



HISTORIC
LAFAYETTE'S
MUSIC ROOM

FOOD & SPIRITS  MEMPHIS 1972

EVENTS

MUSIC · FOOD · SPIRITS

LAFAYETTE'S
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FOOD & SPIRITS  MEMPHIS 1972



THE VENUE



LAFAYETTE'S MUSIC ROOM

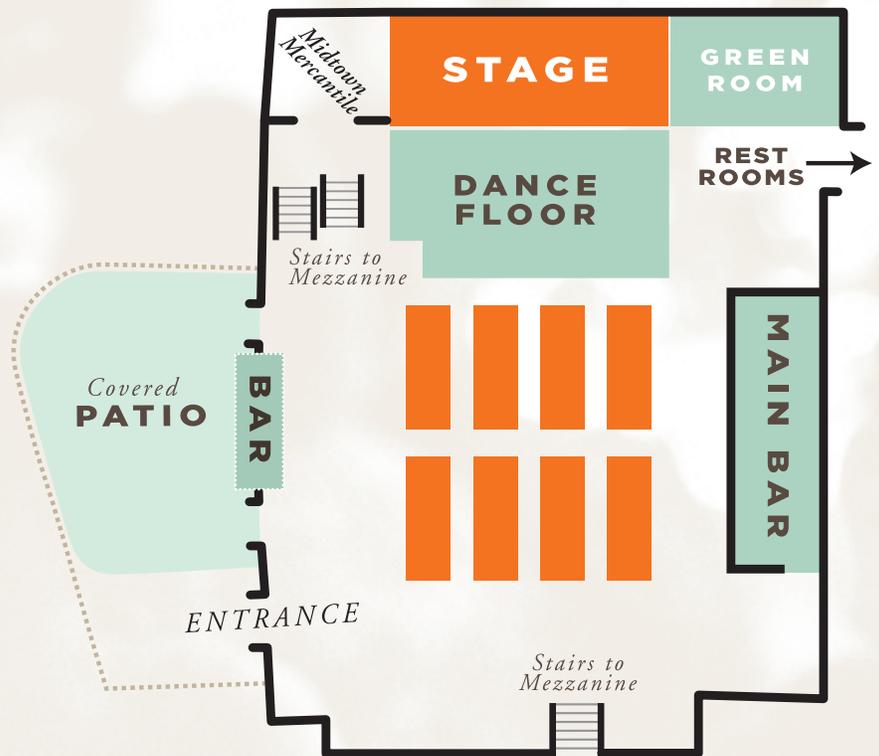
located in the heart of Overton Square, is the perfect place to host a small group outing or a large reception. Choose from a variety of spaces and experiences from intimate tableside views of our pizza chefs at work, your own private balcony overlooking the best views of Madison Avenue, to full venue buyouts where the stage is all yours. Lafayette's Music room can accommodate up to 275 people depending on the type of event

AVAILABLE AMENITIES

- WIRELESS INTERNET SERVICE
- AV CAPABILITIES
- PRIVATE COVERED PATIO ACCESS
- PRIVATE BALCONY
- GREEN ROOM
- STAGE
- PRIVATE RESTROOM
- PRIVATE BAR ACCESS
- PROJECTOR

MADISON AVENUE

FIRST FLOOR



MEZZANINE



HISTORIC
LAFAYETTE'S
MUSIC ROOM
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**We can customize our floor plan to best accommodate your event.*



LUNCH

LIMITED MENUS

901 LUNCH

OPENING ACT

SWEET CORN JALAPENO HUSHPUPIES served with Sriracha mayonnaise and pickle relish

HEADLINERS

STREET TACOS three flour tortillas filled with blackened shrimp, slaw, cotija, cilantro, and spiked sour cream

GRILLED CHICKEN SANDWICH marinated and grilled boneless chicken breast, mayonnaise, mustard, lettuce, tomato, and pickle, served with seasoned fries

LETTUCE WRAPS teriyaki marinated chopped chicken thigh, iceberg lettuce, cashews, sesame seeds

MIDTOWN MAC N' CHEESE rotini pasta in rich white cheddar sauce, with cornbread topping and blackened chicken

