



# EVENTS



# THE VENUE



## LAFAYETTE'S MUSIC ROOM

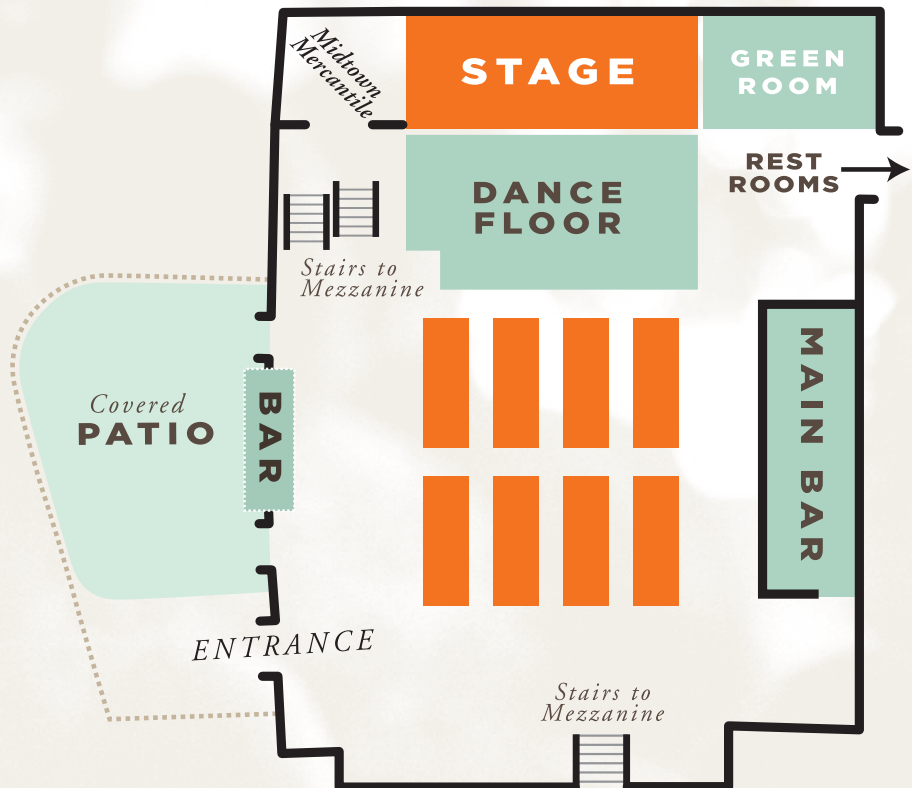
*located in the heart of Overton Square, is the perfect place to host a small group outing or a large reception. Choose from a variety of spaces and experiences from intimate tableside views of our pizza chefs at work, your own private balcony overlooking the best views of Madison Avenue, to full venue 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

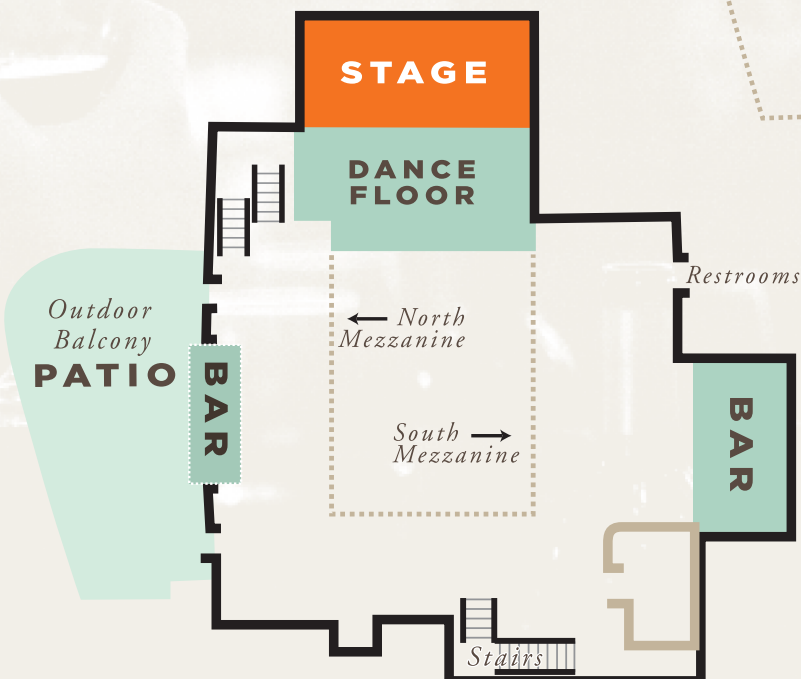
WIRELESS INTERNET SERVICE  
AV CAPABILITIES  
PRIVATE COVERED PATIO ACCESS  
PRIVATE BALCONY  
GREEN ROOM  
STAGE  
PRIVATE RESTROOM  
PRIVATE BAR ACCESS  
PROJECTOR

