

PILON
AT
LE FOYER



CATERING MENU
2024

(401) 725 - 8530
INFO@LEFOYERRI.COM
WWW.LEFOYERRI.COM

About our Events Menu

RENTAL AND FEES:

THE BALLROOM: WITH A CAPACITY OF 80 TO 250 PEOPLE WITH DANCING. THE BALLROOM'S RENTAL FEE IS \$600.

THE ROSE ROOM: WITH A CAPACITY OF 30 TO 75 PEOPLE. THE ROSE ROOM'S RENTAL FEE IS \$400.

SERVICE:

A 20% SERVICE CHARGE WILL BE ADDED TO YOUR TOTAL BILL TO ACCOMMODATE ALL STAFF, LABOR, SETUP AND BREAKDOWN.

TAX:

8 % RHODE ISLAND TAX WILL BE ADDED TO YOUR TOTAL BILL.

DEPOSIT:

A 100% NON-REFUNDABLE DEPOSIT IS REQUIRED TO SECURE YOUR DATE WHICH WILL BE DEDUCTED FROM THE FINAL BILL.

BILLING AND CONFIRMATION:

FINAL PAYMENT IS DUE 7 DAYS PRIOR TO THE EVENT, THERE IS A 3% PROCESSING FEE FOR ALL DEBIT AND CREDIT CARD TRANSACTIONS.

A FINAL COUNT IS REQUIRED 14 DAYS PRIOR TO YOUR EVENT.



Hors D'oeuvre Packages

COCKTAIL HOUR DISPLAYS

GARDEN VEGETABLE

RAW GARDEN VEGETABLES
WITH RANCH
\$5 PER GUEST

ARTISAN CHEESE

ASSORTED DOMESTIC AND IMPORTED
CHEESES WITH A MEDLEY OF
CRACKERS. \$5 PER GUEST

FRESH FRUIT

SEASONAL FRESH FRUIT, SERVED WITH
BERRY YOGURT DIP.
\$5 PER GUEST

IMPORTED ANTIPASTO

SOPPRESSATA, PROSCIUTTO, MORTADELLA,
GENOA SALAMI, SWEET CAPICOLA,
MOZZARELLA, BLEU CHEESE, & PROVOLONE.
ACCOMPANIED BY SUN DRIED TOMATOES,
PEPPERONCINI, ARTICHOKE HEARTS,
OLIVES, ROASTED RED PEPPERS,
CRACKERS & FLAT BREADS.
\$PER GUEST

NEW ENGLAND CLAM CHOWDER
&
RHODE ISLAND CLAM CAKES.