BLT CHOPPED SALAD romaine, avocado, gorgonzola, tomatoes, and Applewood bacon tossed in white French dressing

CLASSIC BURGER lettuce, tomato, dill pickle, mayonnaise, and mustard, served with seasoned fries

LAFAYETTE'S LUNCH

OPENING ACT

SPRING ROLLS fried vegetable egg rolls served with teriyaki and sweet chili sauces

HEADLINERS:

BEET & ORANGE SALAD grilled chicken, mesclun mix, arugula, sliced beets, Mandarin oranges, goat cheese, candied walnuts tossed in a white balsamic dressing

CAPRESE PIZZA basil pesto base, fresh buffalo mozzarella, provolone, roma tomatoes, balsamic glaze

OVERTON BURGER pepper jack cheese, bacon, fried onions, lettuce, tomato, Sriracha mayonnaise

SHRIMP AND GRITS Mississippi stone ground grits, andouille, shiitake mushrooms

JAMBALAYA PASTA chicken, andouille, and shrimp tossed in Cajun spices with linguini pasta, served with a grilled baguette

BROWN SUGAR GLAZE SALMON crisp panko mustard seed crust, edamame summer succotash, corn, tomatoes, and greens, drizzled with brown sugar glaze

ADD CHOICE OF **SIDE HOUSE SALAD** or **CUP OF GUMBO** to any menu for an additional fee

ADD CHOICE OF **DESSERT** (Bananas Foster Mason Jar, or Maple Mascarpone Cheesecake) to any menu for an additional fee



LUNCH

BUFFET MENUS

Minimum of 30 Guests

DOWNTOWN APPETIZER BUFFET

SELECT 4 OPTIONS

LAFAYETTE'S DEVEILED EGGS Sriracha, pickled mustard seeds

SWEET CORN JALAPENO HUSHPUPPIES with Sriracha mayonnaise and pickle relish

CHICKEN TENDERS served with hot honey mustard and ranch

SPRING ROLLS fried vegetable egg rolls served with teriyaki and sweet chili sauces

LETTUCE WRAPS teriyaki marinated chopped chicken thigh, iceberg lettuce, cashews, sesame seeds

GRIDDLE BURGER SLIDERS mustard, mayo, American cheese, pickle, and lettuce

CHOICE OF PIZZA Cajun Crawdad, Wild Mushroom & Duck, Caprese, Pepperoni, or The Cheese

CHEESE DIP AND SALSA fresh salsa, rotel cheese dip, and tortilla chips

EDAMAME with Sriracha and teriyaki sauces

CUCUMBER BLT'S with sundried tomato cream cheese

SAUSAGE AND CHEESE SKEWERS with bbq seasoning

SOUTHWESTERN BRUSCHETTA black beans, corn, peppers, shredded chicken, spicy ranch

MINI DESSERT TARTLETS Chocolate Chess Pie, Bananas Foster, and Lemon Tartlet

ADD **EXTRA OPTIONS** for an additional fee

THE OVERTON LUNCH BUFFET

SALAD

LAFAYETTE'S HOUSE SALAD mesclun mix, roasted tomatoes, chopped cucumber, shaved vidalia onion, feta cheese, with ranch, honey mustard, and honey lemon vinaigrette

SELECT 1 PIZZA

CAJUN CRAWDAD crawfish tail meat, bacon, peppers, onions, jalapeno, remoulade swirl

PEPPERONI pizza sauce, Italian pepperoni, provolone, mozzarella, cheddar, and grated parmesan

THE CHEESE pizza sauce, provolone, mozzarella, cheddar, feta, grated parmesan, and chopped herbs

SELECT 3 ENTRÉES

BEEF TIPS marinated and seared beef tenderloin tips over mashed potatoes with caramelized onions and gorgonzola cheese

MIDTOWN MAC N' CHEESE rotini pasta tossed in rich white cheddar sauce, with cornbread topping