MADISON AVENUE

### FIRST FLOOR



### MEZZANINE



HISTORIC  
**LAFAYETTE'S**  
MUSIC ROOM

FOOD & SPIRITS MEMPHIS 1972

*\*We can customize  
our floor plan to best  
accommodate your event.*



# PLATED LUNCH

## THE LAFAYETTE'S PLATED LUNCH

### OPENING ACT

#### **SPRING ROLLS**

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

### HEADLINER *choice of*

#### **JAMBALAYA PASTA**

Chicken, Andouille, and shrimp tossed in Cajun spices with linguine pasta, grilled baguette

#### **BLACKENED REDFISH**

Redfish served over slow-cooked N'awlins-style red beans and rice with roasted tomatoes *\*Gluten Free*

#### **FISH AND CHIPS**

Battered and fried Atlantic cod, coleslaw, steak fries, tartar sauce

#### **PANEED CHICKEN**

Lightly battered chicken breast, lemon caper butter, grape tomatoes, mushrooms, linguine

#### **MIDTOWN MAC-N-CHEESE**

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

### ENCORE

#### **CHOCOLATE LAYER CAKE**



# LUNCH BUFFET MENU

*Minimum of 30 Guests*

## THE OVERTON LUNCH BUFFET

### SALAD

#### LAFAYETTE'S HOUSE SALAD

Mesclun mix, roasted tomatoes, chopped cucumber, shaved vidalia onion, feta cheese, with ranch, and honey lemon vinaigrette *\*Gluten Free & Vegetarian*

### SELECT 2 ENTRÉES

#### ROASTED PORK

with Mango salsa

#### MIDTOWN MAC N' CHEESE

Rotini pasta tossed in rich white cheddar sauce, with cornbread topping

#### CHICKEN AND WAFFLES

Fried chicken, Belgian waffles, maple syrup

#### GRILLED SALMON

Grilled salmon, wild rice pilaf, vegetable sauté, lemon caper butter

#### GRIDDLE BURGER SLIDERS

Beef patty, American cheese, mayonnaise, mustard, dill pickle, onion

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

### ENCORE

#### BEIGNETS





# DINNER



## LIMITED MENUS

### THE MADISON

#### OPENING ACT

##### SPRING ROLLS

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

##### LETTUCE WRAPS

Teriyaki marinated chopped chicken thighs with iceberg lettuce, cashews, cilantro, sesame seeds  
*\*Gluten Free / Contains nuts*

#### INTERMISSION *choice of*

##### LAFAYETTE'S HOUSE SALAD

Mesclun mix, roasted tomatoes, chopped cucumber, shaved vidalia onion, feta cheese, with choice of dressing *\*Gluten Free & Vegetarian*

##### RED BEANS AND RICE *\*Vegetarian*

#### HEADLINERS *choice of*

##### SHRIMP AND GRITS

Shrimp, Mississippi Stone Ground grits, Andouille, shiitake mushrooms, grape tomatoes

##### BLACKENED REDFISH

Redfish served over slow-cooked N'awlins-style red beans and rice with roasted tomatoes *\*Gluten-free*

##### KOREAN BBQ CHICKEN SKEWERS

Grilled and basted chicken skewered with bell peppers and pineapple, vegetable saute, wild rice pilaf *\*Gluten-free*

##### JAMBALAYA PASTA

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

#### ENCORE *choice of*

##### CHOCOLATE LAYER CAKE BEIGNETS

### THE BIG EASY

#### OPENING ACT

##### ROASTED STUFFED MUSHROOMS

Roasted herb tomatoes, smoked Gouda cheese *\*Vegetarian*

##### ABITA BBQ SHRIMP

N'awlins style shrimp with house-made Abita bread

#### INTERMISSION *choice of*

##### CHICKEN AND

##### ANDOUILLE SAUSAGE GUMBO

With rice *\*Does not contain seafood*

##### LAFAYETTE'S HOUSE SALAD

Mesclun mix, roasted tomatoes, chopped cucumber, shaved vidalia onion, feta cheese, with choice of dressing *\*Gluten Free & Vegetarian*

#### HEADLINERS *choice of*

##### SHRIMP AND GRITS

Shrimp, Mississippi Stone Ground grits, Andouille, shiitake mushrooms, grape tomatoes

##### GRILLED SALMON

Grilled salmon, wild rice pilaf, vegetable sauté, lemon caper butter *\*Gluten-free*

##### GLAZED LAMB LOLLIPOPS

Lamb topped with rosemary sauce, olive and tomato tapenade and served with garlic mashed potatoes and asparagus

