

# Shower / Luncheon Menu

## \*\* BUFFET \*\*

### Buffet Menu Includes:

- ~Slow Roasted Thinly Sliced Angus Beef  
in rosemary au' jus
- ~Chef's Seasonal Fresh Hot Vegetables
- ~Tri-Color Cheese Tortellini with Grape  
Tomatoes, Spinach & Artichoke Hearts  
tossed with garlic, olive oil &  
imported parmesan cheese

- ~Country Style Smashed Red Bliss Potatoes
- ~Kentucky Bourbon Glazed Salmon
- ~Chicken Marsala  
sauteed boneless breast of chicken in  
marsala wine sauce
- ~Baby Greens Salad  
with choice of two dressings
- ~Rolls & Butter

### Beverages

- Coffee
- Hot Tea

### Dessert

- Ice Cream  
Vanilla or Chocolate

### Pricing

Call for Current Pricing

- 8% Sales tax
- 18% Gratuity

### Requirements

Minimum of 30 Guests for Buffet

\*\* Off premise catering available, additional costs will apply \*\*



# Shower / Luncheon Menu

**\*\* Hot Plated \*\***

## Entrees - Choice of Three

- ~Roasted Turkey Dinner  
with mashed potatoes and mixed vegetables
- ~Kentucky Bourbon Glazed Salmon
- ~Chicken Francese  
Egg battered chicken in lemon sauce
- ~Chicken Casino  
with roasted garlic, bacon, parm.  
crumbs & bell peppers

- ~Slow Roasted Thinly Sliced Angus Beef  
in rosemary au' jus
- ~Broiled Scrod (Haddock Fillet)
- ~Sautéed Shrimp Scampi  
served over vegetable rice
- ~Chicken Penne Ala Vodka
- ~Oven Roasted Vegetable Napoleon  
Layers of eggplant, vegetables & cheese.

 All Entrees include Salad, Rolls, Starch & Vegetable 

## Beverages

Coffee  
Hot Tea

## Dessert

Ice Cream  
Vanilla or Chocolate

## Pricing

Call for Current Pricing

8% Sales tax  
18% Gratuity  
Includes Linens

## Requirements

Parties of 15 or more  
Choice of three entrees

**\*\* Off premise catering available, additional costs will apply \*\***