



## **THREE COURSE SHOWER PACKAGE**

*Available Saturdays and Sundays till 4:00pm*

*(A service charge of \$50.00 will be added for parties of less than 25)*

*Shower includes Freshly Baked Rolls with Butter, Starter Course, Starch, In-Season Fresh Vegetable Entrée, Dessert (\* items do not include starch or vegetable),*

*Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea or Raspberry Iced Tea.*

*Shower Package also includes: Cake and Gift Tables with Skirting, Candle Centerpieces, and a Custom Designed Cake  
Non-alcoholic punch during 1<sup>st</sup> hour (1 gallon per 20 guests)*

**Additional Starter for \$2.75 per person**

### **STARTERS**

*Mixed Seasonal Greens, Choice of Two Dressings  
Cream of Chicken Rice Soup  
Tomato Basil Bisque  
Roasted Vegetable Tortellini*

*Caesar Salad with Garlic Croutons and Shaved Asiago Cheese  
Cream of Broccoli Soup  
Chicken Vegetable Noodle Soup  
French Onion Soup with Parmesan Crouton*

*Cheese Plate of Boursin Cheese, Brown Sugar Caramelized Bacon,  
Sugared Grapes, House-Made Crostini, and Aged Cheddar  
\$2.50 extra per person*

*Cheese Plate of Strawberries, Bleu Cheese, Pear and Mango  
Chutney, and House-Made Crostini  
\$2.50 extra per person*

### **STARCH AND VEGETABLE**

*Duchess Garlic Mashed Potato  
Herb Roasted Baby Red Potato  
Wild Mushroom Risotto  
Sweet Potato and Bacon Hash*

*Roasted Root Vegetables (Olive Oil or Candied)  
Sautéed Spinach with Garlic and Olive Oil  
Green Beans with Pepper Encrusted Bacon and Tomato  
Honey Butter Glazed Carrots  
Seasonal Julienne Vegetables*

### **ENTREES**

*\*Smoked Turkey Panini with Monterey Jack Cheese and Caramelized Onions  
with a Red Pepper Pesto on a Whole Wheat Ciabatta Bread. Served with Fresh Fruit Cup or House-Made Chips.  
\$18.95*

*\*Gourmet Turkey Club with Bacon, Havarti Cheese, Green Leaf Lettuce, Roma Tomato,  
and Cranberry Mayo on Walnut Raisin Bread. Served with Fresh Fruit Cup or House-Made Chips.  
\$18.95*

*\*Chicken Caprese with Sliced Roma Tomato, Fresh Buffalo Mozzarella, and Pesto Mayo  
on Whole Wheat Ciabatta Bread. Served with Fresh Fruit Cup or House-Made Chips.  
\$18.95*

*\*Wild Mushroom Risotto with Asparagus and Scented with White Truffle Oil  
\$19.95*

*Maple Glazed Chicken Breast with Warm Pecans and Apple Reduction  
\$20.95*

*Sautéed Chicken Breast with Choice of Sauce: Piccata, Rosemary Red Wine Demi, Tequila Lime Cream, Marsala,  
or Jerk Marinated with Pineapple Mango Salsa  
\$19.95*

*Sautéed Chicken Breast with Choice of Sauce and a Grilled Beef Medallion with a Roasted Garlic Demi Glace  
\$22.95*

### **DESSERT**

*Uniquely Decorated Custom Cake  
(\$25.00 plating/cutting fee for client's own bakery-produced cake)*

*All prices are per person unless specified otherwise and are subject to 20% gratuity and current sales tax. Prices are subject to change.*

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