

# SHOWER MENU

## Cold Luncheon Buffet

**Choice of one** - (Groups of 25 or larger choose 2)

### **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, Roasted Veggie Salad,  
Seafood, Baba Ganouj, Grilled Bread  
(subject to change)

### **Specialty Salad**

**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

**Choose One:**

Fresh Fruit...Coleslaw... Pasta...Red Potato

### **Petite Sandwiches (choice of three)**

**(groups of 25 or larger choose 4)**

Turkey, Brie, Cranberry Mayo Wrap

Dill Chicken Salad on Croissant

Roast Beef & American Cheese with Horseradish Aioli on Panini

Sesame Chicken & Apricot Mustard on Pretzel Roll

Ham and Swiss with Dijonaise on Pumpnickel

Balsamic Grilled Vegetable & Goat Cheese Panini

### **Miniature Desserts**

Homemade in House Samplings of the day

Coffee and Hot Tea

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

### **Celebration Punches**

Cranberry Lemonade~Orange Pineapple Guava

Assorted Flavored Water

\$19.95 per person plus tax and service charge

Price includes buffet linens, china and flatware

## **Served Hot Luncheon**

**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, Roasted Veggie Salad,  
Seafood, Baba Ganouj, Grilled Bread  
(subject to change)

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, choose 2**

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

#### **Alfredo Al Fresco**

Squash, Zucchini, Carrots, Peas,  
Chardonnay, Pasta

#### **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  
\$23.50 per person plus tax and service charge

# **Brunch Buffet**

*Minimum of 20 people*

## **Chocolate Cherry Muffins & Buttermilk Biscuits**

Served with Honey Butter & Blackberry Jam

## **Imported Cheese & Fruit**

Honeycomb, Pecan Spread, Grapes & Crackers

## **Smoked Salmon**

Capers, Red Onion, Lemon Pepper Aioli,  
Chopped Hard Boiled Egg

## **Frittata**

Julienned Vegetables & Brie Cheese

## **Eggs Benedict**

Spinach, & Prosciutto

On English Muffin with Hollandaise and Chives

## **Honey Baked Ham**

## **Potato Pancakes**

Scallions & Cheddar Cheese

## **Bacon and Sausage**

## **Choice of:**

**Mimosa or Bloody Mary**

**\$26.95 per person plus tax and gratuity**