



Welcome to Café Louise!

Since 1993, we have been providing award-winning catering and full-service event planning services to our private and business clients throughout Connecticut.

In addition to our eclectic gourmet food, we are consistently recognized for our artistic presentation and outstanding service staff.

Every aspect of your wedding—from planning the menu, to coordinating the rentals, to finding the perfect venue for your special day—will be personally planned by me in meticulous detail and with the utmost respect for your budget.

Please consider contacting Café Louise to discuss your upcoming event.

In planning your milestone celebration, our expertise will ensure that you experience an effortless and successful event.

Sincerely,  
Louise Albin  
Café Louise



## Wedding Sample Menu Packages

*The following menus are just a sample of what we can prepare for you.  
Call today to set up an appointment with Louise to create a  
memorable menu for your special day.*



## **SAMPLE BUFFET MENU**

### **Stationary Hors d'Oeuvres**

Cheese, Fruit, Mediterranean Sampler with Warm Dips, Humus, Crudités, stuffed Grape Leaves, Olives, Pitas, Crackers, Flatbreads

### **Butlered Hors d'Oeuvres**

House made Potato Chips piped with Boursin Cheese or Gorgonzola  
Mini Vegetable Eggrolls with Sesame Soy and/or Ginger Peach Dipping Sauce  
Roasted Potato Pancakes with Applesauce and Sour Cream  
Coconut Chicken Bites with dipping Sauce  
Mini Lump Crab Cakes with Remoulade  
Herb Crusted Lamb Chops with Roasted Garlic Dijonaise  
Boursin Stuffed Mushroom Caps  
Seafood Stuffed Mushrooms  
Seared Scallop, Sweet Corn Risotto, Basil Oil  
Bacon wrapped Scallops  
Kale & White Bean Bruschetta, Shaved Grana Padano  
Grilled Cheese, Caramelized Onion Bites with, Tomato Fondue Soup Shooters  
Asparagus and Goat Cheese Crostini, Porcini Vinaigrette  
Smoked Salmon, Tart Apple, Sprouts, Crème Fraiche  
Marinated Shrimp Skewers. Pink Peppercorns  
Belgian Endive, Gorgonzola, Pomegranate Balsamic Reduction  
Shrimp & Scallop Ceviche  
Beef Wellington Puffs

### **Chicken**

Thyme and Mustard marinated Grilled Chicken Breasts served with a warm Horseradish  
Chicken Marsala  
Chicken Piccata  
Boursin stuffed Chicken Breast with Veloute  
Herbed Goat Cheese stuffed Chicken Breast with Ginger Peach Chutney



## **Beef**

NY Strip Steaks

Beef Tenderloin with choice of Horseradish Cream and Bearnaise (on the side)

Individual Filet Mignon topped with Truffle Butter

## **Seafood**

Grilled or Baked Salmon with choice of Sauce on the side

Crab Cakes or Salmon Cakes with Remoulade

Seafood Cannelloni with Shrimp and Crab in a Tarragon Cream Sauce

## **Vegetarian**

Roasted Portobello Mushroom stuffed with Barley, Roasted Red Peppers, Green Onion, fresh Mozzarella, Parsley and sautéed Mushrooms.

Vegetarian Risotto

Spinach Lasagna

## **Side Dishes**

Three Rice Medley (Basmati, Wild Rice and Wheatberries with Red Bell Pepper, Green Onion and a Rice Wine Vinaigrette)

Yukon Gold Mashers with Roasted Garlic, Parmesan and Fresh Parsley

Risotto Style Israeli Couscous Milanese

Roasted Baby Potato Medley with Garlic and Fresh Herbs

Roasted or Grilled Vegetables

Haricot Verts with Sundried Tomatoes and Garlic Herb Butter

Green Beans Almandine

Asparagus

Green Salad of Choice



**Option I:**

Stationary Hors d'Oeuvres, Choice of 5 Butlered Hors d'Oeuvres, 3 Proteins, or 2 Proteins and a Vegetarian option from Sample Buffet Menu, and 3 side dishes

