

# *LE FOYER*



## MEMORIAL LUNCHEON BUFFET MENU 2020

(401) 725-8530  
[WWW.LEFOYERRI.COM](http://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

### 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

### DELUXE DINNER

**\$20 PER PERSON**

CHICKEN MARSALA

BAKED VIRGINIA HAM

ITALIAN STYLE MEATBALLS

PENNE AND MARINARA

SAUTÉED GREEN BEANS

OVEN ROASTED POTATATO

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

### SIMPLY SEAFOOD

**\$17 PER PERSON**

FISH AND CHIPS

BAKED SCROD

COLE SLAW

GARDEN SALAD

SEAFOOD CHOWDER

DINNER ROLLS

ASSORTED MINI PASTRY

REGULAR AND DECAF COFFEE – TEA

### SOUP AND SANDWICH

**\$12 PER PERSON**

HOUSE GARDEN SALAD

ASSORTED SANDWICHES

HOUSE MADE SOUP

BROWNIES

REGULAR AND DECAF COFFEE – TEA

### PASTA AND MEATBALL BUFFET

**\$12 PER PERSON**

HOUSE GARDEN SALAD

PASTA AND SAUCE

HOUSE MADE MEATBALLS

BROWNIES

FRUIT PUNCH AND COFFEE

### PIZZA AND SALAD

**\$12 PER PERSON**

HOUSE GARDEN SALAD

ASSORTED GRILLED PIZZA

BROWNIES

ASSORTED FOUNTAIN SODA



## 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