\$7 PER GUEST



Hot Buffet A la Carte

SELECT ONE ENTREE AT \$20 PER PERSON

SELECT TWO ENTREES AT \$23 PER PERSON

SELECT THREE ENTREES AT \$27 PER PERSON

POULTRY ENTREE CHOICES

BREAST OF CHICKEN MARSALA

STUFFED BREAST OF CHICKEN

CHICKEN CORDON BLEU

SOUTHERN FRIED CHICKEN

BAKED CHICKEN

SEAFOOD ENTREE CHOICES

BAKED SCROD WITH RITZ CRACKER TOPPING

BAKED STUFFED SOLE

OVEN BROILED SALMON WITH DILL

GRILLED SALMON WITH BROWN SUGAR GLAZE

PASTA ENTREE CHOICES

VEGETABLE LASAGNA

MEAT AND CHEESE LASAGNA

BAKED ZITA

PASTA PRIMAVERA

BEEF ENTREE CHOICES

HAND ROLLED LARGE MEATBALLS IN MARINARA

ROAST BEEF IN GRAVY

ALL BEEF BBQ RIBS – ADD \$ 5

TERIYAKI GLAZED STEAK TIPS – ADD \$5

SIDES SELECTIONS

SELECT ONE FROM EACH CATEGORY

APPETIZER SELECTION

FRESH CUT GARDEN SALAD

CLASSIC CESAR SALAD

TRI-COLORED PASTA SALAD

STARCH SELECTION

PASTA PRIMAVERA

ZITI AND MARINARA BAKED ZITI

BOWTIE PASTA IN ALFREDO
SAUCE

RED BLISS MASHED POTATO

SPANISH RICE

MIXED VEGETABLE WHITE RICE

VEGETABLE SELECTION

CHEF'S CHOICE SEASONAL
VEGETABLES

GLAZED BABY CARROTS
FRESH STEAMED BROCCOLI IN A
LIGHT BUTTER SAUCE



Buffet Dinner Service

PROMENADE

TOSSED GARDEN SALAD OR CAESAR SALAD
FRESHLY BAKED DINNER ROLLS

CHICKEN AND PENNE PESTO ALFREDO
GRILLED TERIYAKI GLAZED STEAK TIPS

PARMESAN ROASTED FINGERLING POTATOES

CHEF'S CHOICE MIXED VEGETABLES

\$32 PER GUEST

COUNTRY STYLE

TOSSED GARDEN SALAD OR CAESAR SALAD
FRESH BUTTERMILK BISCUITS & JAMS

HAND CARVED BRISKET WITH A DEMI-GLACE
CHICKEN WITH A SMOKY BARBEQUE SAUCE

YUKON GOLD MASHED POTATOES
CHEF'S CHOICE MIXED VEGETABLES
GOURMET MAC AND CHEESE

\$34 PER GUEST

NEW ENGLAND GRILL

TOSSED GARDEN SALAD OR CAESAR SALAD
FRESHLY BAKED DINNER ROLLS

NEW ENGLAND CLAM CHOWDER
SALMON WITH DILL BUTTER

GRILLED TERIYAKI GLAZED STEAK TIPS
WILD RICE FLORENTINE

PARMESAN ROASTED FINGERLING POTATOES

\$40 PER GUEST



Additional Hot and Cold Buffets

SANDWICH BUFFET #1

\$15.00 PER PERSON

CHOICE OF (3) SANDWICHES

CHICKEN SALAD

EGG SALAD

ALBACORE TUNA SALAD

BAKED VIRGINIA HAM

SEAFOOD SALAD

POTATO CHIPS

COLE SLAW

POTATO SALAD

ASSORTED MINI PASTRY

REGULAR/DECAF COFFEE - TEA

SANDWICH BUFFET #2

\$17 PER PERSON

CHOICE OF (3) SANDWICHES

CHICKEN SALAD

EGG SALAD

ALBACORE TUNA SALAD

BAKED VIRGINIA HAM

SEAFOOD SALAD

SWEDISH **OR** ITALIAN MEATBALLS

BAKED BEANS **OR** PASTA

POTATO CHIPS

TOSSED SALAD

POTATO SALAD

ASSORTED MINI PASTRY

REGULAR/DECAF COFFEE - TEA

HOT AND COLD #3

\$21 PER PERSON

ROAST BEEF DELI PLATTER

BAKED HAM DELI PLATTER

SWEDISH **OR** ITALIAN STYLE MEATBALLS

BAKED BEANS

PASTA AND SAUCE

POTATO SALAD

FRESH GARDEN SALAD

COLESLAW

POTATO CHIPS

DINNER ROLLS

ASSORTED MINI PASTRY

REGULAR AND DECAF COFFEE - TEA

DELUXE HOT AND COLD

\$25 PER PERSON

ROAST BEEF DELI PLATTER

BAKED HAM DELI PLATTER

SWEDISH **OR** ITALIAN STYLE
MEATBALLS

PEPPER STEAK AND ONIONS

