



## *Shower Package*

*Your event is highlighted by these great services*

*4-hour reception includes:*

*Sit Down, Lunch Buffet or Brunch Buffet*

*Custom designed Special Occasion Sheet Cake -or- Assorted Italian Pastries*

*Selection of Coffees, Herbal Teas & Soda*

*Choice of Linens*

*\*Item may require price increase per person*

## *Sit-Down Reception*

### **Pasta Course**

(Please choose one)

Rigatoni Plum Tomato Basil

Penne Vodka

Farfalle Pesto

\*Lobster Ravioli with a Sherry Lobster Sauce

### **Salad Course**

(Please choose one)

Mixed House Salad of Baby Greens

Classic Caesar

\*Spinach and Walnut Salad with Bourbon Sugared Walnuts, Applewood smoked bacon, Sundried Cherries, & Goat Cheese with Raspberry Vinaigrette

\*Baby Arugula Salad with radicchio trevisano, Wild Berries, and Parmesan cheese  
Served with White Balsamic vinaigrette

*\*Item may require price increase per person*

## *Entrees*

(Please choose one from each category)  
Served with Chef's Selection of Starch & Vegetables

### **Poultry**

Herb Crusted Free Range Chicken Breast  
Stuffed with Sundried Roasted Tomatoes, Farm Fresh Ricotta, and Spinach  
Served with Pesto Cream Sauce

Chicken Breast ala Francese with Lemon White Wine Sauce

French Style Free Range Chicken Breast  
Served with Cherry Tomato Basil Sauce

### **Seafood**

Australian Sea Bass  
With Maryland Crabmeat Stuffing & Lemon Beurre Blanc

Filet of Salmon with Champagne & Dill beurre blanc

Grilled Colossal Shrimp  
Served with Sundried Tomatoes & Scallions with Garlic and Olive Oil

\*Roasted Chilean Sea Bass  
Served with Lobster Sherry Cream Sauce\*

\*Oven Roasted Halibut  
Served with Lobster Sherry Cream Sauce\*

~ *Vegetarian, Vegan & Kosher options available upon request* ~

*\*Item may require price increase per person*

*\*Additional Items Available\**

**\*Meat Entrée Option\***

Strip Loin Steak

Served with Wild Mushroom Cream Sauce

Braised Short Ribs

Overnight braised with Red Wine & Seasonal Root Vegetables

Prime Rib Au Jus (minimum 30 guests)

*\*Additional Liquor Packages Available\**

\*Unlimited Bellinis & Mimosas\*

\*Unlimited Wine & Sangria\*

\*Bottles of Wine\*

\*Pitchers of Sangria, Bellinis, or Mimosas\*

\*Champagne Punch\*

*\*Item may require price increase per person*

# *Lunch Buffet Reception*

Minimum of 35 Adults

Up to 1 ½ Hour Unlimited Buffet

(To Be Consumed on Premise Only. Take-away food not available)

Served with Salad, Dressings, & Bread

## **Choice of 2 pastas:**

Penne Vodka

Tri-Color Tortellini Alfredo

Cavatelli Broccoli & Garlic

Stuffed Shells

## **Choice of 5 Additional entrees:**

Eggplant Parmesan or Rollatini

Beef Burgundy with Noodles

Beef Stroganoff with Noodles

Sausage & Peppers with Rice

BBQ Baby Back Ribs

Pork Picatta

Pork Marsala

Meat Paella

Chicken Francese

Chicken Parmesan

Chicken Marsala

Sesame Chicken

Salmon

Seafood Paella

Shrimp Scampi over Rice

Linguini with White Clam Sauce

Fried Calamari

Served with Chef's Selection of Starch & Vegetables

*\*Item may require price increase per person*

# *Brunch Buffet Reception*

Minimum of 35 Adults

Up to 1 ½ Hour Unlimited Buffet

(To Be Consumed on Premise Only. Take-away food not available)

## Continental Breakfast Includes the Following:

Greek Yogurt & Fruit Parfaits

Fruit Salad **or** Mixed Green Salad

Danishes, Muffins, Croissants

Bagels with cream cheese, jelly and butter

## Choice of 6 Additional entrees:

French Toast

Apple Stuffed Pancakes

Waffles w/ Berry Topping

Scrambled Eggs

Bacon/Sausage

Home Fries

-----

Penne Vodka  
Tortellini Alfredo  
Stuffed Shells  
Farfalle w/ Broccoli Garlic & Oil  
Mini Cheese Ravioli  
Eggplant Parmesan  
Sesame Chicken  
Chicken Francese or Marsala  
Pork Piccata  
Salmon

**\*Chef Tended Omelette Station\***

*\*Item may require price increase per person*