

# LAFAYETTE'S

FOOD & SPIRITS  LIVE MUSIC

9101 INTERNATIONAL DRIVE, SUITE 2220 | ORLANDO, FL 32819  
407.248.1195 | SALESORLANDO@LAFAYETTES.COM | LAFAYETTES.COM

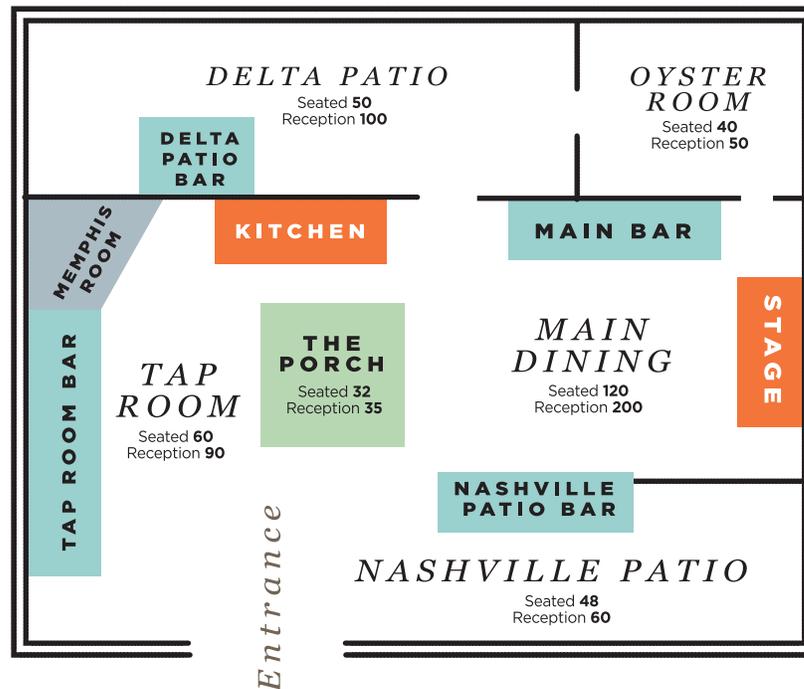


## THE VENUE

Whatever your party venue needs **Lafayette's** is the perfect place for your private party or group event. We have 3 private dining areas that can accommodate a small intimate dinner up to a large festive party including full venue buyout with expert party planners to assist you with all the details. For parties of 10 or more, please contact our sales team at **407.248.1195** or email us at **salesorlando@lafayettes.com** and let our team of professionals plan your next private party.

## AMENITIES

AV Capabilities, On-site Event Specialist, Projector, Stage, Private Bar Access, Private Patio Access



## CAPACITY

	SEATED	RECEPTION
Lafayettes Buyout	375	700
Main Dining	120	200
Oyster Room	40	50
The Porch	32	35
Tap Room	60	80
Memphis Room	24	N/A
Nashville Patio	48	60
Delta Patio	50	100

*All parties are subject to 22% service charge and 6.5% state sales tax.*

# LIMITED MENUS

(15-300 GUESTS)

Guests choose from a limited menu upon arrival.  
Menus will be printed for each place setting.

## THE I-DRIVE DINNER

### FIRST COURSE:

*Served Family-Style*

#### **Sweet Corn & Jalapeño Hushpuppies** \*Vegetarian

Sriracha aioli

### SECOND COURSE:

*Choose one for the whole group*

#### **Lafayette's House Salad** \*Vegetarian

Mesclun mix, roasted tomatoes, cucumbers, feta cheese & choice of dressing

#### **Chicken & Andouille Sausage Gumbo**

With dirty rice

### THIRD COURSE:

*Guests may choose one of the following Entrées*

#### **Chicken and Waffles**

Southern boneless fried chicken, homemade waffle, hot honey sauce, classic buffalo

#### **Grilled Salmon Sandwich**

Grilled Salmon, tomato jam, avocado, arugula, lemon garlic aioli

#### **Pointe Orlando Burger**

Pepper jack cheese, bacon, fried onions, chipotle BBQ sauce, lettuce, sliced tomatoes, Sriracha aioli. Served with kettle chips