CHICKEN AND WAFFLES fried chicken, Belgian waffles, maple syrup

AHI TUNA SLIDERS sesame encrusted, Asian slaw, Sriracha mayonnaise, microgreens

CHICKEN PICCATA lemon caper butter, saffron rice

ADD AN **EXTRA ENTRÉE** for an additional fee

ADD **MINI DESSERT TARTLETS** for an additional fee



DINNER

LIMITED MENUS

THE DRAPER

OPENING ACT

LAFAYETTE'S HOUSE SALAD

mesclun mix, roasted tomatoes, chopped cucumber, shaved vidalia onion, feta cheese, with honey lemon vinaigrette

GUMBO

chicken & andouille over saffron rice

HEADLINERS

MIDTOWN MAC N' CHEESE

rotini pasta tossed in rich white cheddar sauce, served with blackened chicken and cornbread topping

BROWN SUGAR GLAZED SALMON

crisp panko mustard seed crust over edamame succotash and greens, drizzled with brown sugar glaze

KOREAN BBQ CHICKEN SKEWERS

grilled and basted chicken, crunchy Asian slaw, wild rice pilaf

CAPRESE PIZZA

basil pesto base, fresh buffalo mozzarella, provolone, roma tomatoes, and balsamic glaze

ENCORE

MAPLE MASCARPONE CHEESECAKE BANANAS FOSTER MASON JAR



THE MADISON

OPENING ACT

SPRING ROLLS

fried vegetable egg rolls served with teriyaki and sweet chili sauces **Vegetarian*

SWEET CORN JALAPENO HUSHPUPPIES

with Sriracha mayonnaise and pickle relish

INTERMISSION

BLT CHOPPED SALAD

romaine, avocado, gorgonzola, tomatoes, Applewood bacon tossed in white French dressing

GUMBO

chicken & andouille over saffron rice

HEADLINERS

SHRIMP AND GRITS

Mississippi stone ground grits, andouille sausage, and shiitake mushrooms

GULF REDFISH

blackened red fish, wild rice pilaf, sweet corn relish

HERB ROASTED CHICKEN

sour cream mashed potatoes, pan jus, capers, olives, chilis

CREEKSTONE FARMS FLAT IRON STEAK

roasted Yukon gold potato hash, asparagus, herb butter, house steak sauce

JAMBALAYA PASTA

chicken, andouille, and shrimp tossed in Cajun spices with linguini pasta, served with a grilled baguette

ENCORE

MAPLE MASCARPONE CHEESECAKE CHOCOLATE RASPBERRY GANACHE CAKE

THE BIG EASY

OPENING ACT

WOOD-FIRED STUFFED MUSHROOMS

filled with chorizo sausage, fresh corn, and bell peppers

ABITA BBQ SHRIMP

N'awlins style shrimp with house-made Abita bread

INTERMISSION

BLT CHOPPED SALAD

romaine, avocado, gorgonzola, tomatoes, Applewood bacon tossed in white French dressing

SHRIMP BISQUE

topped with garlic croutons

HEADLINERS

FILET MIGNON

over smashed Yukon gold potatoes, julienned vegetable saute, with a port wine demi-glace

TRUFFLE MAC N' CHEESE

served with sautéed jumbo shrimp and grilled asparagus

PAN SEARED RED SNAPPER

filet over sweet corn risotto with tomato shallot relish

RACK OF LAMB

rosemary vinaigrette and wild rice cranberry salad

SESAME CRUSTED AHI TUNA

over teriyaki noodle saute, avocado relish, chili garlic sauce

BRAISED SHORT RIBS

over smoked cheddar grits, charred Brussels sprouts, with pan gravy

ENCORE *Choose Two*

MAPLE MASCARPONE CHEESECAKE BRIOCHE BREAD PUDDING CREME BRULEE CHOCOLATE RASPBERRY GANACHE CAKE

DINNER

APPETIZER BUFFETS

Minimum of 30 Guests

MIDTOWN APPETIZER BUFFET

SELECT 5 OPTIONS

LAFAYETTE'S DEVEILED EGGS Sriracha, pickled mustard seeds

CHEESE DIP AND SALSA fresh salsa, rotel cheese dip, and tortilla chips

SOUTHWESTERN BRUSCHETTA black beans, corn, peppers, shredded chicken, spicy ranch

