

La Tourelle

CATERING

BRONZE BUFFET

HORS D'OEUVRES [choice of 3]

- Chicken Skewers with Dipping Sauce
- Assorted Miniature Quiche
- Mushroom Caps Stuffed with Sausage
- Miniature Meatballs with La Tourelle Signature Steak Sauce
- Spanakopita
- Pork Pot Stickers with Asian Dipping Sauce
- Quesadilla with Cheese & Andouille Sausage
- Asparagus & Roasted Red Pepper Beignet
- Kosher Pigs in a Blanket
- Vegetable Dumplings

SALAD [choose 1]

- Field Green Salad with House Made Italian Dressing
- Tri-Colored Tortellini Salad
- Marinated Tomato and Cucumber Salad
- Red Potato with Whole Grain Mustard Vinaigrette

ENTRÉE [choice of 2]

- London Broil, Ziti Marinara with Parmesan & Mozzarella Crust
- Rosemary and Garlic Marinated Chicken
- Marinated Jerk Chicken
- Grilled Pork Chop with Horseradish and Cranberry Demi
- Penne with Tomato Basil Cream Sauce
- Almond Crusted Flounder

STARCH [choose 1]

- Garlic Mashed Potatoes
- Rice Pilaf
- Roasted Rosemary Red Potatoes
- Israeli Cous Cous
- Chive and Parmesan Whipped Potatoes
- Whipped Sweet Potato
- Roasted Sweet Potatoes
- Salt Potatoes

VEGETABLES [choice of 2]

- Sautéed Green Beans with Almonds
- Honey Glazed Baby Carrots
- Zucchini & Summer Squash Medley
- Fresh Sautéed Garlic Spinach
- Corn O'Brien
- Fresh Bakery Rolls and Butter

VIENNESE STATION

An assortment of sumptuous desserts displayed wonderfully for guests choosing. +8.50/PER PERSON

HOT DRINKS

Regular Coffee, Decaffeinated Coffee, Tea, & Herbal Tea +1.00/PER PERSON

43.50 /PP

Prices can vary with the deletion of an item or up rated with the addition of 1 item or more. Choosing items from another buffet may also alter pricing.

...
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CATERING

SILVER BUFFET

HORS D'OEUVRES [choice of 3]

- Chicken Skewers with Dipping Sauce
- Assorted Miniature Quiche
- Mushroom Caps Stuffed with Sausage
- Miniature Meatballs with La Tourelle Signature Steak Sauce
- Spanakopita
- Pork Pot Stickers with Asian Dipping Sauce
- Quesadilla with Cheese & Andouille Sausage
- Asparagus & Roasted Red Pepper Beignet
- Kosher Pigs in a Blanket
- Vegetable Dumplings

SALAD [choose 1]

- Baby field Greens with Red Onion, Candied Pecans, Mandarin Oranges and Raspberry Vinaigrette
- Spinach Salad with Bacon Bits, Red Onion, Sliced Mushrooms, and Balsamic Vinaigrette
- Caesar Salad with House Made Croutons
- Field Green Salad with House made Italian Dressing

ENTRÉE [choice of 2]

Requires an entree count 3 weeks prior to event

- American Style Turkey Pot Roast
- Prime Rib with Horseradish Cream Sauce
- Herb Stuffed Roasted Chicken
- Virginia Baked Ham
- Carved Pork Loin with Cranberry Chutney
- Chicken La Tourelle
- Grilled Chicken and Pesto Penne
- Wild Mushroom Ravioli with Cream Sauce
- Fettuccine with Broccoli and Alfredo sauce
- Penne with Tomato Basil Cream Sauce,
- Tortilla Crusted Tilapia

STARCH [choose 1]

- Garlic Mashed Potatoes
- Rice Pilaf
- Roasted Rosemary Red Potatoes
- Israeli Cous Cous
- Chive and Parmesan Whipped Potatoes
- Whipped Sweet Potato
- Roasted Sweet Potatoes
- Baked Potatoes

VEGETABLES [choice of 2]

- Sautéed Green Beans with Almonds
- Honey Glazed Baby Carrots
- Zucchini & Summer Squash Medley
- Fresh Sautéed Garlic Spinach
- Fresh Bakery Rolls and Butter

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HOT DRINKS

Regular Coffee, Decaffeinated Coffee, Tea, & Herbal Tea +1.00/PER PERSON

MISC.

