

# SHOWER BRUNCH BUFFET MENU

## DRINKS

### COFFEE AND TEA STATION

*Select two:*

### FRUIT PUNCH

House-made  
punch topped  
with fresh fruit

### LEMONADE

### WINE PUNCH

White wine  
and soda

## STARTERS & SIDES

### DINNER ROLLS

Freshly baked with creamy butter

### FRESH GARDEN SALAD

Choice of 2 dressings

### HOME FRIES OR GARLIC HERB POTATOES

### BREAKFAST SAUSAGE

### FRENCH TOAST STICKS

Warm maple syrup

### SCRAMBLED EGGS

### PENNE PASTA

Alfredo, marinara, or roasted  
tomato vodka sauce

## MAIN COURSE SELECTIONS

*Select one:*

### BACON + \$2

### BALSAMIC CHICKEN

Balsamic glaze reduction

### CHICKEN MARSALA

Pan-fried in a mushroom and  
Marsala wine sauce

### ITALIAN CHICKEN

Panko encrusted with Italian herbs

**\$30 per person**

*Room available for 3 hours. Served until 2 pm - no room rental fee*

# SHOWER LUNCH BUFFET MENU

## DRINKS

### COFFEE AND TEA STATION

*Select two:*

### FRUIT PUNCH

House-made punch topped with fresh fruit

### LEMONADE

### WINE PUNCH

White wine and soda

## STARTERS & SIDES

### DINNER ROLLS

Freshly baked with creamy butter

### SEASONAL VEGETABLES

*Select one:*

### CAESAR SALAD + \$1

### FRESH GARDEN SALAD

House dressing

*Select one:*

### BUTTERED PARSLEY POTATOES

### GARLIC HERB POTATOES

### MASHED POTATOES

### MASHED SWEET POTATOES + \$1

With marshmallows and dried cranberries

### SMASHED GARLIC POTATOES

## MAIN COURSE SELECTIONS

*Select one:*

### PENNE PASTA

Alfredo, marinara, or roasted tomato vodka sauce

### SIGNATURE PENNE PASTA

Baby spinach, sun dried tomatoes, grape tomatoes, asparagus tips, garlic oil and parmesan cheese

### VEGETABLE LASAGNA + 2

Baked, creamy white sauce

*Select two:*

### BALSAMIC CHICKEN

Balsamic glaze reduction

### MARGARITA CHICKEN

Tequila, lime, citrus marinade with a triple sec glaze

### ROASTED PORK LOIN

Sliced with an apple bourbon glaze or creamy whole grain mustard sauce

### CHICKEN MARSALA

Pan-fried in a mushroom and Marsala wine sauce

### PESTO CHICKEN

Creamy pesto, peppers, sun dried tomatoes

### ITALIAN SAUSAGE

With peppers and onions

### CHICKEN PICCATA

Topped with a lemon caper sauce

### STUFFED SHELLS

Marinara sauce and mozzarella

### MINI MEATBALLS

Barbecue, Italian, Swedish, or Thai Chili

### ITALIAN CHICKEN

Panko encrusted with Italian herbs

### BEEF TOP ROUND

Sliced and served in light au jus

*\$28 per person Room available for 3 hours. Served until 2 pm - no room rental fee*

# SIT-DOWN SHOWER LUNCHEON MENU

## DRINKS

### SERVED COFFEE AND TEA

*Select two:*

#### FRUIT PUNCH

House-made punch  
topped with fresh fruit

#### LEMONADE

#### WINE PUNCH

White wine and soda

## STARTERS & SIDES

### DINNER ROLLS

Freshly baked with creamy butter

### SEASONAL VEGETABLES

*Select one:*

#### CAESAR SALAD

#### FRESH GARDEN SALAD

House dressing

*Select one:*

#### BUTTERED PARSLEY POTATOES

#### GARLIC HERB POTATOES

#### MASHED POTATOES

#### MASHED SWEET POTATOES + \$1

With marshmallows and dried  
cranberries

#### SMASHED GARLIC POTATOES

*Room available for 3 hours.  
Served until 2 pm - no room rental fee*

## MAIN COURSE SELECTIONS

SPLIT MENU AVAILABLE FOR AN  
ADDITIONAL \$1 PER PERSON

### BALSAMIC CHICKEN

Balsamic glaze reduction

**\$28 per person**

### CHICKEN CAESAR SALAD

With a side of fresh fruit

**\$25 per person**

### CHICKEN MARSALA

Pan-fried in a mushroom  
and Marsala wine sauce

**\$28 per person**

### MARGARITA CHICKEN

Tequila, lime, citrus marinade  
with a triple sec glaze

**\$28 per person**

### PESTO CHICKEN

Creamy pesto, peppers,  
sun dried tomatoes

**\$28 per person**

### STUFFED CHICKEN

With herb stuffing

**\$28 per person**

### BROILED HADDOCK

Lemon pepper seasoning

**\$28 per person**

### STUFFED SHELLS

Marinara sauce and mozzarella

**\$27 per person**

### VEGETABLE LASAGNA

Baked, creamy white sauce

**\$28 per person**

### PETITE SIRLOIN STEAK

Topped with crispy onion strings

**\$31 per person**

SHOWER  
**ADD-ONS**

**DRINK ADD-ONS**

**FRUIT PUNCH**

House-made punch topped with fresh fruit  
*\$40 per punch bowl*

**LEMONADE**

*\$40 per punch bowl*

**ORANGE JUICE**

*\$14 per carafe*

**SODA**

*\$10 per pitcher*

**BEER**

*\$12 per pitcher*

**MIMOSAS**

*\$65 per punch bowl*

**MIMOSA BAR**

Champagne, orange juice, cranberry juice, strawberries, blueberries, raspberries  
*\$7 per person*

**WINE**

*\$20 per carafe*

**WINE PUNCH**

White wine and soda  
*\$50 per punch bowl*

**COOKIES - \$28/DOZEN**

*FRESHLY BAKED,  
ASSORTED FLAVORS*

**MINI PASTRIES - \$9**

*FRESH, ASSORTED FLAVORS*

CANNOLI

CREAM PUFFS

ÉCLAIRS

**CAKE - \$6**

*Select one:*

3 LAYER  
CHOCOLATE CAKE

3 LAYER LEMON  
SHORTCAKE

3 LAYER STRAWBERRY  
SHORTCAKE

CARROT CAKE

CHOCOLATE  
TUXEDO CAKE

NY STYLE CHEESECAKE