

SHOWER LUNCH BUFFET

\$_____ PER PERSON, PLUS 6% TAX AND 20% GRATUITY
INCLUDES YOUR CHOICE OF COLORED LINENS AND NAPKINS
 (MINIMUM OF 50 PEOPLE - LESS THAN 50 GUEST WILL INCUR A \$_____ SERVICE CHARGE)

SALAD BAR

- MIXED GREENS
- ROMAINE LETTUCE
- SPINACH
- BEETS
- CHICK PEAS
- CUCUMBERS
- CELERY
- SPROUTS
- CAULIFLOWER
- TOMATOES
- COTTAGE CHEESE
- RED ONIONS
- HARD BOILED EGGS
- MUSHROOMS
- BROCCOLI
- SHREDDED CHEESE
- CROUTONS
- PASTA SALAD
- TUNA FISH
- MARINATED GRILLED CHICKEN

Please Note: Our chef sometimes substitutes above items for seasonal and local specialties available.

DRESSINGS *(Choose Three)*

- Balsamic Vinaigrette, Ranch, Thousand Island, Raspberry Vinaigrette or Caesar

FRESH BREADS AND ROLLS

PASTA STATION

- PENNE PASTA — Olive Oil, Roasted Garlic, Sun-dried Tomatoes and Asparagus Tips
- TRI-COLORED TORTELLINI — Blush Sauce
- GRATED PARMESAN CHEESE
- BREAD STICKS

Vegetarian and Gluten-Free options available.

DESSERT STATION*

- MINI BERRY SHOOTERS
- CREME BRULEE
- ASSORTED COBBLERS
- ASSORTED MOUSSES

BEVERAGE STATION

COFFEE, TEA AND ICED TEA - Regular and Decaffeinated

*Cake provided by client, to be cut and served with dessert - \$_____cake fee

ADD-ON OPTIONS

CARVING STATION *(Attendant Carves)*

Fresh Roasted Chicken
Two Flavors - Marinated and Blackened
\$_____ per person plus 6% Tax and 20% Gratuity
\$_____ Chef Attendant Carving Fee

VEGETABLE CRUDITÉS

Assorted Fresh Seasonal Vegetables Served with Ranch Dip, Creamy Italian and Bleu Cheese
(serves up to 40 people)
\$_____ plus 6% Tax and 20% Gratuity

IMPORTED & DOMESTIC CHEESE DISPLAY

Assorted Ripe and Semi Soft Cheeses Served with Imported Mustard, Gourmet Crackers and Flat Breads
(serves up to 40 people)
\$_____ plus 6% Tax and 20% Gratuity

MIMOSAS OR BLOODY MARY STATION

\$_____ per Gallon plus 20% Gratuity

WINE STATION

Chardonnay, Merlot and White Zinfandel
\$_____ per Carafe plus 20% Gratuity

MAITRE D' FEE: \$_____

Prices for banquet rooms only. Other rooms may vary in price.