

# Shower Lunch Buffet

\$30.95/PER PERSON PLUS 6% TAX & 20% GRATUITIES

## SALAD BAR

Mixed Greens • Romaine Lettuce • Spinach • Beets  
Chick Peas • Cucumbers • Celery • Sprouts • Cauliflower  
Tomatoes • Cottage Cheese • Red Onions • Hard Boiled Eggs  
Mushrooms • Broccoli • Shredded Cheese • Croûtons  
Pasta Salad • Tuna Fish • Marinated Grilled Chicken

*Please Note: Our Chef sometimes substitutes above items for seasonal & local specialties available*

### DRESSINGS (CHOICE OF 3)

Balsamic Vinaigrette • Ranch • Thousand Island  
Raspberry Vinaigrette • Caesar • Bleu Cheese

## PASTA STATION

Penne Pasta with Olive Oil, Roasted Garlic •  
Sun-Dried Tomatoes & Asparagus Tips • Tri-Colored  
Tortellini with Blush Sauce • Grated Parmesan Cheese •  
Bread Sticks

## ASSORTED BREADS AND ROLLS

## DESSERT STATION

Mini Berry Shooters • Crème Brûlée  
Assorted Cobblers • Assorted Mousses

## BEVERAGES

Assorted Sodas, Diet and Regular, Iced Tea, Tea, Coffee with Condiments

## ADD-ON OPTIONS

### CHICKEN STATION

*Attendant Carves*

### FRESH ROASTED CHICKEN

*2 Flavors - Marinated & Blackened*

*\$3/Per Person plus 6% Tax & 20% Gratuity.*

*\$75 Chef attendant Carving Fee*

### WINE STATION

*Carafes of Wine*

*Chardonnay, Merlot, White Zinfandel*

*\$21/Per Carafe plus 20% Gratuity*

### CELEBRATION CAKE

*Decorated Sheet Cake in your  
Color Scheme with Inscription*

*\$2.50/per person plus*

*6% Tax & 20% Gratuity*

*Note: No cutting fee  
if you supply your  
own cake.*



### MIMOSAS OR BLOODY MARY STATION

*\$65/Per Gallon plus 20% Gratuity*

MAITRE D' FEE \$ \_\_\_\_\_ COATROOM \$ \_\_\_\_\_