##### KOREAN BBQ CHICKEN SKEWERS

Grilled and basted chicken skewered with bell peppers and pineapple, vegetable saute, wild rice pilaf *\*Gluten-free*

##### BRAISED BONELESS SHORT RIBS

Battered boneless short ribs, sour cream mashed potatoes, grilled asparagus, burgundy mushroom pan sauce

#### ENCORE *choice of*

##### CHOCOLATE LAYER CAKE TURTLE CHEESECAKE

# DINNER

## BUFFETS

*Minimum of 30 Guests*

### BLUFF CITY BUFFET

#### APPETIZER

SAUSAGE & CHEESE SKEWERS  
STUFFED MUSHROOMS

#### SALAD

LAFAYETTE'S HOUSE SALAD

Mesclun mix, roasted tomatoes, chopped cucumber, shaved vidalia onion, feta cheese,  
with choice of dressing *\*Gluten Free & Vegetarian*

#### SELECT 2 ENTREES

PANEED CHICKEN

Lightly battered chicken breast, lemon caper butter

ROASTED PORK

with Mango salsa

JAMBALAYA PASTA

Chicken, andouille sausage, and shrimp tossed in Cajun spices with ritoni pasta

BLACKENED REDFISH

With sweet corn relish *\*Gluten-free*

#### SELECT 2 SIDES

FRESH VEGETABLE SAUTE, SOUR CREAM MASHED POTATOES  
WILD RICE, COLESLAW, ASPARAGUS

#### DESSERT

PECAN PRALINE BREAD PUDDING  
PEACH COBBLER





# DINNER

*Minimum of 30 Guests*



## BUFFETS

### GRIT N' GRIND BUFFET

#### SELECT 2 PASSED APPETIZERS

##### MELON CEVICHE

Light and refreshing summer melon and shrimp marinated in lime juice

##### CAPRESE SKEWERS

Grape tomato, mozzarella, basil, with a balsamic glaze

##### SPRING ROLLS

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

##### ABITA BBQ SHRIMP

Nawlins style shrimp with house made Abita bread

##### GRIDDLE BURGER SLIDERS

Beef patty, American cheese, mayonnaise, mustard, dill pickle, onion

#### SALAD

##### LAFAYETTE'S HOUSE SALAD

Mesclun mix, roasted tomatoes, chopped cucumber, shaved vidalia onion, feta cheese, with choice of dressing *\*Gluten Free & Vegetarian*

#### SELECT 3 ENTRÉES

##### BRAISED BONELESS SHORT RIBS

Battered boneless short ribs, sour cream mashed potatoes, grilled asparagus, burgundy mushroom pan sauce

##### GRILLED SALMON

Grilled salmon, wild rice pilaf, vegetable sauté, lemon caper butter *\*Gluten-free*

##### KOREAN BBQ CHICKEN SKEWERS

Grilled and basted chicken skewered with bell peppers and pineapple, vegetable sauté, wild rice pilaf *\*Gluten-free*

##### SHRIMP AND GRITS

Shrimp, Mississippi Stone Ground grits, Andouille, shiitake mushrooms, grape tomatoes

##### MIDTOWN MAC-N-CHEESE

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

#### SELECT 2 SIDES

##### FRESH VEGETABLE SAUTE, SOUR CREAM MASHED POTATOES

##### WILD RICE, COLESLAW, ASPARAGUS

#### DESSERT

##### PECAN PRALINE BREAD PUDDING

##### PEACH COBBLER





# RECEPTION OPTIONS



*Minimum of 30 Guests*

## APPETIZERS

ABITA BBQ SHRIMP  
MELON CEVICHE CUPS  
SWISS MUSHROOM SLIDER  
SHRIMP AND GRITS CUPS  
SPRING ROLLS  
ROASTED STUFFED MUSHROOMS  
GRIDDLE BURGER SIDER

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## ACTION STATIONS

### BUILD YOUR OWN MAC N' CHEESE BAR

Rotini pasta tossed in rich white cheddar sauce

**TOPPINGS:** Blackened chicken, bacon, tomatoes, cheese and scallions

### CHIPS, SALSA & CHEESE STATION

### SLIDER STATION

GRIDDLE BURGER  
MUSHROOM SWISS  
GRILLED CHICKEN

### TACO STATION

GROUND BEEF  
PULLED CHICKEN  
BLACKENED SHRIMP

### SHRIMP AND GRITS STATION

### RAW BAR

SHRIMP  
OYSTERS  
MUSSELS

### CARVING STATION

Served with rolls and assorted sauces

PRIME RIB  
PORK TENDERLOIN  
BEEF TENDERLOIN





# 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

*Priced per person*

	BEER & WINE	WELL	CALL	PREMIUM
2 HOUR				
3 HOUR				
4 HOUR				
TICKETS				



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