



# EVENTS





# THE VENUE



## LAFAYETTE'S MUSIC ROOM

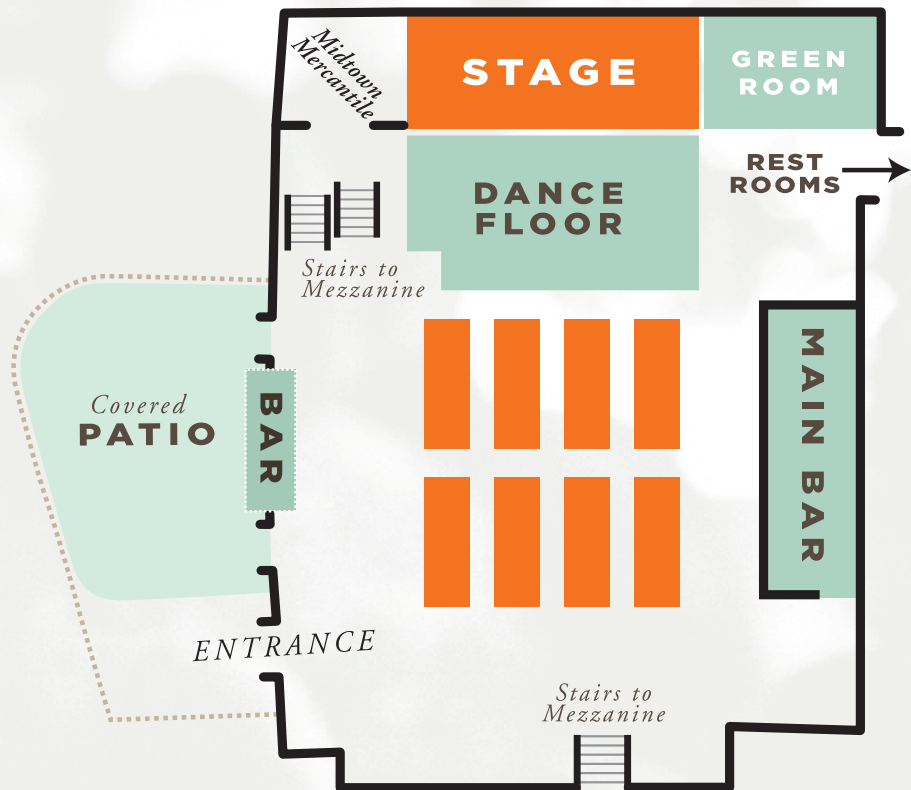
*located in the heart of Overton Square, is the perfect place to host a small group outing or a large reception. Choose from a variety of spaces and experiences from intimate tableside views of our pizza chefs at work, your own private balcony overlooking the best views of Madison Avenue, to full venue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



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# 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 white balsamic vinaigrette *\*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**

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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 white balsamic vinaigrette *\*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 RACK**

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

#### **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 white balsamic vinaigrette *\*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



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# 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 white balsamic vinaigrette *\*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

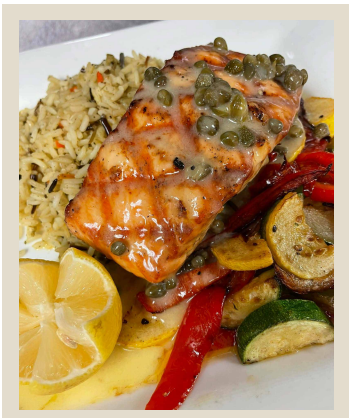
Rotini pasta tossed in rich white cheddar sauce, with cornbread topping and blackened chicken

#### 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

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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** 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 / Choose 3*

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
2 HOUR	30	40	50	55
3 HOUR	35	45	55	60
4 HOUR	40	50	60	65
TICKETS	9	10	12	15



**CONTACT:** [sales@lafayettesmusicroom.com](mailto:sales@lafayettesmusicroom.com) | 901.202.9114 | 2119 Madison Ave. | Memphis, TN 38104

