

2021 SHOWER PLAN ~ "INDIVIDUAL" PLATTERS

"HOT SELECTIONS"

Choice of Two Entrees (Breakdown of entrees required in advance)

Chicken Francaise	14.25	Stuffed Chicken with Spinach & Cheese	15.25
Chicken Cordon Bleu	15.25	Chicken Marsala	14.25
Marinated Grilled Chicken Breast	14.25	Rosemary Ranch	14.25
Chicken Piccata	14.25	Chicken Breast with Bread Filling	15.00
Petit Filet (6 oz.) <i>Market</i>		Stuffed Sole with Spinach & Cheese	17.00
		Crab Cake	18.50

Combo ~ Market Price

Petit Filet Mignon with Chicken Francaise

Petit Filet Mignon with Shrimp Skewer

Petit Filet Mignon with Crab Cake

ABOVE SELECTIONS INCLUDE:

CHOICE OF ONE ~ Cup of Soup OR Chilled Fruit Cup OR Tossed Garden Salad

Served with Potato OR Rice, Fresh Seasonal Vegetable Du Jour, Roll & Butter

"COLD" SELECTIONS ~ Choice of two

FLAKY CROISSANT ~ Croissant filled with chicken salad. Served with a Cup of Soup, Pasta Salad and Crisp Potato Chips 12.50

WRAP ~ CHOICE OF ONE: Turkey/Ham/Roast Beef/Italian ~ Served with a Cup of Soup, Greek Pasta Salad and Crisp Potato Chips 13.75

TRIO OF SALADS ~ Fresh Mound of Two Selections ~ Chicken Salad/Egg Salad/Tuna Salad
Served with a Cup of Soup, Potato Salad, Garnish of Grapes 15.00
Option ~ Shrimp Salad @ 3.00 Extra (as one of the selections)

GRILLED CHICKEN CAESAR SALAD ~ Romaine Lettuce with Grilled Chicken & Caesar Dressing
Served with a Cup of Soup and Fresh Roll 15.50

STEAK SALAD ~ Romaine Lettuce topped with Grilled Sliced Sirloin with a Balsamic Vinaigrette.
Served with a Cup of Soup and Fresh Roll 17.50

SEAFOOD SALAD ~ Romaine Lettuce with a Combination of Shrimp and Crabmeat, Pickled Eggs, Tomatoes, Olives, Homemade Croutons with an Italian Dressing.
Served with a Cup of Soup and Fresh Roll 18.50

All luncheon selections include: Coffee or Hot Tea Linen Service

“BREAKFAST” PLATTER SELECTIONS ~ Choice of one

Chilled Bellini Cocktail (@ place setting)
Seasonal Fruit Cup
Scrambled Eggs ~ Tasty French Toast ~ Baked Ham ~ Home Fries
14.50

Chilled Bellini Cocktail (@ place setting)
Seasonal Fruit Cup
Slice of Homemade Quiche ~ Choice of One ~ Lorraine/Spinach & Artichoke/Broccoli
Served with Choice of One Salad ~ Tossed Garden/Spinach Salad Vinaigrette/Caesar
15.50

“SWEET ENDING DESSERTS”

Rice Pudding 1.50
Ice Cream with Chocolate Sauce 1.00
Ice Cream with Strawberry Sauce 1.50
Ice Cream Topped with Amaretto 2.50
Peach Melba 2.50
Warm Apple or Blueberry Crisp Topped with Ice Cream 3.00
Homemade Peanut Butter Pie 3.50
Creamy Cheesecake 4.00

“COOKIE TAKE HOME” CONTAINERS ~ Individual Containers ~ Tied with Ribbon

Half Pound Box of “ Assorted Butter Cookies” (Approximately 24) @ 5.00 per box

“Italian” Box ~ 6 Italian Cookies (With or Without Coconut) + 4 Pizzelles @ 5.00 per box

Decorated “Glazed Cut Out Sugar Cookie “ ~ Individually wrapped & tied with ribbon
Choice of two ~ Heart Umbrella Flower Bell Bride Cake 2.50 each

BEVERAGE OPTIONS ~

Open Bar Service ~

Offering Wine & Soda for Three Hours @ 8.50 per guest

Champagne Toast @ 2.00 per guest
Soda or Ice Tea @ 1.00 per glass

Pricing subject to tax & 18% facility fee