SAUSAGE AND PEPPERS

CHICKEN CACCIATORE

POTATO SALAD

FRESH GARDEN SALAD

COLESLAW

POTATO CHIPS

DINNER ROLLS

ASSORTED MINI PASTRY

REGULAR AND DECAF COFFEE - TEA

BAKED CHICKEN BUFFET

\$18 PER PERSON

HOUSE GARDEN SALAD

BAKED CHICKEN

PASTA AND SAUCE

MASHED POTATOES **OR** MIXED

VEGETABLES

DINNER ROLLS

REGULAR AND DECAF COFFEE - TEA

ADD MEATBALLS \$1.50

ADD SAUSAGE AND PEPPERS \$1.50

ADD FRENCH FRIES \$1.50

PASTA AND MEATBALL BUFFET

\$14 PER PERSON

HOUSE GARDEN SALAD

PASTA AND SAUCE

HOUSE MADE MEATBALLS

BROWNIES

FRUIT PUNCH AND COFFEE

JUST APPS !!!! BUFFET

\$16 PER PERSON

POTATO SKINS

NACHO BAR

FRENCH BREAD PIZZA

OR

MOZZARELLA STICKS

CHICKEN WING BAR

FRENCH FRIES

AND

ADD ONION RINGS \$1.95

ADD TATER TOTS \$1.95

ADD MINI DESSERT \$1.50

ADD COFFEE/TEA \$1.25

ADD SODA BAR \$5.00



Dessert Stations

ASSORTED COOKIES
LARGE CHOCOLATE CHIP, SUGAR,
M&M, OATMEAL RAISIN, & PEANUT BUTTER COOKIES
\$5 PER GUEST

ICE CREAM SUNDAE
VANILLA, CHOCOLATE, AND STRAWBERRY ICE
CREAM, WITH A VARIETY OF FLAVORFUL
TOPPINGS AND SAUCES.
\$6 PER GUEST

CHURROS
WARM CHURROS WITH CINNAMON SUGAR,
CHOCOLATE DRIZZLE, SALTED CARAMEL, RASPBERRY

SAUCE,
POWDERED SUGAR, AND VANILLA ICING TOPPINGS.
\$7
PER GUEST



Late Night Snack Stations

(SERVED WITH DISPOSABLE PLATES AND UTENSILS)

SOFT PRETZELS

WARM SOFT PRETZELS WITH CINNAMON SUGAR, CARAMEL SAUCE, STONE GROUND MUSTARD, MELTED CHEESE & DIPPING CHOCOLATE.

\$6 PER GUEST

GRILLED CHEESE

CHOOSE 4 COMBINATIONS:

PROVOLONE TOMATO AND PESTO, SWISS AND MUSHROOM, HAVARTI DILL AND TOMATO, PEPPER JACK AND JALAPEÑO, CHEDDAR BACON AND TOMATO, GOUDA SPINACH AND ONION, PROVOLONE AND PEPPERONI, OR THREE CHEESE.

\$7 PER GUEST

GRILLED PIZZA

CHOOSE 4 COMBINATIONS:

CHICKEN BACON AND RANCH, CLASSIC THREE CHEESE SAUSAGE OLIVE AND MUSHROOM, MARGHERITA, HAWAIIAN, VEGGIE LOVER, TOMATO PESTO, MEAT LOVER, GOAT CHEESE AND ARUGULA, SPINACH AND FETA, BUFFALO CHICKEN WITH GORGONZOLA, BARBEQUE CHICKEN WITH CARAMELIZED ONIONS, OR BROCCOLI AND SUN-DRIED TOMATO.

\$11 PER GUEST

NACHOS

FRESH TOMATO SALSA, GUACAMOLE, MELTED CHEESE, DICED TOMATOES, BLACK OLIVES, BANANA PEPPERS & SOUR CREAM.

SERVED WITH TRI COLOR TORTILLA CHIPS.

\$5 PER GUEST

FRENCH FRIES

CLASSIC, WAFFLE AND SWEET POTATO FRIES WITH WARM CHEESE SAUCE, GRATED PARMESAN, RANCH AND CAJUN SEASONINGS, BLEU CHEESE DRESSING, CHIPOTLE MAYO, HONEY MUSTARD, AND BARBEQUE SAUCES.

\$7 PER GUEST

CHURROS

WARM CHURROS WITH CINNAMON SUGAR, CHOCOLATE DRIZZLE, SALTED CARAMEL, RASPBERRY SAUCE, POWDERED SUGAR, AND VANILLA ICING AS TOPPINGS.

\$7 PER GUEST



Bartending Services

DRINK PRICES FOR YOUR GUESTS ARE AS FOLLOWS:

SODAS & WATER BOTTLES	\$2.50	WINE	\$7.00 - \$12.00
BEERS	\$5.00 - \$10.00	MIXED DRINKS	\$7.00 - \$14.00

UPGRADE OPTIONS:

CHAMPAGNE TOAST (INCLUDES CHAMPAGNE FLUTES	\$5 PER GUEST
WINE TOAST (INCLUDES WINE GLASSES)	\$5 PER GUEST

