

SHOWER BRUNCH BUFFET MENU

DRINKS

COFFEE AND TEA STATION

Select one:

FRUIT PUNCH

House-made
punch topped
with fresh fruit

LEMONADE

STARTERS & SIDES

DINNER ROLLS

Freshly baked with creamy butter

FRESH GARDEN SALAD

Choice of 2 dressings

HOME FRIES OR GARLIC HERB POTATOES

BREAKFAST SAUSAGE OR BACON + \$2

FRENCH TOAST

Warm maple syrup

SCRAMBLED EGGS

PENNE PASTA

Alfredo, marinara, or roasted
tomato vodka sauce

MAIN COURSE SELECTIONS

Select one:

BALSAMIC CHICKEN

Balsamic glaze reduction

CHICKEN MARSALA

Pan-fried in a mushroom and
Marsala wine sauce

ITALIAN CHICKEN

Panko encrusted with Italian herbs

LEMON PEPPER CHICKEN

Lemon pepper cream sauce

\$32 per person

plus 21% administrative fee and 8.75% NYS tax

Room available for 3 hours. Served until 2 pm - no room rental fee

SHOWER LUNCH BUFFET MENU

DRINKS

COFFEE AND TEA STATION

Select one:

FRUIT PUNCH

House-made punch
topped with fresh fruit

LEMONADE

STARTERS & SIDES

DINNER ROLLS

Freshly baked with creamy butter

SEASONAL VEGETABLES

Select one:

CAESAR SALAD + \$1

FRESH GARDEN SALAD

House dressing

Select one:

BUTTERED PARSLEY POTATOES

GARLIC HERB POTATOES

MASHED POTATOES

MASHED SWEET POTATOES + \$1

With marshmallows and dried
cranberries

SMASHED GARLIC POTATOES

\$30 per person
*plus 21% administrative
fee and 8.75% NYS tax.*

*Room available for 3 hours.
Served until 2 pm - no
room rental fee*

MAIN COURSE SELECTIONS

Select one:

PENNE PASTA

Alfredo, marinara, or
roasted tomato vodka sauce

SIGNATURE PENNE PASTA

Baby spinach, sun dried tomatoes,
grape tomatoes, asparagus tips,
garlic oil and parmesan cheese

VEGETABLE LASAGNA + 2

Baked, creamy white sauce

Select two:

BALSAMIC CHICKEN

Balsamic glaze reduction

CHICKEN MARSALA

Pan-fried in a mushroom
and Marsala wine sauce

CHICKEN PICCATA

Topped with a lemon caper sauce

ITALIAN CHICKEN

Panko encrusted with Italian herbs

MARGARITA CHICKEN

Tequila, lime, citrus marinade
with a triple sec glaze

PESTO CHICKEN

Creamy pesto, peppers,
sun dried tomatoes

STUFFED SHELLS

Marinara sauce and mozzarella

ROASTED PORK LOIN

Sliced with an apple bourbon glaze or
creamy whole grain mustard sauce

ITALIAN SAUSAGE

With peppers and onions

BEEF TOP ROUND

Sliced and served in light au jus

SIT-DOWN SHOWER LUNCHEON MENU

DRINKS

COFFEE AND TEA STATION

Select one:

FRUIT PUNCH

House-made punch
topped with fresh fruit

LEMONADE

STARTERS & SIDES

DINNER ROLLS

Freshly baked with creamy butter

SEASONAL VEGETABLES

Select one:

CAESAR SALAD

FRESH GARDEN SALAD

House dressing

Select one:

BUTTERED PARSLEY POTATOES

GARLIC HERB POTATOES

MASHED POTATOES

MASHED SWEET POTATOES + \$1

With marshmallows and dried
cranberries

SMASHED GARLIC POTATOES

*21% administrative fee and
8.75% NYS tax will be added.*

*Room available for 3 hours.
Served until 2 pm - no
room rental fee*

MAIN COURSE SELECTIONS

SPLIT MENU AVAILABLE FOR AN
ADDITIONAL \$1 PER PERSON

BALSAMIC CHICKEN

Balsamic glaze reduction

\$30 per person

CHICKEN CAESAR SALAD

With a side of fresh fruit

\$27 per person

CHICKEN MARSALA

Pan-fried in a mushroom
and Marsala wine sauce

\$30 per person

MARGARITA CHICKEN

Tequila, lime, citrus marinade
with a triple sec glaze

\$30 per person

PESTO CHICKEN

Creamy pesto, peppers,
sun dried tomatoes

\$30 per person

STUFFED CHICKEN

With herb stuffing

\$30 per person

BROILED HADDOCK

Lemon pepper seasoning

\$30 per person

STUFFED SHELLS

Marinara sauce and mozzarella

\$29 per person

VEGETABLE LASAGNA

Baked, creamy white sauce

\$30 per person

PETITE SIRLOIN STEAK

Topped with crispy onion strings

\$33 per person

SHOWER ADD-ONS

DRINK ADD-ONS

FRUIT PUNCH

House-made punch
topped with fresh fruit
\$50 per punch bowl

LEMONADE

\$40 per punch bowl

ORANGE JUICE

\$14 per carafe

SODA

\$10 per pitcher

BEER

\$12 per pitcher

MIMOSAS

\$75 per punch bowl

WINE PUNCH

White wine and soda
\$60 per punch bowl

WINE

\$20 per carafe

MIMOSA BAR

Champagne, orange juice,
cranberry juice, strawberries,
blueberries, raspberries
\$7 per person

COOKIES - \$28/DOZEN

*FRESHLY BAKED,
ASSORTED FLAVORS*

MINI PASTRIES - \$9

*FRESHLY BAKED,
ASSORTED FLAVORS*

CAKE - \$6

Select one:

3 LAYER
CHOCOLATE CAKE

3 LAYER STRAWBERRY
SHORTCAKE

CARROT CAKE

NY STYLE CHEESECAKE