**\$80 per person**

**Option II:**

Stationary Hors d'Oeuvres, Choice of 5 Butlered Hors d'Oeuvres, 2 Proteins, Pre-carved Prime Rib of Beef with Au Jus and Horseradish Cream, Baked stuffed Shrimp with Crab, and 3 side dishes

**\$100 per person**

**Option III:**

Stationary Hors d'Oeuvres, Choice of 5 Butlered Hors d'Oeuvres, 2 Proteins, Chef attended Carved Prime Rib, stuffed Shrimp and a self-serve Pasta Station TBD, and 3 side dishes

**\$125 per person**

*All Buffets include Artisan Bread Basket  
Coffee, Decaf and Tea Service*



## **SAMPLE SIT DOWN DINNER I**

### **Stationary Hors d'Oeuvres**

Cheese, Fruit, Mediterranean Sampler with Warm Dips, Humus, Crudités, stuffed Grape Leaves, Olives, Pitas, Crackers, Flatbreads

### **Butlered Hors d'Oeuvres**

*Select 5 from the following:*

House made Potato Chips piped with Boursin Cheese or Gorgonzola  
Mini Vegetable Eggrolls with Sesame Soy and/or Ginger Peach Dipping Sauce  
Roasted Potato Pancakes with Applesauce and Sour Cream  
Coconut Chicken Bites with dipping Sauce  
Mini Lump Crab Cakes with Remoulade  
Herb Crusted Lamb Chops with Roasted Garlic Dijonaise  
Booursin Stuffed Mushroom Caps  
Seafood Stuffed Mushrooms  
Seared Scallop, Sweet Corn Risotto, Basil Oil  
Bacon wrapped Scallops  
Kale & White Bean Bruschetta, Shaved Grana Padano  
Grilled Cheese, Caramelized Onion Bites with, Tomato Fondue Soup Shooters  
Asparagus and Goat Cheese Crostini, Porcini Vinaigrette  
Smoked Salmon, Tart Apple, Sprouts, Crème Fraiche  
Marinated Shrimp Skewers. Pink Peppercorns  
Belgian Endive, Gorgonzola, Pomegranate Balsamic Reduction  
Shrimp & Scallop Ceviche  
Beef Wellington Puffs

### **First Course**

#### **“Our Signature” Lump Crab Cake**

Baby Greens, French Quarter Remoulade, Lemon garnish  
Artisan Bread Basket, Plain and Herbed Butters

### **Intermezzo**

Mango Sorbet with Raspberry Coulis



## **Dinner Entrees**

### **Stuffed Chicken Breast**

Boursin Cheese Stuffing, Ginger Peach Chutney

### **Beef Tenderloin Medallions**

Gorgonzola Crumbles, Red Wine Fig Compote

### **Potato Crusted Salmon**

Sundried Tomato Basil Cream

## **Side Dishes**

*Select 2 Starches, 1 Vegetables from the following:*

Three Rice Medley (Basmati, Wild Rice and Wheatberries with Red Bell Pepper, Green Onion and a Rice Wine Vinaigrette)

Yukon Gold Mashers with Roasted Garlic, Parmesan and Fresh Parsley

Risotto Style Israeli Couscous Milanese

Roasted Baby Potato Medley with Garlic and Fresh Herbs

Roasted or Grilled Vegetables

Haricot Verts with Sundried Tomatoes and Garlic Herb Butter

Green Beans Almandine

Asparagus

Green Salad of Choice

*Coffee, Decaf and Tea Service*

**Beef: \$90 per person**

**Chicken: \$80 per person**

**Salmon: \$90 per person**



## **SAMPLE SIT DOWN DINNER II**

### **Stationary Hors d'Oeuvres**

Cheese, Fruit, Mediterranean Sampler with Warm Dips, Humus, Crudités, stuffed Grape Leaves, Olives, Pitas, Crackers, Flatbreads