#### **Lafayette's Mac-N-Cheese** \*Vegetarian

Our famous baked mac-n-cheese with crumbled conbread topping

#### **Chef's Pasta Primavera** \*Vegan

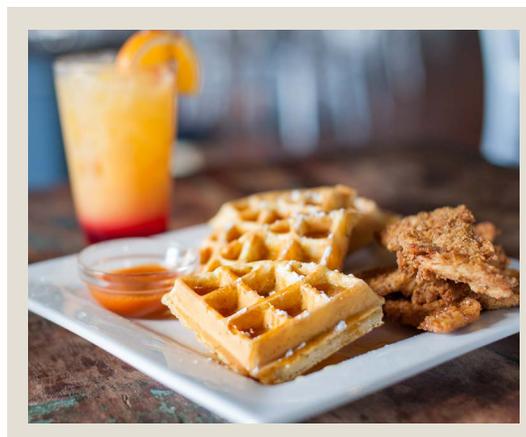
Organic pasta, homemade tomato sauce tossed in zucchini, yellow squash, onions and peppers

### FOURTH COURSE: *Choice of*

#### **Maple Mascarpone Cheesecake**

#### **Bananas Foster Shooters**

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# LIMITED MENUS

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## THE SUNSHINE DINNER

Available for groups of 15-300

### FIRST COURSE:

Select Two. Served family-style

#### Sweet Corn &

#### Jalapeño Hushpuppies \*Vegetarian

Sriracha aioli

#### Roasted Stuffed Mushrooms \*Vegetarian

Roasted herb tomatoes, gouda cheese

#### Chicken Tenders

Hand-breaded tenders with hot honey mustard or ranch dressing

#### Chili Garlic Edamame \*Vegetarian

Served with teriyaki and sweet chili garlic sauce

### SECOND COURSE:

Select one, served family-style

#### Lafayette's House Salad \*Vegetarian

Mesclun mix, roasted tomatoes, cucumbers, feta cheese & choice of dressing

#### Caesar Salad

Garlic croutons, parmesan cheese, Caesar dressing

### THIRD COURSE:

Guests may choose one of the following Entrées

#### Garlic Lemon Scampi Pasta & Panee'd Chicken

Lightly breaded chicken, garlic, lemon herb butter

#### Jambalaya Pasta

Linguini pasta, chicken, Andouille sausage and shrimp tossed in Cajun spices, served with crostini

#### Blackened Redfish\*

Braised cannellini beans with smoked ham hock, dirty rice, roma tomato confit

#### Marinated Roast Pork Tenderloin

Parmesan mushroom risotto topped with mushroom demi glace

### FOURTH COURSE:

Choice of one

#### Bananas Foster Shooters

#### Mascarpone Cheesecake

#### Caramel Stuffed Beignets

Served with vanilla ice cream

## THE BIG EASY

For groups of 15-300

### FIRST COURSE:

Select three, served family-style

#### Melon Ceviche

Fresh melon, jumbo lump crab meat and shrimp marinated in lime juice, tomato, onion, peppers with corn tortilla chips

#### Chili Garlic Edamame \*Vegetarian

Served with teriyaki and sweet chili garlic sauce

#### Abita BBQ Shrimp

N'awlins-style shrimp with house-made Abita bread

#### Glazed Lamb Lollipop

Grilled lamb rack drizzled with rosemary sauce, olive & tomato tapenade, sliced baguette

### SECOND COURSE:

Select one, served family-style

#### Lafayette's House Salad \*Vegetarian

Mesclun mix, roasted tomatoes, cucumbers, feta cheese & choice of dressing

#### BLT Chopped Salad

Romaine, avocado, gorgonzola, tomatoes, applewood bacon tossed in a white French dressing

### THIRD COURSE:

Guests may choose one of the following Entrées

#### Shrimp and Grits

Mississippi stone ground grits, Andouille sausage, shiitake mushrooms, diced tomatoes, green onions

#### Lafayette's Glazed Salmon

BBQ glazed grilled salmon and shrimp on a bed of Andouille corn chowder topped with tobacco fried onions

