

LE FOYER



BANQUET MENU 2018 – 2019

(401) 725-8530
WWW.LEFOYERRI.COM

WITH OVER 45 YEARS OF EXPERIENCE AND SEVERAL AWARDS FROM A RANGE OF WEDDING FORUMS, WE ARE EXPERTS AT ELIMINATING YOUR WORRIES AND HELPING TO CREATE THE MOST MEMORABLE DAY OF YOUR LIFE.

WE UNDERSTAND THAT YOU HAVE THE UTMOST EXPECTATIONS FOR YOUR EVENT AND OUR CHEFS ARE EQUIPPED TO PREPARE A FIRST CLASS DISPLAY OF THE FINEST FOOD FOR YOU AND YOUR GUESTS. OUR WAIT STAFF IS SKILLFULLY TRAINED TO BE THE BEST IN THE INDUSTRY AND WILL BE HAPPY TO PROVIDE YOU WITH THE HIGHEST END SERVICE.

Private Function Rooms & Rates

The Ballroom: with a capacity of 80 to 250 people with dancing.

The room's rental fee is \$175 with a deposit of \$350

The Rose Room: with a capacity of 30 to 80 people.

The room's rental fee begins at \$50, with a deposit of \$125

All Dishes, Silverware, Paper Napkins and Condiments are Included with This Menu.

Please ADD 20% labor charge to your entire bill.

Payment with Credit card subject to 3% finance charge.

All prices assume a minimum of 30 guest

Custom menus are always available.

Please ask your event coordinator for more details.



Family Style Dinner Entrees

*ALL ENTREES INCLUDE OUR HOUSE TOSSED SALAD, FRESHLY BAKED ROLLS, COFFEE, TEA OR FOUNTAIN SODA
AND A CHOICE OF VEGETABLE AND STARCH*

ROAST BEEF	\$17 PER GUEST
BAKED VIRGINIA HAM	\$17 PER GUEST
CHICKEN MARSALA	\$18 PER GUEST
ROASTED TURKEY WITH BREAD STUFFING	\$17 PER GUEST
COMBINATION DINNERS: PICK TWO ENTREES ABOVE -	\$21 PER GUEST
PICK THREE ENTREES ABOVE -	\$25 PER GUEST

“FAMOUS FAMILY STYLE CHICKEN” – SERVED WITH GARDEN SALAD WITH OUR HOUSE MADE ITALIAN DRESSING, RED BLISS OVEN ROASTED POTATO, PENNE AND MARINARA, FRESHLY BAKED ROLLS, CRANBERRY SAUCE, ICE CREAM, COFFEE AND TEA \$15 PER GUEST

Individually Served Dinner Entrees

*ALL ENTREES INCLUDE OUR HOUSE TOSSED SALAD, FRESHLY BAKED ROLLS, COFFEE, TEA
AND A CHOICE OF VEGETABLE AND STARCH*

BONELESS STUFFED CHICKEN BREAST	\$17 PER GUEST
CHICKEN PARMESAN	\$19 PER GUEST
STUFFED CHICKEN CORDON BLEU	\$19 PER GUEST
BAKED SCROD, RITZ CRACKER CRUMBS	\$17 PER GUEST
MARINATED BEEF TIPS	\$19 PER GUEST
PRIME RIB – 12 OZ.	\$22 PER GUEST
ADD 2 STUFFED SHRIMP FOR \$5	

CHOICE OF VEGETABLE

FRESH STEAMED GREEN BEANS
BABY CARROTS IN A BROWN SUGAR GLAZE
BROCCOLI IN A LIGHT BUTTER SAUCE
SAUTÉED ASPARAGUS
SEASONAL CHEF’S CHOICE
GRILLED ZUCCHINI AND SUMMER SQUASH

CHOICE OF STARCH

OVEN ROASTED POTATOES
RED BLISS ROASTED POTATOES
WHIPPED POTATOES
POTATOES AU GRATIN
ROASTED FINGERLING POTATOES
RICE PILAF

UPGRADE YOUR MENU WITH THESE APPETIZER SUBSTITUTIONS

FRIED CHICKEN GARDEN SALAD	\$2 PER GUEST
GRILLED CHICKEN GARDEN SALAD	\$2 PER GUEST
POACHED PEAR SALAD	\$3 PER GUEST
CAPRESE SALAD	\$2 PER GUEST
CHICKEN CAESAR SALAD	\$2 PER GUEST

OR ENJOY AN ADDITIONAL COURSE

IMPORTED ANTIPASTO	\$6 PER GUEST
CREAM OF BROCCOLI WITH MONTEREY	\$3 PER GUEST
LOBSTER BISQUE	\$4 PER GUEST
ITALIAN WEDDING SOUP	\$3 PER GUEST
CHICKEN BUFFALO SOUP WITH BLUE CHEESE	\$3 PER GUEST
TEQUILA FIESTA CHICKEN SOUP	\$3 PER GUEST
FLAVORED SORBET	\$2 PER GUEST
MINISTRONE SOUP	\$2 PER GUEST
CHICKEN VEGETABLE SOUP	\$2 PER GUEST
BOWTIE PASTA PRIMAVERA	\$2 PER GUEST
ITALIAN PENNE RIGATE	\$2 PER GUEST

FUNDRAISER OR SPORTS BANQUET IDEAS (SUNDAY THROUGH FRIDAY ONLY)

FAMILY STYLE CHICKEN, FRENCH FRIES, PASTA AND SAUCE	\$15 PER ADULT
GARDEN SALAD, FRESHLY BAKED ROLLS, ICE CREAM PARFAIT	\$12 PER CHILD UNDER 12

PASTA AND MEATBALL, TOSSED SALAD, BROWNIES, FRUIT PUNCH	\$12 PER ADULT
	\$10 PER CHILD UNDER 12

JUST APPS!!! BUFFET STYLE

POTATO SKINS, CHICKEN WINGS, NACHO BAR, FRENCH BREAD PIZZA	\$14 PER ADULT
	\$10 PER CHILD UNDER 12
CHICKEN WING BAR, MOZZARELLA STICKS, FRENCH FRIES, ONION RINGS	\$14 PER ADULT
	\$10 PER CHILD UNDER 12

ADD AN OPEN SODA BAR FOR \$4 PER GUEST

