



Shower Menu

APPETIZER

(CHOICE OF ONE)

Penne Pasta with Homemade Marinara Sauce, Soup du Jour,
Traditional Caesar Salad, or Colorful Garden Salad

ENTRÉES

(CHOICE OF TWO WITH MENU & SEATING CHART)

TRIO OF TEA SANDWICHES

Savory Cranberry Chicken Salad served with sliced Granny Smith Apples on a Mini Croissant
Hand-carved Turkey Breast, Havarti Dill, Baby Lettuce & Roma Tomatoes served with Honey
Mustard on Lightly Toasted Wheat Bread
Sliced Prosciutto, Brie & Baby Arugula served with Fig Compote on Sour Dough Bread
Served with Fresh Fruit

VODKA PENNE WITH JUMBO SHRIMP

Penne Pasta served with Vodka Cream Sauce & Jumbo Shrimp

CHEESE TORTELLINI

Three-Cheese Tortellini tossed in Alfredo Cream with Broccoli & Sun Dried Tomatoes

CHICKEN BRUSCHETTA

Boneless Breast of Chicken with Tomato-Basil Concassé
Finished with Melted Mozzarella & Provolone Cheeses & a drizzle of Balsamic Reduction
Served with Sautéed Green Beans & Oven Roasted Potatoes

SALMON TROISGROIS

Fillet of Salmon with light Lemon Dill Infused Cream Sauce served on a bed of sautéed Spinach
Served with Sautéed Green Beans & Oven Roasted Potatoes

VEGETABLE NAPOLEON

A Mozzarella & Spinach Stuffed Portobello Mushroom
Served with a Tower of Steamed Vegetables

DESSERT

Chocolate or White Chocolate Mousse Chantilly

ROLLS & BUTTER

FRESH BREWED COFFEE, DECAFFEINATED COFFEE & HERBAL TEA

\$24.95 PER PERSON

MINIMUM OF 50 GUESTS

PLUS 20% GRATUITY & 6% SALES TAX

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.