#### Herb Crusted Ribeye

Garlic mashed potatoes, roasted vegetable medley

#### Garlic Lemon Scampi Pasta & Panee'd Chicken

Lightly breaded chicken, garlic, lemon herb butter

#### Marinated Roast Pork Tenderloin

Parmesan mushroom risotto topped with mushroom demi glace

### FOURTH COURSE:

Choice of one

#### Bananas Foster Shooters

#### Maple Mascarpone Cheesecake

#### Caramel Stuffed Beignets

Served with vanilla ice cream



# BUFFET MENUS

## THE POINTE BUFFET

*For parties of 30 or more*

### PASSED APPETIZERS:

*Select two*

#### **Tomato Basil Bruschetta** \*Vegetarian

Diced tomatoes, fresh basil, shallot, and garlic on garlic parmesan crostini

#### **Cajun Meatballs**

Tossed in Cajun cream sauce with sliced green onions

#### **Lafayette's Deviled Eggs**

Sriracha deviled eggs with pickle relish, candied bacon, and cracked black pepper

#### **Roasted Stuffed Mushrooms** \*Vegetarian

Roasted herb tomatoes, gouda cheese

### SALAD:

#### **Lafayette's House Salad** \*Vegetarian

Mesclun mix, roasted tomatoes, cucumbers, feta cheese & choice of dressing

### PICK TWO ENTREES:

#### **Jambalaya Pasta**

Linguini pasta, chicken, Andouille sausage and shrimp tossed in Cajun spices, served with crostini

#### **Chicken & Waffles**

Southern boneless fried chicken, homemade waffle, hot honey sauce, classic buffalo

#### **Marinated Roast Pork Tenderloin**

With mushroom demi glace

#### **Chef's Pasta Primavera** \*Vegetarian

Organic pasta, homemade tomato sauce tossed in zucchini, yellow squash, onions and peppers

### PICK TWO SIDES:

#### **Mac-N-Cheese**

#### **Dirty Rice**

#### **Braised Cannellini Beans**

#### **Seasoned Fries**

#### **Roasted Garlic Mashed Potatoes**

#### **Roasted Vegetables**

#### **House Abita Bread**

### DESSERTS:

*Select one*

#### **Maple Mascarpone Cheesecake Bites**

#### **Bananas Foster Shooters**



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# BUFFET MENUS

## CENTRAL FLORIDA BUFFET

Available for parties of 35 guests or more

### PASSED APPETIZERS:

Select two

**Glazed Lamb Lollipops** Grilled lamb rack drizzled with rosemary sauce, olive & tomato tapanade, sliced baguette

**Shrimp and Grits Cup** Mississippi stone ground grits, Andouille sausage, shiitake mushrooms, diced tomatoes, green onions

**Roasted Stuffed Mushrooms** \*Vegetarian

Roasted herb tomatoes, gouda cheese

**Chicken & Waffle Bites** Southern boneless fried chicken, homemade waffle, hot honey sauce, classic buffalo

**Cajun Meatballs** Tossed in Cajun cream sauce with sliced green onions

**Tomato Basil Bruschetta** \*Vegetarian

Diced tomatoes, fresh basil, shallot, and garlic on garlic parmesan crostini

### SALAD: Select one

**Lafayette's House Salad** \*Vegetarian Mesclun mix, roasted tomatoes, cucumbers, feta cheese & choice of dressing

**Caesar Salad** Garlic croutons, parmesan cheese, Caesar dressing

### SELECT THREE ENTRÉES:

**Garlic Lemon Scampi Pasta & Panee'd Chicken**

Lightly breaded chicken, garlic, lemon herb butter

**Beef Tips** with demi-glace

**Marinated Roast Pork Tenderloin**

With mushroom demi-glace

**Blackened Redfish\***

**Shrimp and Grits** Mississippi stone ground grits, Andouille sausage, shiitake mushrooms, diced tomatoes, green onions

**Chef's Pasta Primavera** \*Vegetarian

Organic pasta, homemade tomato sauce, tossed in zucchini squash, onions and peppers

### SELECT THREE SIDE ITEMS:

**Mac-N-Cheese**

**Dirty Rice**

**Braised Cannellini Beans**

**Seasoned Fries**

**Roasted Garlic Mashed Potatoes**

**Roasted Vegetables**

**House Abita Bread**

### SELECT ONE DESSERT:

**Bananas Foster Shooters**

**Maple Mascarpone Cheesecake Bites**

**Caramel Stuffed Beignets**

## MAGICAL CITY BUFFET

### PASSED APPETIZERS:

Select two

**Glazed Lamb Lollipops** Grilled lamb rack drizzled with rosemary sauce, olive & tomato tapanade, sliced baguette

**Melon Ceviche** Fresh melon, jumbo lump crab meat and shrimp marinated in lime juice, tomato, onion, peppers with corn tortilla chips

