

Shower Menu

SHOWER MENU

FESTIVE BEVERAGE STATION

Mimosa or Sangria Bar

APPETIZERS

(choice of one)

Pasta with Homemade Marinara Sauce, Soup Du Jour

Traditional Caesar Salad, Colorful Garden Salad

ENTRÉES

(choice of two)

TRIO OF TEA SANDWICHES

Savory Cranberry Chicken Salad served with sliced Granny Smith Apples on a Mini Croissant

Hand-Carved Turkey Breast, Havarti Dill, Baby Lettuce & Roma Tomatoes served with Honey Mustard on Lightly Toasted Wheat Bread

Sliced Prosciutto, Brie & Baby Arugula served with Fig Compote on Sour Dough Bread

Served with Fresh Fruit

VODKA PENNE WITH JUMBO SHRIMP

Penne Pasta served with Vodka Cream Sauce & Jumbo Shrimp

CHEESE TORTELLINI

Three-Cheese Tortellini tossed in Alfredo Cream with Broccoli & Sun Dried Tomatoes

CHICKEN BRUSCHETTA

Boneless Breast of Chicken with Tomato-Basil Concassé Finished with Melted Mozzarella & Provolone Cheeses & a drizzle of Balsamic Reduction

Served with Sautéed Green Beans & Oven Roasted Potatoes

SALMON TROISGROS

Fillet of Salmon with Light Dill Infused Cream Sauce

Served on a bed of Sautéed Spinach, and Oven Roasted Potatoes

VEGETABLE NAPOLEON

A Mozzarella & Spinach Stuffed Portobello Mushroom

Served with a Tower of Steamed Vegetables

DESSERT

Chocolate or White Chocolate Mousse Chantilly

Rolls & Butter

Fresh Brewed Coffee, Decaffeinated Coffee & Herbal Tea

\$33 PER PERSON

MINIMUM OF 50 GUESTS

SALES TAX AND SERVICE FEE INCLUDED

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Brunch Buffet

BRUNCH BUFFET

FESTIVE BEVERAGE STATION

Mimosa or Sangria Bar

INCLUDES

Tri-colored Pasta Salad in Lemon Champagne Vinaigrette
Freshly Baked Assorted Bagels with Flavored Cream Cheese & Fruit Jellies
Sautéed Vegetable Medley with Herb Shallot Butter
Seasoned Potato Home Fries
Fresh Fruit Display

ENTRÉES

(choice of two)

CINNAMON FRENCH TOAST

Dusted with Powdered Sugar & Hot Maple Syrup

LIGHT & FLUFFY SCRAMBLED EGGS

RUSTIC GARDEN VEGETABLE QUICHE

Button Mushrooms, Sweet Yellow Onion & Lorraine Swiss Cheese

TRADITIONAL CHEESE BLINTZES

Topped with Sour Cream & Blueberry Compote

SALMON EN CROUTE

Fillet of Salmon wrapped in a Puff Pastry with Fresh Spinach & Gruyere Cheese

SAUSAGE STUFFED MUSHROOMS

A Portobello Mushroom stuffed with Seasoned Sausage & Mozzarella Cheese

SMOKED WHOLE WHITEFISH DISPLAY

Accompanied by Dice Egg Whites & Yolks, Purple Onion, Black Olives, & Capers

DESSERT

Chocolate Mousse Chantilly

Fresh Brewed Coffee, Decaffeinated Coffee & Herbal Tea

\$33 PER PERSON

MINIMUM OF 50 GUESTS

SALES TAX AND SERVICE FEE INCLUDED

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