

Shower Packages

Brunch Package I

Sparkling Fruit Punch
Assorted Juices, Coffee & Tea Service
Seasonal Fresh Fruit Display
An Array of Fresh Baked Pastries, Quick Breads, Muffins & Bagels
Accompanied With Creamery Butter, Jams & Jellies

Buffet

Maple Glazed Bacon OR Country Sausage
Home-fried Potatoes
Egg Entrée
(Scrambled, Strata or Frittata, Breakfast Casserole, Burritos)
Complimentary Cake Cutting

\$19.95 per person

A 21.5% Event Production Fee & 8.75% New York State Sales Tax

Brunch Package II

Sparkling Fruit Punch
Assorted Juices, Coffee & Tea Service
Butler Passed Hors d'oeuvres
Miniature Pancake with Maple Glaze & Avocado Toast Crostini, Roasted Tomato & Feta
& Candied Maple Bacon on a Stick
Seasonal Fresh Fruit Display

An Array of Fresh Baked Pastries, Quick Breads, Muffins & Bagels
Accompanied With Creamery Butter, Jams & Jellies

Yogurt Parfaits with Fresh Berries & Granola
Ham and Cheese & Spinach Breakfast Sandwich Puffs

Home-fried Potatoes
Complimentary Cake Cutting

\$20.95 per person

A 21.5% Event Production Fee & 8.75% New York State Sales Tax

Shower Package III

Seated Luncheon

Composed Salads

SPARKLING FRUIT PUNCH

Choice of Three

of the following Composed Salads:

CRAB LOUS

Mixed Greens with Crab, Avocado, Toasted Almonds & Crab
Louis Dressing

COBB SALAD

Chopped Romaine with Choice of Chicken or Shrimp,
Tomatoes, Hard-boiled egg, Avocado, Blue cheese, Bacon-
choice of Thousand

TUNA SALAD

Mixed Greens with Craisins, Cucumber and Candied Walnuts

TUNA NICOISE

Tuna, Potatoes, Green Beans, Hard-boiled egg, **Bacon,**

SPINACH AND MARINATED STEAK SALAD

Carrots, Cucumber, Tomato, Ginger Dressing

CASEAR SALAD

Choice of Chicken or Shrimp, Garlic Croutons, Parmesan
Cheese

GREEK SALAD

Chopped Romaine, Grilled Chicken or Beef, Tomato,
Onion, Olives, Feta, Greek Vinaigrette

Includes Cake Cutting and Coffee & Tea Service

\$19.95 per person

*meal counts are required prior to event

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Shower Package IV

Seated Luncheon

Hot Luncheon Entree

Sparkling Fruit Punch

Assorted Bruschetta display

Mixed Green Salad

Rolls and Creamery Butter

Choice of Three of the following Entrees

CHICKEN CREPES

Filled with Wild Rice & Vegetables, Cheese Mornay Sauce

CHICKEN SALTIMBOCCA

Chicken, Prosciutto, Cheese, Lemon-white wine sauce,
Roasted tomato

BEEF TERIYAKI PINEAPPLE BOWL

Traditional Beef Teriyaki Served in Pineapple Boat, White
Rice

PAN SEARED SALMON

Wild Rice Pilaf

SEAFOOD FETTUCINE

Seared Scallops & Shrimp, Light Alfredo Sauce

FILET OF SIRLOIN

Boursin Crust

QUINOI STUFFED ZUCHINI CUPS

Vegetable Brunoised, Roasted Carrot

VEGETABLE LASAGNA

Spinach, Vegetables, Light Creamy Parmesan Sauce

All Entrees Include Chef's Potato Vegetable & Rolls

Complimentary Cake Cutting, Coffee & Tea Service

\$22.95 per person

**meal counts are required prior to event

A 21.5% Event Production Fee & 8.75% New York State Sales Tax

Shower Package V

Sparkling Fruit Punch

Butler Passed Fresh Fruit Skewers

Buffet

Assorted Wraps & Sandwiches

Mixed Green Salad with Craisins, Feta, Candied Walnuts, Honey-Dijon Vinaigrette or Waldorf Salad

Choice of Greek Pasta Salad, Potato Salad, Coleslaw

Relish Tray

Complimentary Cake Cutting & Coffee & Tea Service

\$19.95 per person

A 21.5% Event Production Fee & 8.75% New York State Sales Tax

Shower Enhancements

Mimosa Bar

\$34

Champagne, assorted juices and fresh fruits & berries

Bubbly Bar

\$32

Champagne accompanied with assorted fruits & berries

Bloody Mary Bar

Vodka, Bloody Mary Mix, Celery, Pepperoncini's, Pepperoni,
Cheeses, Shrimps, Horseradish, Capers, Hot Sauces, Olives,
Carrot Sticks

Mimosa or Wine Punch

\$60

Omelet or Belgian Waffle Station p/a

Cookie Bar Station (cookie, miniatures, Bar cookies)

Candy Bar Station

Customize any menu!

Shower décor also available for additional fee