**Mesquite BBQ Shrimp Skewer** Char-grilled and basted with smoky house-made chipotle bbq sauce

**Chicken & Waffle Bites** Southern boneless fried chicken, homemade cheddar waffle, hot honey sauce, classic buffalo

**Crab Cakes** Pan-seared with avocado mango relish

**Fried Green Tomatoes** Cornmeal crusted, grilled corn relish, remoulade sauce

**Cilantro and Lime Chicken Skewers** Marinated chicken char-grilled drizzled with cilantro lime dressing

### SALAD: Select one

**Lafayette's House Salad** Mesclun mix, roasted tomatoes, cucumbers, feta cheese & choice of dressing

**Caesar Salad** Garlic croutons, parmesan cheese, Caesar dressing

### ENTRÉE SELECTIONS:

Select three

**Ahi Tuna** with tiger sauce

**Herb Crusted Ribeye**

**Blackened Redfish\***

**Jambalaya Pasta** Linguini pasta, chicken, Andouille sausage and shrimp tossed in Cajun spices, served with crostini

**Grillades and Grits** Boneless beef short ribs braised in rich tomato sauce

**Chicken Roulades** Spinach mozzarella stuffing, pan gravy

**Shrimp and Grits** Mississippi stone ground grits, Andouille sausage, shiitake mushrooms, diced tomatoes, green onions

**Marinated Roast Pork Tenderloin** with mushroom demi glaze

### SELECT THREE SIDE ITEMS:

**Mac-N-Cheese**

**Dirty Rice**

**Braised Cannellini Beans**

**Seasoned Fries**

**Roasted Garlic Mashed Potatoes**

**Roasted Vegetables**

**House Abita Bread**

### SELECT TWO DESSERTS:

**Bananas Foster Shooters**

**Maple Mascarpone Cheesecake Bites**

**Caramel Stuffed Beignets**

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# RECEPTION

## PASSED APPETIZERS

*Minimum of 35 guests or more*

### **Vegetable Crudité Cups** \*Vegetarian

With ranch or blue cheese, assorted vegetables

### **Lafayette's Deviled Eggs**

Sriracha deviled eggs with pickle relish, candied bacon, and cracked black pepper

### **Crab Cakes**

Pan seared with avocado mango relish

### **Sweet Corn &**

### **Jalapeño Hushpuppies** \*Vegetarian

Sriracha aioli

### **Fried Green Tomatoes** \*Vegetarian

Cornmeal crusted, grilled corn relish, remoulade sauce

### **Cajun Meatballs**

Tossed in Cajun cream sauce with sliced green onions

### **Tomato Basil Bruschetta** \*Vegetarian

Diced tomatoes, fresh basil, shallot, and garlic on garlic parmesan crostini

### **Mushroom Caps**

Roasted tomato, and smoked gouda stuffing

### **Caesar Salad Cups**

Mini cheese cups filled with shredded Caesar salad

### **Tuna or Beef Tartar Spoons**

### **Chicken and Waffle Bites**

## CEVICHE:

### **Melon Ceviche**

Fresh melon, jumbo lump crab meat and shrimp marinated in lime juice, tomato, onion, peppers with corn tortilla chips

### **Char-grilled Oysters**

Gulf oysters with Cajun butter and baked panko cornbread topping

## SKEWERS:

*Passed or Buffet*

### **Mesquite BBQ Shrimp Skewer**

Jumbo shrimp char-grilled and basted with smoky house-made chipotle bbq sauce

### **Citrus Chicken**

Pan seared chicken medallions with caper, garlic, and lemon butter

### **Teriyaki Pineapple Chicken**

Marinated and grilled chicken with teriyaki glaze and pineapple relish

### **Roasted Seasonal Vegetables** \*Vegetarian

Fire roasted zucchini, squash, eggplant, peppers, onions, and garlic with balsamic glaze

### **Beef Tips with Peppers and Onions**

Tender marinated and seared beef tips with gorgonzola cheese and Worcestershire glaze

### **Caprese Salad** \*Vegetarian

Sliced tomatoes layered with fresh mozzarella, julienned basil, olive oil, balsamic reduction, cracked black pepper



