



EVENTS



THE VENUE



LAFAYETTE'S MUSIC ROOM

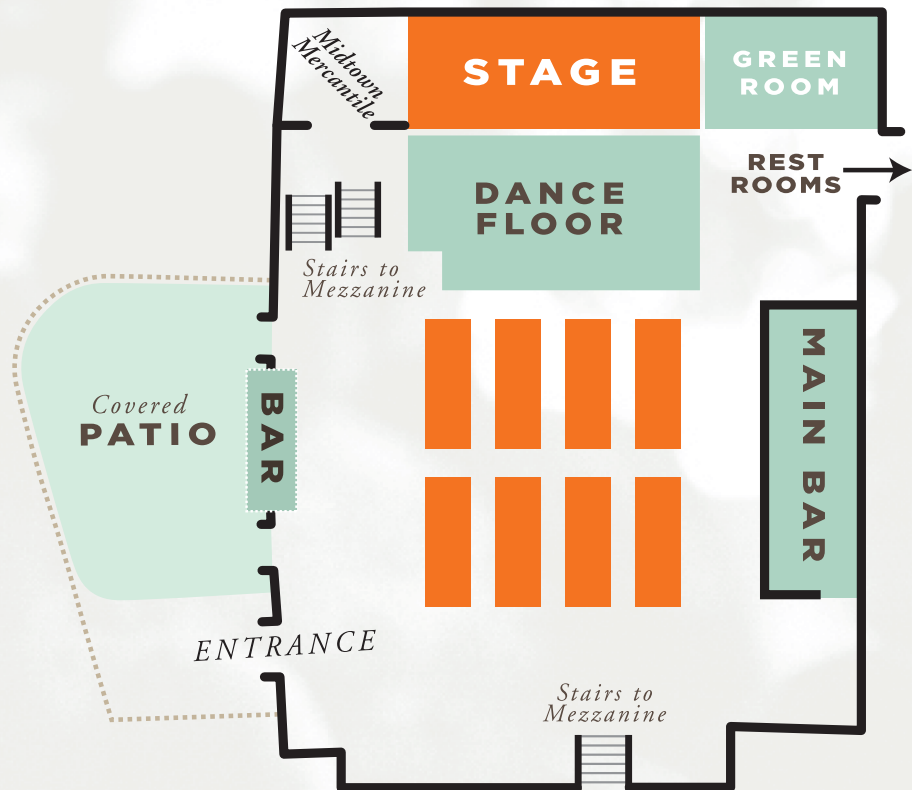
located in the heart of Overton Square, is the perfect place to host a small group outing or a large reception. Choose from a variety of spaces and experiences from intimate tableside views of our pizza chefs at work, your own private balcony overlooking the best views of Madison Avenue, to full venue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

OPTION 1

OPENING ACT

SPRING ROLLS

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

HEADLINER *choice of*

SMOKED STEAK SANDWICH

House smoked sirloin served with horseradish cream, provolone cheese, roasted red peppers, caramelized onion, arugula on a toasted Gambino Hoagie

BLACKENED SHRIMP & MUSSELS OVER LINGUINI

Fresh Icy Blue mussels and blackened shrimp sautéed in a shiitake mushroom cream tossed with linguini, fresh basil, Parmesan and red pepper flakes, toasted crostini

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

BEIGNETS

Powdered sugar and pecan praline dipping sauce



OPTION 2

OPENING ACT

SPRING ROLLS

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

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*

HEADLINER *choice of*

SHRIMP AND GRITS

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

BONE-IN PORK CHOP

Pork chop, sweet potato puree, maple bacon Brussels sprouts & apple demi-glacé **Gluten-Free*

GRILLED SALMON

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

PANEED CHICKEN

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

SMOKED STEAK SANDWICH

House smoked sirloin served with horseradish cream, provolone cheese, roasted red peppers, caramelized onion, arugula on a toasted Gambino Hoagie

ENCORE

CHOCOLATE LAYER CAKE

**Prices are subject to a 23% Service Charge and 9.75% Sales Tax*



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 PROTEINS

ROASTED PORK

with Mango salsa

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

SELECT 2 SIDES

MAC-N-CHEESE

SOUR CREAM MASHED POTATOES

WILD RICE

FRESH VEGETABLE SAUTE

GREEN BEANS

ENCORE

BEIGNETS



**Prices are subject to a 23% Service Charge
and 9.75% Sales Tax*



DINNER

LIMITED MENUS

THE MADISON

OPENING ACT *Served family-style*

SPRING ROLLS

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

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*

CHICKEN AND ANDOUILLE SAUSAGE GUMBO

With rice **Does not contain seafood*

HEADLINERS *choice of*

BONE-IN PORK CHOP

Pork chop, sweet potato puree, maple bacon Brussels sprouts & apple demi-glaze **Gluten-Free*