### **Butlered Hors d'Oeuvres**

*Select 5 from the following:*

House made Potato Chips piped with Boursin Cheese or Gorgonzola  
Mini Vegetable Eggrolls with Sesame Soy and/or Ginger Peach Dipping Sauce  
Roasted Potato Pancakes with Applesauce and Sour Cream  
Coconut Chicken Bites with dipping Sauce  
Mini Lump Crab Cakes with Remoulade  
Herb Crusted Lamb Chops with Roasted Garlic Dijonaise  
Boursin Stuffed Mushroom Caps  
Seafood Stuffed Mushrooms  
Seared Scallop, Sweet Corn Risotto, Basil Oil  
Bacon wrapped Scallops  
Kale & White Bean Bruschetta, Shaved Grana Padano  
Grilled Cheese, Caramelized Onion Bites with, Tomato Fondue Soup Shooters  
Asparagus and Goat Cheese Crostini, Porcini Vinaigrette  
Smoked Salmon, Tart Apple, Sprouts, Crème Fraiche  
Marinated Shrimp Skewers. Pink Peppercorns  
Belgian Endive, Gorgonzola, Pomegranate Balsamic Reduction  
Shrimp & Scallop Ceviche  
Beef Wellington Puffs

### **First Course**

*Select 1 from the following:*

Caesar Salad with Creamy Lemon Garlic Dressing, Shaved Asiago, Pretzel Croutons  
Bistro Salad, Grape Tomatoes, Red Onion, Carrot, Pretzel Croutons  
Spinach Salad with fresh Strawberries, dried Blueberries, Sugared Pecans, Orange Juice  
Vinaigrette

Café Herbed Focaccia and Rolls served with Butter





## **Entrées**

*Select 3 from the following:*

Roasted Beef Tenderloin with Horseradish Cream  
Angus NY Strip Steaks with Béarnaise  
Grilled Salmon with Seafood Sauce  
Seafood Cannolini with Shrimp, Crab and Tarragon Cream Sauce  
Quinoa stuffed Portabella Mushroom with Herbs and Cheese

## **Side Dishes**

*Select 2 Starches, 1 Vegetables from the following:*

Three Rice Medley (Basmati, Wild Rice and Wheatberries with Red Bell Pepper, Green Onion and a Rice Wine Vinaigrette)  
Yukon Gold Mashers with Roasted Garlic, Parmesan and Fresh Parsley  
Risotto Style Israeli Couscous Milanese  
Roasted Baby Potato Medley with Garlic and Fresh Herbs  
Roasted or Grilled Vegetables  
Haricot Verts with Sundried Tomatoes and Garlic Herb Butter  
Green Beans Almandine  
Asparagus  
Green Salad of Choice

*Coffee, Decaf and Teas*

**Beef: \$75 per person**  
**Seafood: \$75 per person**  
**Vegetarian: \$65 per person**



## **SAMPLE STATIONS MENU**

### **Stationary Hors d'Oeuvres**

Cheese, Fruit, Mediterranean Sampler with Warm Dips, Humus, Crudités, stuffed Grape Leaves, Olives, Pitas, Crackers, Flatbreads

### **Butlered Hors d'Oeuvres**

*Select 5 from the following:*

House made Potato Chips piped with Boursin Cheese or Gorgonzola  
Mini Vegetable Eggrolls with Sesame Soy and/or Ginger Peach Dipping Sauce  
Roasted Potato Pancakes with Applesauce and Sour Cream  
Coconut Chicken Bites with dipping Sauce  
Mini Lump Crab Cakes with Remoulade  
Herb Crusted Lamb Chops with Roasted Garlic Dijonaise  
Booursin Stuffed Mushroom Caps  
Seafood Stuffed Mushrooms  
Seared Scallop, Sweet Corn Risotto, Basil Oil  
Bacon wrapped Scallops  
Kale & White Bean Bruschetta, Shaved Grana Padano  
Grilled Cheese, Caramelized Onion Bites with, Tomato Fondue Soup Shooters  
Asparagus and Goat Cheese Crostini, Porcini Vinaigrette  
Smoked Salmon, Tart Apple, Sprouts, Crème Fraiche  
Marinated Shrimp Skewers. Pink Peppercorns  
Belgian Endive, Gorgonzola, Pomegranate Balsamic Reduction  
Shrimp & Scallop Ceviche  
Beef Wellington Puffs

