

Shower Brunch Buffet

PACKAGE INCLUDES

Standard 4 Hour Event Time 11am - 3pm
Choice of Linen Napkin & Tablecloth Colors
Ballroom Perimeter Uplighting
Fountain Soda - Lavazza American Coffee & Tea

CHAMPAGNE MIMOSA STATION

Build your own Champagne Mimosas from a beautifully presented station available the entire 4 hours for guests to enjoy!

Champagne, Orange Juice,
Cranberry Juice, & Fresh Peach Nectar

BELLA BEGINNINGS

Upon arrival guests will be welcomed with a display of Sliced Fresh Seasonal Fruit, Assorted Danish, Croissants, & Freshly Baked Breads

HOT BUFFET

Fresh Dinner Rolls with Butter
Mixed Greens Salad with Honey Balsamic Vinaigrette
Applewood Bacon
Breakfast Sausage
Home Fries

SELECT TWO ENTREES

Chicken Francese - Lightly Egg Battered & Sautéed, Lemon White Wine Butter
Chicken Fresca - Lightly Egg Battered, Tomatoes, Capers, Lemon White Wine Butter
Chicken Marsala - Chicken Breast, Sautéed Mushrooms, Marsala Wine Sauce
Belgium Waffles - Fresh Strawberries, Fresh Blueberries, Maple Syrup
French Toast - Served With Maple Syrup
Roasted Salmon - Spinach, White Bean, Tomato, Salsa Verde
Stuffed Filet of Sole - Crabmeat & Spinach Stuffing, White Wine Butter Sauce

SELECT ONE PASTA

Penne Marinara - Vegetarian Tomato Sauce with Fresh Basil
Penne alla Vodka - Sautéed Tomato, Prosciutto, Mushrooms, finished with Vodka & a touch of Cream

SELECT ONE VEGETABLE

Roasted Mixed Vegetables
Green Beans Almondine

CHEF ATTENDED OMELET STATION

Mushrooms, Onions, Bell Peppers, Tomato, Spinach, Broccoli, Hot Peppers, Ham, Bacon, & Cheddar Cheese

\$40_{pp}

50 Adult Minimum
Guarantee

2024

Add 18% Service Charge
& 7.35% Tax



**SHOWER PACKAGE
ENHANCEMENTS**

CHOCOLATE FOUNTAIN

Lavish Chocolate Fountain Display
Accompanied with Pretzels, Assorted Cookies,
Marshmallows, Fresh Sliced Seasonal Fruit
\$300 Flat Rate (Up to 100 guests)

CANNOLI STATION

Chef Attended
Chocolate & Vanilla Shells
Traditional House-made Ricotta & Chocolate Fillings
Mini Chocolate Chips & Crushed Pistachios
Add \$3++ pp

BELGIUM WAFFLES

Fresh Strawberries
Fresh Blueberries
Maple Syrup
Select as Buffet Add-on | Add \$3++ pp
In lieu of Omelet Station - No Charge



FRENCH TOAST

Served With Maple syrup
Select as Buffet Add-on | Add \$3++ pp

**BRIOCHE FRENCH
TOAST STATION**

Chef-Attended
Fresh Strawberries
Fresh Blueberries
Maple Syrup
Add \$5++ pp
In lieu of Omelet Station | Add \$2++ pp

BOTTLED WINE

California Cabernet Sauvignon & Pinot Grigio

Add to the Champagne Mimosa Station
\$18 per Bottle Charged on Consumption
or
Wine Service on Guest Tables
Add \$6++ pp





Shower Plated Menu

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Welcome Hour

- CHOICE OF ONE -

BELLA BEGINNINGS

Sliced Fresh Seasonal Fruit,
Assorted Danish, Croissants, &
Freshly Baked Breads

VISTA TABLE

Imported & Domestic Cheeses, Crackers,
Crisp Vegetable Crudité with Dip,
Sliced Fresh Seasonal Fruit

