



# Shower Branch Buffet

## PACKAGE INCLUDES

Standard 4 Hour Event Time  
11am - 3pm Pending Availability  
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 and Blueberries, Maple Syrup  
French Toast - Served With Maple Syrup  
Roasted Salmon - Spinach, White Bean, Tomato, Salsa Verde  
Stuffed Filet of Sole - Seafood & Spinach Stuffing, White Wine Lemon Butter

## 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

\$43<sub>pp</sub>

50 Adult Minimum  
Guarantee

2025

Add 20% Administrative  
Service Charge & 7.35% Tax



## Shower Enhancements

### BELGIUM WAFFLES

Served With Fresh Strawberries, Blueberries, & Maple Syrup

Additional Chaffered Buffet Item | Add \$3++ pp  
Chef Attended Waffle Station | Add \$5++ pp  
In lieu of Omelet Station - No Charge

### FRENCH TOAST

Served With Maple Syrup  
Additional Chaffered Buffet Item | Add \$3++ pp

### BRIOCHE FRENCH TOAST STATION

Served With Fresh Strawberries, Blueberries, & Maple Syrup  
Chef Attended Station & Made To Order | Add \$5++ pp  
In lieu of Omelet Station | Add \$2++ pp

### CHOCOLATE FOUNTAIN

Lavish Chocolate Fountain Display  
Accompanied with Pretzels, Assorted Cookies,  
Marshmallows, Fresh Sliced Seasonal Fruit  
\$400 Flat Rate (Up to 100 guests)



### CANNOLI STATION

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

### FAMILY STYLE PASTRY PLATTERS

Assorted Cookies, Cannoli, and Brownies  
Served Family Style on Guest Tables | Add \$4++ pp

### VINTAGE POPCORN MACHINE

Movie Popcorn \$300 Flat Rate

### 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

Please Inquire  
About Our Display  
Cart Rental!

2025



# Shower Plated Menu

## PACKAGE INCLUDES

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

## CHAMPAGNE MIMOSA STATION

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

## 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 Crudit  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  
LBV Signature House Salad - Mixed Greens, Cucumbers, Cherry Tomatoes, Grapes, Walnuts,  
Goat Cheese, Crostini, & Balsamic Vinaigrette

## Pasta Course

Choice of One Pasta with Selection of Sauce

Penne - Rigatoni - Farfalle

## Sauce Selections

Marinara - Vegetarian Tomato Sauce with Fresh Basil

Alla Vodka - Saut ed Tomato, Prosciutto, Mushrooms, Vodka & a Touch of Cream

## 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 Filet Mignon

Mushroom Demi-Glace (Add \$4++pp)

Salmon Teggianese

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

Stuffed Filet of Sole

Seafood & Spinach Stuffing, White Wine Butter

\$46 pp

50 Adult Minimum  
Guarantee

2025

Add 20% Administrative  
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, adhearing 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 Resrictions

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.