### **Pasta Station**

*Select 2 from the following:*

Spinach & Cheese Tortellini  
Chicken and Rosemary Ravioli  
Lobster Ravioli, Cream Sauce  
Seasonal Butternut Squash Ravioli with Citrus Brown Butter and Toasted Almonds  
Grated Cheese



## **Asian Station**

Pot Stickers with dipping Sauces  
Vegetarian Lo Mein Noodles  
Vegetarian Fried Rice  
Orange Chicken or General Tsao Chicken

## **Salad Station**

Baby Greens, Tomatoes, Cucumbers, Grated Cheese, Hearts of Palm, Olives, Artichoke Hearts  
Ranch, Italian and Champagne Citrus Vinaigrettes  
Roasted Corn & Black Bean Salad  
Quinoa & Wild Rice Salad  
Curried Red Lentil Salad

## **Carving Station**

*Select 2 from the following:*

Roast Turkey Breast with Cranberry Chutney and Lemon Mayo  
Carved Beef Tenderloin with Horseradish Cream and Bearnaise  
Grilled Salmon with choice of two Sauces  
Roast Pork Loin with Apple Onion Relish and Mustard Sauce  
Baked Ham with Mustards  
Rolls and Butter

*Coffee, Decaf and Tea*

**\$90 per person**



## ENHANCEMENTS AND ADDITIONAL CHOICES

**Ask to see our extensive Hors d'Oeuvres and Dinner Menus for additional Buffet, Plated and Stations Selections.**

### **Stationary Hors d'Oeuvres**

#### **Antipasto Board with Mini Meatballs**

Meats, Grilled Vegetables, Assorted Crackers & Flatbreads

**\$300 (serves 25-30)**

**\$600 (serves 50-60)**

**\$975 (serves 100)**

### **Wedding Cakes**

*Recommended Vendors can be provided.*

### **Dessert Buffets**

Assorted Mini Cupcakes, Mini Cannoli's, Cookies, Bars, Mini Tartlets, Chocolate Truffles, Macaroons, Mini Whoopie Pies, Mini Ice Cream Sandwiches

3" Pie Bar Buffets (Lemon Meringue, Key Lime, Cherry, Chocolate Cream and more)

Assorted Small Cakes

Ice Cream Sundae Bars

**Inquire about Pricing**

### **Espresso & Cappucino Bars**

*Available upon request and priced separately*



## **On-Site Labor**

To be quoted based on menu selections, guest count and venue.

## **Bar Service**

We partner with Two Pour Guys and The Wise Old Dog for bar service.

Many venues allow you to bring in your own alcohol, wine, beer etc.

We can provide the soft drinks, mixers, bar fruit and licensed bartenders with the liquor liability insurance.

## **Rentals**

**Rentals for Wedding Packages average \$20.00–\$ 25.00 per person for China, Glassware, Silverware, Napkins. Price varies depending on whether you are choosing Buffet, Sit Down Dinner or Stations. This price does not include linens, tables, chairs, chair covers and other specialty items needed for your event.**

You can choose to order your own rentals. However, we charge a \$50 per hour coordinating fee to make sure you are ordering the correct quantities etc. Estimated Coordinating fee quoted upon booking.

**Flowers, Centerpieces, Decorations priced separately.**

*Recommended Vendors can be provided*

## **Note**

**Prices do not include sales tax, delivery, set-up, staffing, any rentals or disposable plate ware.**