



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
- ROMAIN 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

\$100 per Gallon plus 20% Gratuity

WINE STATION

Chardonnay, Merlot and White Zinfandal

\$_____ per Carafe plus 20% Gratuity

MAITRE D' FEE: \$_____