

Maison Lafitte



"The Original Tara"

WEDDING PACKAGES

FRENCH CONTINENTAL AND MEDITERRANEAN CUISINE
COCKTAIL LOUNGE

General Manager: Nadine Overtani
25 STUDIO HILL ROAD
BRIARCLIFF MANOR, NEW YORK
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The Maison Lafitte offers several different options for weddings. Please review the following packet to decide what suits you. All weddings include the following:

- **Open bar (top shelf)**
- **Tablecloths & napkins - any color**
 - **Ceremony**
 - **One hour cocktail**
 - **Bridal room**
 - **Wedding cake**
- **Flexibility in wedding timings**

Prices:

As indicated are per person. Does not include tax and tips.

Open bar, 5 hours: \$115

Open bar, 4 hours: \$95

Open bar, 3 hours: \$85

Open bar, 2 hours: \$75

If you have any questions, please do not hesitate to contact the manager Nadine at:

Maison Lafitte
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Briarcliff manor, NY 10510
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www.maisonlafitte.com
contactus@maisonlafitte.com



Cocktail Hour

Hot and Cold Hors d'oeuvres:
choose 5 each

Hot:

Stuffed Baked Clams
Stuffed Mushrooms
Fried Zucchini
Fried Mozzarella Sticks
Fried Shrimp & Calamari
Fried Scallops
Spanikopita
Cocktail Franks with Honey Mustard Sauce
Mini Egg Rolls

Cold:

Tuna Tartar
Asparagus Tips with Smithfield Ham
Melon Balls & Prosciutto
Salmon Caviar with Deviled Eggs
Chicken Mousse on Artichoke Hearts
Stuffed Cherry Tomatoes
Beef Carpaccio
Crème Freiche & Caviar Spoon

If you would prefer a dish that is not on our menu, the Chef would be happy to create a special dish to suit your individual tastes.



The Menu

Appetizers:

choose 3

Smoked Salmon Carpaccio: served with crème

Manicotti: house made crepe with three-cheese filling vodka sauce

Sea Food Vol au Vent: sautéed shrimp & scallops in a light caper olive tomato sauce topped with crab meat

Penne Pasta: served with sun-dried tomatoes, shrimp, black olives and vodka sauce

Tomato Mozzarella: served with basil and balsamic sauce

Baked Clams

Shrimp Cocktail

Fresh Fruit Cocktail

Salad:

Maison Lafitte salad with Chef dressing

Choice of Entrées:

choose 3

Duck a l'Orange: served with Grand Marnier sauce

Filet Mignon: served with Bernaise sauce

Grilled Salmon: served with tomato coulis sauce

Surf & Turf: stuffed shrimp with white wine sauce and filet mignon with cabernet sauce

Roasted Beef Tenderloin: served with Bordelaise sauce

Veaux Voldestano: breast of veal sautéed with prosciutto, mozzarella, fresh tomato, and Madera sauce

Sea Bass Livourneise

Coq au vin: breast of chicken sautéed with mushrooms, carrots, and pearl onions in a red wine sauce

NY Strip au Poivre: topped with Brandy Peppercorn Sauce

Halibut Marseillaise: fresh Halibut sautéed with fennel, herbs, and Pernod sauce