR** ITALIAN STYLE
MEATBALLS

PEPPER STEAK AND ONIONS

SAUSAGE AND PEPPERS

CHICKEN CACCIATORE

PICKLE AND OLIVE TRAY

POTATO SALAD

FRESH GARDEN SALAD

COLESLAW

POTATO CHIPS

DINNER ROLLS

ASSORTED MINI PASTRY

REGULAR AND DECAF COFFEE - TEA

BAKED CHICKEN BUFFET

\$15 PER PERSON

HOUSE GARDEN SALAD

ROASTED CHICKEN

PASTA AND SAUCE

OVEN ROASTED POTATO

DINNER ROLLS

CRANBERRY SAUCE

REGULAR AND DECAF COFFEE - TEA

ADD MEATBALLS \$1.50

ADD SAUSAGE AND PEPPERS \$1.50

ADD FRENCH FRIES \$1.50

PASTA AND MEATBALL BUFFET

\$12 PER PERSON

HOUSE GARDEN SALAD

PASTA AND SAUCE

HOUSE MADE MEATBALLS

BROWNIES

FRUIT PUNCH AND COFFEE

JUST APPS !!!! BUFFET

\$14 PER PERSON

POTATO SKINS

NACHO BAR

FRENCH BREAD PIZZA

OR

MOZZARELLA STICKS

CHICKEN WING BAR

FRENCH FRIES

AND

ADD ONION RINGS \$1.95

ADD TATER TOTS \$1.95

ADD MINI DESSERT \$1.50

ADD COFFEE/TEA \$1.25

ADD SODA BAR \$5.00



Hot Buffet A la Carte

SELECT ONE ENTREE AT \$17 PER PERSON

SELECT TWO ENTREES AT \$20 PER PERSON

SELECT THREE ENTREES AT \$23 PER PERSON

POULTRY ENTREE CHOICES

BREAST OF CHICKEN MARSALA
STUFFED BREAST OF CHICKEN
CHICKEN CORDON BLEU
FLAME BROILED CHICKEN CACCIATORE
SOUTHERN FRIED CHICKEN
BAKED CHICKEN

SEAFOOD ENTREE CHOICES

BAKED SEAFOOD WITH RITZ CRACKER TOPPING
BAKED STUFFED SOLE
OVEN BROILED SALMON WITH DILL
GRILLED SALMON WITH BROWN SUGAR GLAZE
SEAFOOD NEWBURG

PASTA ENTREE CHOICES

SPINACH AND RICOTTA LASAGNA
VEGETABLE LASAGNA
MEAT AND CHEESE LASAGNA
MANICOTTI
BALED ZITA
PASTA PRIMAVERA

BEEF ENTREE CHOICES

STEAMED CORNED BEEF
HAND ROLLED LARGE MEATBALLS IN MARINARA
ROAST BEEF IN GRAVY
ALL BEEF BBQ RIBS – ADD \$ 3
TERIYAKI GLAZED STEAK TIPS – ADD \$4

ALL BUFFET INCLUDE A CHOICE A HOUSE OR CAESAR SALAD, OVEN ROASTED POTATO OR PASTA IN MARINARA AND CHEFS CHOICE VEGETABLES, DINNER ROLLS, ASSORTED MINI PASTRIES, REGULAR AND DECAF COFFEE AND TEA.



Sides Selections

SELECT ONE FROM EACH CATEGORY

APPETIZER SELECTION

FRESH CUT GARDEN SALAD
CLASSIC CESAR SALAD
TRI-COLORED PASTA SALAD
SPRING VEGETABLE SALAD
CHICKEN ESCAROLE SOUP
MINISTRONE SOUP
VEGETABLE SOUP

STARCH SELECTION

PASTA PRIMAVERA
ZITI AND MARINARA
BAKED ZITI
CAVATELLI AND BROCCOLI
BOWTIE PASTA IN ALFREDO SAUCE
RED BLISS MASHED POTATO
RED BLISS OVEN ROASTED POTATO
SPICY SPANISH RICE
STEAMED WILD RICE
RICE PILAF

VEGETABLE SELECTION

CHEF'S CHOICE SEASONAL VEGETABLES
GREEN BEANS IN GARLIC BUTTER
GLAZED BABY CARROTS
FRESH STEAMED BROCCOLI IN A LIGHT BUTTER SAUCE
PEAS AND PEARL ONIONS

ALL PACKAGES INCLUDE COFFEE SERVICE AND PASTRIES



Breakfast Buffet Menu

BREAKFAST "A"

PORK SAUSAGE LINKS
SCRAMBLED EGGS
OLD FASHIONED BAKED BEANS
HOME FRIED POTATOES

ORANGE JUICE
COFFEE
COUNTRY STYLE CORN BREAD OR ROLLS & BUTTER

\$12 PER GUEST

BREAKFAST "B"

BAKED HAM
PORK SAUSAGE LINKS
SCRAMBLED EGGS
HOME FRIED POTATOES
OLD FASHIONED BAKED BEANS

ORANGE JUICE
COFFEE
COUNTRY STYLE CORN BREAD
OR ROLLS & BUTTER

\$15 PER GUEST

BREAKFAST "C"

BAKED HAM
FRENCH TOAST OR PANCAKES
PORK SAUSAGE LINKS
SCRAMBLED EGGS
HOME FRIED POTATOES
OLD FASHIONED BAKED BEANS

ORANGE JUICE
COFFEE
COUNTRY STYLE CORN BREAD
OR ROLLS & BUTTER

\$16 PER GUEST

CONTINENTAL BREAKFASTS

COFFEE AND DANISH
COFFEE AND ASSORTED BREAKFAST PASTRIES
COFFEE ASSORTED BREAKFAST PASTRIES AND ORANGE JUICE

\$5 PER GUEST

\$6 PER GUEST

\$7 PER GUEST



Brunch Buffet Menu

BRUNCH "D"

SCRAMBLED EGGS
OLD FASHIONED BAKED BEANS
HOME FRIED POTATOES
SAUSAGE & PEPPERS
BBQ CHICKEN PIECES
SWEDISH STYLE MEATBALLS

ORANGE JUICE COFFEE
COUNTRY STYLE CORN BREAD OR ROLLS & BUTTER

\$15 PER GUEST

BRUNCH "E"

FRESH FRUIT CUP
SCRAMBLED EGGS
HOME FRIED POTATOES
OLD FASHIONED BAKED BEANS
PEPPER STEAK
CHICKEN MARSALA
RICE PILAF

ORANGE JUICE
COFFEE
COUNTRY STYLE CORN BREAD
OR ROLLS & BUTTER

\$18 PER GUEST

BRUNCH "F"

BAKED HAM
SCRAMBLED EGGS
HOME FRIED POTATOES
OLD FASHIONED BAKED BEANS
SAUSAGE & PEPPERS
BAKED CHICKEN PIECES
SWEDISH OR ITALIAN MEATBALLS

ORANGE JUICE
COFFEE
COUNTRY STYLE CORN BREAD
OR ROLLS & BUTTER

\$19 PER GUEST

THE FOLLOWING MAY BE ADDED

FRESH FRUIT CUP	\$1.50 PER GUEST
MUFFINS	\$1.50 PER GUEST
DANISH	\$1.50 PER GUEST
PANCAKES <u>OR</u> FRENCH TOAST	\$2.00 PER GUEST
FRENCH TOAST STICKS	\$2.25 PER GUEST

