

***SHOWER MENU***  
***Cold Luncheon Buffet***

**Appetizers:**

***Choice of one*** - (*Groups of 25 or larger choose two*)

**Black Bean Margarita**

*Layers of South Western Black Beans, Salsa,  
Guacamole & Sour Cream with Tri-Colored Tortilla Chips*

**Artichoke Dip**

*Our Special Blend of Four Cheeses, Artichokes, Spinach*

**Assorted Bruschetta**

*Hummus, Olivada, Roasted Red Pepper, Seafood,  
Grilled Breads*

**Salad (choice of two)**

*Greek~ Caesar~ Tossed~ Fruit~ Coleslaw~ Pasta~ Red Potato*

**Mini Sandwiches (choice of four)**

*~Turkey and Provolone Wrap~*

*~Chicken or Tuna Salad on Croissant~*

*~Roast Beef and American on French ~*

*~Sesame Chicken on Greek Sweet~*

*~Ham and Swiss on Pumpernickel~*

*~Grilled Vegetable Panini~*

**Miniature Desserts**

*Homemade in House Samplings of the day*

*Coffee and Hot Tea*

Any cake provided by client: \$1.00 per person cake cutting fee

***Celebration Punches***

*Cranberry Lemonade~Orange Pineapple Guava*

*Assorted Flavored Water*

\$15.08 per person plus tax and gratuity

Price includes buffet linens, china and flatware

Food Contract #persons @	15.87
Tax	6%
Gratuity	20%
Total	20.00 (per person inclusive)

**Exclude** appetizers **or** Desserts \$18.00 (per person inclusive)

***Shower Menu***  
***Hot Luncheon***

**Appetizers: Choice of one**  
***(Groups of 25 or larger choose two)***

**Black Bean Margarita**

*Layers of South Western Black Beans, Salsa,  
Guacamole & Sour Cream with Tri-Colored Tortilla Chips*

**Artichoke Dip**

*Our Special Blend of Four Cheeses, Artichokes, Spinach*

**Assorted Bruschetta**

*Hummus, Olivada, Roasted Red Pepper, Seafood,  
Grilled Breads*

***Served Luncheon***

***Crusty Rolls with Sweet Butter***

**Salad Choice: Choose one**

**Caesar Salad**

*Crisp Romaine, Parmesan, Croutons, Caesar Dressing*

**Tossed Salad**

*Field Greens with Carrots, Red Cabbage, Cucumber & Tomato*

**Gorgonzola Salad**

*Field Greens, Toasted Walnuts, Sun Dried Cranberries,  
Gorgonzola Croutons, Balsamic Vinaigrette*

**Entrée Choices- Choice of two**

***(Groups of 25 guests or more choose three)***

**Mushroom Ravioli**

*Grilled Portobello, Crumbled Gorgonzola, Alfredo Sauce*

**Sesame Chicken**

*Baked Sesame Chicken, Apricot Mustard Sauce*

**Honey Pecan Salmon**

*Pecan Encrusted, Honey Pecan Butter*

**Pesto Grilled Shrimp**

*Grilled Shrimp, Basil Pesto, Pine Nuts  
Sun Dried Tomato, Penne, Feta*

**Medallions of Beef Tenderloin**  
*Mushroom Madeira Demi Glace*

***Chef's choice Vegetable and Starch***

**Miniature Dessert Plate**  
*Homemade in House Samplings of the day*  
Coffee and Hot Tea

Any cake provided by client: \$1.00 per person cake cutting fee

**Celebration Punches**  
Cranberry Lemonade ~Orange Pineapple Guava  
Assorted Flavored Waters

\$18.25 per person plus tax and gratuity  
Prices include linens, china and flatware

Food Contract #persons @	18.25
Tax	6%
Gratuity	20%
Total	23.00 (per person inclusive)

**Exclude** appetizers **or** Desserts \$21.00 (per person inclusive)