Linen +1.00/PER PERSON

48.50 /PP

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La Tourelle

CATERING

GOLD BUFFET

HORS D'OEUVRES [choice of 3]

- Chicken Skewers with Dipping Sauce
- Assorted Miniature Quiche
- Mushroom Caps Stuffed with Sausage
- Miniature Meatballs with La Tourelle Signature Steak Sauce
- Spanakopita
- Pork Pot Stickers with Asian Dipping Sauce
- Quesadilla with Cheese & Andouille Sausage
- Asparagus & Roasted Red Pepper Beignet
- Kosher Pigs in a Blanket
- Vegetable Dumplings
- Brie with Raspberry & Almonds in Phyllo

SALAD [choose 1]

- Baby field Greens with Red Onion, Candied Pecans, Mandarin Oranges and Raspberry Vinaigrette
- Spinach Salad with Bacon Bits, Red Onion, Sliced Mushrooms, and Balsamic Vinaigrette
- Caesar Salad with House Made Croutons
- Field Green Salad with House made Italian Dressing

ENTRÉE [choice of 2]

Requires an entree count 3 weeks prior to event

- New York Strip Steak
- Carved Filet of Beef
- Chicken Forestiere
- Chicken La Tourelle
- Grilled Chicken and Pesto Penne
- Oven Roasted Salmon Filets
- Grilled Vegetable Ravioli with Pinot Sauce
- Fettuccine with Broccoli and Alfredo sauce
- Penne with Tomato Basil Cream Sauce
- Scallop and Crab Stuffed Sole

STARCH [choose 1]

- Garlic Mashed Potatoes
- Rice Pilaf
- Roasted Rosemary Red Potatoes
- Israeli Cous Cous
- Chive and Parmesan Whipped Potatoes
- Whipped Sweet Potato
- Roasted Sweet Potatoes

VEGETABLES [choice of 2]

- Sautéed Green Beans with Almonds
- Honey Glazed Baby Carrots
- Zucchini & Summer Squash Medley
- Fresh Sautéed Garlic Spinach
- Grilled Asparagus
- Fresh Bakery Rolls and Butter

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HOT DRINKS

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MISC.

Linen +1.00/PER PERSON

57.50 /PP

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CATERING

SERVED DINNER

SALAD [choose 1]

- Baby field Greens with Red Onion, Candied Pecans, Mandarin Oranges and Raspberry Vinaigrette
- Spinach Salad with Bacon Bits, Red Onion, Sliced Mushrooms, and Balsamic Vinaigrette
- Boston and Radicchio with Toasted Pine Nuts and Smoked Tomato Vinaigrette
- Arugula Salad with Sweetened Dried Cranberries, Goat Cheese and Walnuts

STARCH & VEGETABLES [choose 2]

- Garlic Mashed Potatoes
- Baked Potato with Sour Cream
- Roasted New Potatoes with Rosemary Thyme and Garlic
- Rice Pilaf
- Roasted Sweet Potatoes with Chil
- Sautéed Green Beans with Almonds
- Medley of Yellow and Zucchini Squash with Red Peppers
- Steamed Broccoli
- Grilled Asparagus
- Fresh Bakery Rolls and Butter

ENTRÉE [choice of 2]

Requires an entree count 3 weeks prior to event

- 72/PP Dual Plate of 6 oz Filet of Beef and 6 oz Lobster Tail
- 59/PP Dual Plate of 5 oz Filet of Beef and 4 oz Rosemary & Garlic Marinated Chicken Breast
- 59/PP Dual Plate of Rosemary & Garlic Marinated Chicken Breast and Grilled Mahi Mahi
- 60.5/PP New York Strip Steak
- 60.5/PP 9 oz Filet of Beef
- 62.5/PP Filet of Venison Diane
- 49/PP Chicken Forestier
- 47/PP Chicken La Tourelle
- 57/PP Pan Seared Salmon Filets
- 62/PP Oven Roasted Sea Bass with Moroccan Cous Cous
- 48/PP Wild Mushroom Lasagna
- 34/PP Fettuccine with Broccoli and Alfredo sauce
- 60.5/PP Roasted Rib Eye Steak with House La Tourelle Steak Sauce
- 55/PP Roasted Breast of Chicken & Prawns with Jack Daniel's & Whole Mustard Sauce
- 65/PP Grilled Black Angus Filet of Beef & Prawns with a Zinfandel Reduction
- 59/PP Pan Seared Salmon Filets with Tomato & Chive Beurre Blanc
- 60/PP Shrimp Scampi
- 60.5/PP Filet Mignon with Béarnaise or LaTourelle Steak Sauce
- 57/PP Lobster Stuffed Raviolis with a Ginger Leek Cream Sauce
- 34/PP Penne with Tomato Basil Cream Sauce
- 46/PP Wild Mushrooms Tossed with Spaghetti Squash, Bok Choy, Sun Dried Tomatoes and Balsamic Vinaigrette

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