CHICKEN TENDERS served with hot honey mustard and ranch

MEATBALLS tossed in a sweet chili sauce

SWEET CORN JALAPENO HUSHPUPIES Sriracha mayonnaise and pickle relish

GRIDDLE BURGER SLIDERS mustard, mayo, American cheese, pickle, and lettuce

SPRING ROLLS fried vegetable egg rolls served with teriyaki and sweet chili sauces

LETTUCE WRAPS teriyaki marinated chopped chicken thigh, iceberg lettuce, cashews, sesame seeds

EDAMAME tossed in chili garlic and teriyaki sauces

SAUSAGE AND CHEESE SKEWERS with BBQ dry rub

CUCUMBER BLT'S with sundried tomato cream cheese

MINI DESSERT TARTLETS (*Choose 3*) Chocolate Chess Pie, Bananas Foster, Lemon Tartlet, Brownie Bites

FRUIT COBBLER

BREAD PUDDING

ADD AN **EXTRA ITEM** for an additional fee

UPTOWN APPETIZER BUFFET

SELECT 5 OPTIONS *Note: Any choices from the above menu are also available on this menu.*

MINI CRAB CAKES with avocado mango relish and remoulade sauce

GRILLED LAMB LOLLIPOPS with rosemary sauce and tomato olive tapanade

CAPRESE SKEWERS grape tomato, cherry mozzarella, basil, and a balsamic glaze

AHI TUNA SLIDERS with sesame seed crust, Sriracha mayo and Asian slaw

MELON CEVICHE light and refreshing melon, jumbo lump crabmeat, and shrimp marinated in lime juice

SHORT RIB GRILLED CHEESE shredded beef on sourdough with pepper jack cheese

STREET TACOS blackened fish or shrimp, chipotle slaw, cotija cheese, cilantro, spiked sour cream

BBQ SHRIMP SKEWER house Abita bread and jumbo shrimp with spicy Worcestershire glaze

GRILLED CHEESE with tomato soup shooter

MIDTOWN MAC N' CHEESE CUP

ADD AN **EXTRA ITEM** for an additional fee



DINNER

BUFFETS

Minimum of 30 Guests

MEMPHIS BUFFET

SALAD

LAFAYETTE'S HOUSE SALAD mesclun mix, roasted tomatoes, chopped cucumber, shaved vidalia onion, feta cheese, ranch, honey mustard, honey lemon vinaigrette

SELECT 3 ENTRÉES

CHICKEN AND WAFFLES fried chicken tenders, Belgian waffles, maple syrup

SHRIMP AND GRITS Mississippi stone ground grits, andouille, and shiitake mushrooms

MIDTOWN MAC N' CHEESE rotini pasta tossed in rich white cheddar sauce with cornbread topping

BLACKENED SALMON saffron rice and edamame succotash drizzled with brown sugar glaze

CARIBBEAN JERK PORK TENDERLOIN medallions over mashed potatoes with pineapple relish

SELECT 1 DESSERT

MINI DESSERT TARTLETS Chocolate Chess Pie, Bananas Foster, Lemon Tartlets

BREAD PUDDING

BLUFF CITY BUFFET

PASSED APPETIZER

SWEET CORN JALAPENO HUSHPUPPIES Sriracha mayonnaise and pickle relish

SALAD

BLT CHOPPED SALAD romaine, avocado, gorgonzola, tomatoes, and Applewood bacon served with assorted dressings

SELECT 3 ENTREES

HERBED CHICKEN grilled chicken breast, smoked cheddar grits, Dijon cream sauce

BEEF TIPS marinated and seared beef tenderloin tips over mashed potatoes with caramelized onions and gorgonzola cheese

JAMBALAYA PASTA chicken, andouille sausage, and shrimp tossed in Cajun spices with ritoni pasta

GULF COAST RED FISH blackened red fish, wild rice pilaf, sweet corn relish

SELECT 1 DESSERT

PEACH COBBLER

MINI DESSERT TARTLETS

Chocolate Chess Pie, Bananas Foster, Lemon Tartlets



DINNER

Minimum of 30 Guests

BUFFETS

GRIT N' GRIND BUFFET

SELECT 2 PASSED APPETIZERS

MELON CEVICHE light and refreshing summer melon, jumbo lump crabmeat, and shrimp marinated in lime juice

