



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

\$100 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

\$125 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

\$150 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
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

“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 3 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

Roasted Baby Potato Medley with Garlic and Fresh Herbs

Grilled Vegetables

Tomatoes Provençal

Green Beans Almandine

Asparagus

Green Salad of Choice

Coffee, Decaf and Tea Service

Beef: \$110 per person

Chicken: \$100 per person

Salmon: \$110 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: \$95 per person**
- Seafood: \$95 per person**
- Vegetarian: \$85 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
Boursin Stuffed Mushroom Caps
Seafood Stuffed Mushrooms
Seared Scallop, Sweet Corn Risotto, Basil Oil
Bacon wrapped Scallops
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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

\$110 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

\$400 (serves 25-30)

\$800 (serves 50-60)

\$1,600 (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.