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# OPTIONS

## RECEPTION BUFFET SELECTION

*Minimum of 50 guests or more*

### **Pimento Cheese Fries**

Loaded fries with cheddar, bacon, scallions, sour cream

### **Spicy Chex Mix with Crispy Chickpeas**

**DIPS:** *(Buffet only) Minimum of 50 guests Required*

### **Rotel Cheese Dip** with Frito's Scoops

### **Crab Dip**

### **Hummus and Grilled Pita Bread** \*Vegetarian

### **Babaganoush (Roasted Eggplant Dip)** \*Vegetarian

with grilled pita bread

### **Smoked Tuna**

## RECEPTION PLATTERS

*Minimum of 35 guests Required*

### **Vegetable Crudite Platter** \*Vegetarian

Assorted fresh vegetables, garlic aioli, buttermilk ranch, hummus, sundried tomato pesto, and pita chips

### **Smoked Salmon**

With diced egg, red onion, capers, and lemon

### **Charcuterie and Cheese Board**

Assorted cheeses, salami, prosciutto, wild game sausage, olives, gherkins, roasted peppers, and whole grain mustard, with crostini

### **Antipasto**

Salami, olives, roasted tomatoes

## RECEPTION ACTION STATIONS

*\*Chef attendant fee applies.*

### **Shrimp and Grits Station**

Jumbo shrimp, Andouille sausage, shiitake mushrooms, tomato, and green onion with smoked cheddar grits

### **Build Your Own Mac n' Cheese Bar**

### **Slider Station**

### **Abita BBQ Shrimp**

On beer bread

### **Taco/Lettuce Wrap Station**

Assorted meat, served with chipotle slaw, cotija, sour cream, cilantro with flour tortillas & bibb lettuce

### **Beef Carne Asada**

### **Shredded Pork Carnitas**

### **Shredded Chicken**

All 3

## CARVING STATIONS:

### **Prime Rib** \*Chef Attended

Au jus, horseradish sauce, Sister Schubert yeast rolls

### **Pork Loin** \*Chef Attended

Mustard sauce, Hawaiian rolls

### **Seafood Raw Bar Options**

*(Display only)*

## DESSERTS *Priced per person per piece*

### **Chess Pies**

### **Bananas Foster Shooters**

### **Mini Lemon Tartlets**

### **Fruit Cobblers**

### **Beignets with Caramel and Powdered Sugar**

### **Cheesecake Bites**

### **Assorted Donut Wall**

### **Caramel Stuffed Beignets**

### **Assorted Cookies**

# 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.

## NON-ALCOHOLIC BEVERAGES

Unlimited Soda, Iced Tea, Coffee

## BAR BRANDS:

*Based on Consumption*

### Domestic Beers:

Budweiser, Bud Light, Michelob Ultra, Coors Light, Miller Lite

### Imported Beers:

Corona, Corona Light, Heineken, Abita Amber

*\*Craft & IPA's are seasonal and on a rotating selection.*

### Well Brands:

Well House Vodka, Tequila, Rum, Bourbon, Whiskey, Gin

### Call:

New Amsterdam Vodka + Flavors, Bacardi Rum + Flavors, Jim Beam, Jack Daniel's, Bombay Dry Gin, Dewars White Label Scotch, El Jimador Tequila (Silver & Reposado)  
Wine - House

### Premium:

Titos Handmade Vodka, Jameson Irish Whiskey, Milagro Silver Tequila, Tanqueray Gin, Bombay Sapphire Gin, Gentleman Jack, Captain Morgan Spiced Rum, Malibu Coconut Rum  
Wine - Catena Padrillos Malbec, Cupcake Moscato, Clean Slate Riesling

### Super Premium:

Johnny Walker Black, Glenlivet 12 Yr Scotch, Kettle One, Grey Goose, Knob Creek Single Barrel, Angel's Envy  
Wine - Catena Padrillos Malbec, Cupcake Moscato, Clean Slate Riesling

## BAR PACKAGE PRICING:

*++Priced per person | Minimum of 50 guests required for bar packages, not applicable to drink tickets*

**2 HOUR • 3 HOUR • 4 HOUR TICKETS**

**Beer & Wine, Well, Call, Premium, Super Premium**

*Pricing and Selection is subject to change*



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