CAPRESE SKEWERS grape tomato, mozzarella, basil, with a balsamic glaze

CRAB CAKES with avocado mango relish and remoulade sauce

BBQ SHRIMP SKEWER house Abita bread and jumbo shrimp with spicy Worcestershire glaze

SHORT RIB GRILLED CHEESE shredded beef on sourdough with pepper jack cheese

SALAD

BEET & ORANGE SALAD mesclun mix, arugula, sliced beets, mandarin oranges, goat cheese, candied walnuts, served with assorted dressings

SELECT 3 ENTRÉES

STUFFED PORK LOIN andouille cornbread stuffing, rice, and a bacon Dijon cream sauce

GULF COAST RED FISH blackened red fish, wild rice pilaf, sweet corn relish

STUFFED CHICKEN MEDALLIONS grilled chicken breast, topped with bacon white cheddar stuffing

SCALLOPS AND GRITS Mississippi stone ground grits, pan seared scallops, grape tomatoes, corn, and scallions

FILET MEDALLIONS served with garlic mashed potatoes and a red wine reduction

DESSERT

MAPLE MASCARPONE CHEESECAKE BITES

MINI DESERT TARTLETS Chocolate Chess Pie, Bananas Foster, Lemon Tartlets

BUFFET UPGRADES

PRIME RIB CARVING STATION

Rolls, Au Jus, Horseradish Sauce, Tomato Jam

RAW BAR

Shrimp, Oysters, Mussels, Cocktail Sauce, Lemon, Crackers, Hot Sauce assortment

SLIDER BAR

2 sliders per person
Griddle Burger Sliders, Ahi Tuna Sliders, Pork Tenderloin Sliders with Mango Chutney Mayonnaise, Yardbird Sliders and Beet & Bean Sliders

HOT WING BAR

8 wings per person
Tossed in assorted sauces, served ranch, blue cheese, carrots, and celery

PIZZA BAR

1- 10 inch pizza per person

CHOICE OF 4 PIZZAS

CAJUN CRAWDAD crawfish tail meat, bacon, peppers, onions, jalapeno, remoulade swirl

CAPRESE PIZZA basil pesto base, fresh buffalo mozzarella, provolone, roma tomatoes, balsamic pickled onions

BUFFALO CHICKEN PIZZA wing sauce, sliced celery, cheddar, ranch dressing

BLUE HAWAII Canadian bacon, bacon bits, pineapple, red onion, mozzarella, provolone, pizza sauce

WILD MUSHROOM AND DUCK tender pulled duck confit, roasted mushrooms, fresh thyme leaves, white truffle goat cheese base

PEPPERONI pizza sauce, Italian pepperoni, provolone, mozzarella, cheddar, grated parmesan

THE CHEESE pizza sauce, provolone, mozzarella, cheddar, feta, grated parmesan, chopped herbs

BANANAS FOSTER ACTION STATION



BEVERAGES

Tailor a bar menu to perfectly host your event and stay within budget. Beverages may be purchased based on consumption, by an hourly package or by pre-paid drink tickets. Prices include tax.

BASED ON CONSUMPTION

NON-ALCOHOLIC BEVERAGES

Unlimited Soda, Iced Tea, Coffee

BEER

Seasonal variety of bottled and draft beer
Locally brewed, Domestic, and Imported

WINE

Seasonal variety of red and white wines,
Champagne, and Sparkling

WELL LEVEL

Includes beer and house wine

CALL LEVEL

Includes well, beer, and wine
Examples: Titos Vodka, Maker's Mark Bourbon,
Call Wines

PREMIUM LEVEL

Includes all above. Examples: Grey Goose Vodka,
Blanton's Bourbon, Premium Wines

BAR PACKAGE PRICING

Priced per person

BEER & WINE • WELL • CALL • PREMIUM

2 HOUR • 3 HOUR • 4 HOUR TICKETS



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