Salad Course

- CHOICE OF ONE -

Baby Spinach - Candied Walnuts, Gorgonzola, Asian Apple, Pommery Mustard Vinaigrette
Caesar - Hearts of Romaine, Garlic Croutons, Caesar Dressing
Mixed Baby Greens - Garden Vegetables, Balsamic Vinaigrette

Pasta Course

Choice of One Pasta with Selection of Sauce

Penne - Rigatoni - Farfalle- Cavatelli

Sauce Selections

Marinara - Vegetarian Tomato Sauce with Fresh Basil
Alla Vodka - Sautéed Tomato, Prosciutto, Mushrooms, Vodka & a Touch of Cream
Primavera - Fresh Julienne Vegetable Medley with Tomato Broth
Filetto Di Pomodoro - "Chunky" Plum Tomato Sauce with Onions, Fresh Basil

Entree Course

- CHOICE OF TWO -

Served with Chef's Choice Vegetable & Potato

Chicken Marsala

Pan Seared French Breast, Marsala Mushroom Sauce

Chicken Florentine

Pan Seared French Breast, Spinach, Lemon Butter Sauce

Grilled New York Strip

12oz. with Mushroom Demi-glace (Add \$2++pp)

Salmon Teggianese

Spinach, White Bean, Tomato, Crispy Fried Onions, Salsa Verde

Stuffed Filet of Sole

Crabmeat & Spinach Stuffing, White Wine Butter Sauce

\$43^{pp}

50 Adult Minimum
Guarantee

2024

Add 18% Service Charge
& 7.35% Tax

SHOWER FAQ & PLANNING GUIDE

Event Set-up

We provide a Wireless Microphone & House Music
Floor Length or Table Top Easels are available
We provide a Table for Gifts and additional tables as needed
Please confirm set-up details with your Sales Manager

- You may provide your own Centerpieces, Guest Favors, Welcome Sign, Photo Frames, etc.
- Decor Restrictions do not allow for any confetti, glitter, scattered material, or taping, tacking, stapling, adhering to walls, ceiling, or flooring.

Guest Seating

- Pending Final Guest Count, Tables May Seat a Minimum of 8 Guests and Maximum of 12.
- Standard Seating is based on Rounds of 10.
- Please let us know if you plan for Assigned or Open Seating.
- You may provide your own table numbers or use ours complimentary.

Set-up Time

You may arrive up to 90 minutes before your contracted event start time. Please confirm specific time with your sales manager.

Breakdown

Please plan ahead for event clean-up and breakdown. We allow up to 30 minutes at the end of your contracted event time for you to clean up and remove all items brought in. Any extension beyond that is subject to a \$300(+) fee.

Balloon Arches & Backdrops

- Vendors may arrive as early as 90 minutes before your schedule event start time to set-up. Please confirm specific time with your sales manager.
- Balloon Arches/Backdrops must be free standing. You may not nail, tape, glue, or otherwise adhere to the walls or structures in the Ballroom.
- You are responsible for Balloon Arch & Backdrop removal. Plan accordingly for breakdown. There is a \$100(+) fee if we have to remove your Balloon Arch/Backdrop.
- No Glitter or Confetti filled Balloons are permitted to be popped on premise. No loose material around the base of Balloon Arch/Backdrop is permitted.

Dessert

- We provide 6ft or 8ft tables for Dessert upon request.
- We will provide forks, plates, tongs, and a cake stand as needed.
- You must provide your own Cookie Platters, Cupcake Stands, or Other Display platters.
- We do not provide to-go containers for guests to take desserts home. We highly recommend you purchase clamshell boxes or favor boxes from Amazon, BJ's, or Costco.

Dietary Restrictions

We are pleased to accommodate guest dietary restrictions.
Please inquire with your Sales Manager for more information.

Bar Service

Bar Service (Cash Bar, Open Bar) must be scheduled in advance (minimum of one month prior to event date). No bar service will be available day-of your event unless scheduled.