



## *Shower Buffet*

### **Stationary Hors D'oeuvres**

Choice of 2

Cheese Display      Vegetable Crudités  
Fruit Display      Italian Bruschetta with Garlic Crostini

### **Soup and Salads**

Choice of 1

Cream of Mushroom Soup  
Clam Chowder  
Minestrone Soup  
Classic Caesar Salad

*Mixed Field Greens with Tomatoes, Walnuts, Cranberries, Gorgonzola Cheese, Balsamic Vinaigrette*  
*Fuseli with Roasted Red Peppers, Feta, Artichokes, Sundried Tomatoes, Balsamic Vinaigrette*  
*Fresh Mozzarella & Tomato Salad with Balsamic Vinaigrette*

### **Entrée**

(Choose Three)

*Chicken Francaise, Marsala or Piccata*  
*Chicken with Artichokes, Sundried Tomatoes, Buerre Blanc Reduction*  
*Roast Tenderloin of Pork with Apricot Glaze*  
*Tenderloin of Beef with Shiitake Mushroom Demi Glaze*  
*Herb Crusted Salmon with Whole Grain Mustard Sauce*  
*Poached Fillet of Salmon with Lemon Dill Sauce*  
*Pan Seared Tilapia Fillet with Wine Sauce Garnished with Lemon, Capers*  
*Eggplant Rollatini*

(Additional Entrees - \$2 each)

### **Accompaniments**

(Choose Three)

*Baby Glazed Carrots*      *Garlic Mashed Potatoes*  
*Green Beans and Peppers*      *Penne Pasta Primavera*  
*Vegetable Medley*      *Mushroom Ravioli*  
*Rice Pilaf*      *Penne a la Vodka*  
*Roasted Red Bliss Potatoes*      *Fresh Cheese Filled Ravioli*  
*Bowties with Fresh Tomato*

### **Carving Station**

*Roast Prime Rib (\$3 per person)*  
*Corned Beef, Roast Turkey or Virginia Ham (\$2 per person)*

*A selection of Fresh Rolls and Butter are provided with your Dinner Buffet*  
*Unlimited Soda*

*Special Occasion Cake or Assortment of Desserts, Coffee and Tea*  
*\$30.00 per person*

*Signature Drink Station - Choice of one) \$ 2.50*  
*Seasonal Sangria, Mojito, Seasonal Margarita, Doolan's Cooler, Lola Blossom*  
*(please add 27% for sales tax & gratuity to all above pricing)*