GRILLED SALMON

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

HERB ROASTED CHICKEN

Sour cream mashed potatoes, vegetable saute

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

**Prices are subject to a 23% Service Charge
and 9.75% Sales Tax*

THE BIG EASY

OPENING ACT *Served family-style*

ROASTED STUFFED MUSHROOMS

Roasted herb tomatoes, smoked Gouda cheese **Vegetarian*

CAJUN ABITA SHRIMP

Our signature favorite. Jumbo shrimp & grape tomatoes sautéed in a spiked Worcestershire glaze served with house-made Abita beer bread

INTERMISSION *choice of*

NEW ENGLAND CLAM CHOWDER

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

HERB ROASTED CHICKEN

Sour cream mashed potatoes, vegetable saute

SMOKED STEAK SIRLOIN

With a chimichurri sauce and served with mashed potatoes and vegetable saute

ENCORE *choice of*

CHOCOLATE LAYER CAKE TURTLE CHEESECAKE

DINNER

BUFFETS

Minimum of 30 Guests

BLUFF CITY BUFFET

APPETIZER

SPRING ROLLS

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

SALAD

LAFAYETTE'S HOUSE SALAD

Mesclun mix, roasted tomatoes, chopped cucumber, shaved vidalia onion, feta cheese, with ranch and honey lemon dressing on the side **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 rotini pasta

MAPLE BOURBON GLAZED SALMON

SELECT 2 SIDES

FRESH VEGETABLE SAUTE, SOUR CREAM MASHED POTATOES

WILD RICE, GREEN BEANS

DESSERT

PEACH COBBLER



**Prices are subject to a 23% Service Charge
and 9.75% Sales Tax*



DINNER



Minimum of 30 Guests

BUFFETS

GRIT N' GRIND BUFFET

SELECT 2 APPETIZERS

ROASTED STUFFED MUSHROOMS

Roasted herb tomatoes, smoked Gouda cheese **Vegetarian*

SPRING ROLLS

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

CAJUN ABITA SHRIMP

Our signature favorite. Jumbo shrimp & grape tomatoes sauteed in a spiked Worcestershire glaze served with house-made Abita beer 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

SMOKED STEAK SIRLOIN

With a chimichurri sauce

GRILLED SALMON

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

AIRLINE CHICKEN

with pan gravy

SHRIMP AND GRITS

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

MIDTOWN MAC-N-CHEESE

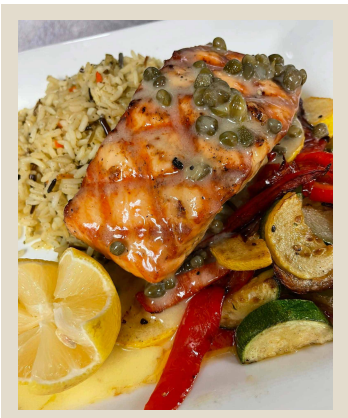
Rotini pasta tossed in rich white cheddar sauce, with cornbread topping and blackened chicken

SELECT 2 SIDES

FRESH VEGETABLE SAUTE, SOUR CREAM MASHED POTATOES WILD RICE, GREEN BEANS

DESSERT

PEACH COBBLER



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RECEPTION OPTIONS



Minimum of 30 Guests

APPETIZERS

CAJUN ABITA SHRIMP

TOMATO BRUSCHETTA

SWISS MUSHROOM SLIDER

SHRIMP AND GRITS CUPS

SPRING ROLLS

ROASTED STUFFED MUSHROOMS

GRIDDLE BURGER SIDER

VEGGIE PIZZA

SUPREME PIZZA

LETTUCE WRAPS **Contains nuts / Gluten Free*

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 American cheese, mayonnaise, mustard, dill pickle, onion

MUSHROOM SWISS Swiss cheese, caramelized onions, sautéed mushrooms, garlic aioli, Worcestershire glaze

GRILLED CHICKEN Mayonnaise, pickles

TACO STATION *Choose 2*

Served with chipotle slaw, sour cream, cilantro, flour tortillas, bibb lettuce

GROUND BEEF • PULLED CHICKEN • BLACKENED SHRIMP • SHREDDED PORK

SHRIMP AND GRITS STATION

Shrimp, Mississippi stone ground grits, Andouille sausage, shiitake mushrooms, grape tomatoes

RAW BAR

SHRIMP COCKTAIL • OYSTERS • CRAB CLAWS

CARVING STATION

Served with rolls and assorted sauces

PRIME RIB • PORK TENDERLOIN • BEEF TENDERLOIN

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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
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2 HOUR • 3 HOUR • 4 HOUR TICKETS



CONTACT: sales@lafayettesmusicroom.com | 901.202.9114 | 2119 Madison Ave. | Memphis, TN 38104

