



WEDDINGS & SPECIAL EVENTS

School Celebration Buffet Menu

Four Hour Event

\$46.99 PER PERSON - ALL PRICES SUBJECT TO 24% SERVICE CHARGE AND CT TAX
-MUST GUARANTEE 50 PEOPLE-

Upon Arrival

FRESH FRUIT, GARDEN VEGETABLES, & CHEESE DISPLAY
LEMONADE & PUNCH STATION

Salad Station | Please Select One

GARDEN GREENS WITH ZINFANDEL AND RANCH DRESSING
CAESAR SALAD WITH CROUTONS
APPLE, CRANBERRY & MIXED GREENS WITH VINAIGRETTE DRESSING

Pasta | Please Select One

FUSILLI A LA VODKA ♦ MACARONI & CHEESE ♦ FARFALLE ALFREDO

| Please Select One Station |

Chicken Tender Bar

CLASSIC BREADED CHICKEN TENDERS AND FRIES
ACCOMPANIED BY BBQ, BUFFALO & RANCH DIPPING SAUCES

South of the Border

TACOS WITH YOUR FAVORITE FIXINGS
CHICKEN & BEEF

CHEDDAR CHEESE ♦ TOMATOES ♦ LETTUCE ♦ SOUR CREAM ♦ SALSA

*ADD SAUTEED PEPPERS & ONIONS ~ \$1.25 P/P

Entrees | Please Select Three

CHICKEN PARMIGIANA
STUFFED CHICKEN FLORENTINE
HADDOCK FRANCAISE
MAPLE GLAZED PORK TENDERLOIN
SLICED FLANK STEAK WITH MUSHROOM GRAVY
OVEN ROASTED TURKEY WITH OUR SIGNATURE STUFFING
EGGPLANT ROLLATINI

Premium Entrees | \$3.50 per person

TERIYAKI SALMON
GRILLED BEEF MEDALLIONS WITH GORGONZOLA CREAM GLACE
*{Seasonal} BUTTERNUT SQUASH RAVIOLI IN A BROWN SUGAR LIGHT CREAM SAUCE

Dessert

APPLE CRISP WITH VANILLA ICE CREAM OR VANILLA ICE CREAM WITH CHOCOLATE SAUCE AND WHIPPED CREAM

Customized Sweet Shoppe from our Preferred Vendors

*ASHLEY ELIZABETH EVENTS
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* BOOKING IS SUBJECT TO A NON-REFUNDABLE DEPOSIT OF \$500.00 & A SIGNED CONTRACT

* ALL EVENTS MUST END BY 11:30PM

* ALL DECORATORS MUST BE APPROVED BY LA NOTTE

* DECORATIONS MUST BE PROMPTLY REMOVED AT THE END OF YOUR EVENT

* IF YOU WISH TO EXTEND YOUR EVENT ~ \$500.00 PER HOUR

IF YOU ARE TAX EXEMPT, SUBMIT YOUR FORM UPON BOOKING

WE ACCEPT CERTIFICATE - 112 OR 134