

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