



## Shower Menu

### LIGHT BRUNCH BUFFET

*Chilled Orange Juice  
Sliced Seasonal Fruit Display  
Mini Croissants and Danish*  
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*Eggs Benedict and Hollandaise  
Belgium Waffles, Warm Maple Syrup  
Breakfast Potato*  
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*Field Green Salad, Champagne Vinaigrette  
Penne Pasta, Tomatoes, Roasted Corn,  
Pine Nuts and Arugula Pesto*  
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#### **Miniature Sandwich Display:**

*Smoked Ham with Gouda and  
Honey-Dijon Mustard on Rye  
Turkey Breast with Pesto and Alfalfa Sprouts on  
Multi-Grain Roll  
Grilled Chicken Salad with Grapes and Walnuts,  
Pommery Mustard on Raisin Nut Bread*  
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*Assorted Dessert Display  
Coffee, Tea, Decaffeinated Coffee*

**\$25.95**

### ITALIAN LUNCHEON BUFFET

*Antipasto with Provolone, Salami, Vegetables and Olives  
Classic Caesar Salad*

*Garlic Breadsticks and Focaccia  
Chicken Piccata with Lemon and Capers  
Assorted Gourmet Pizzas, Various Toppings*

*Eggplant Parmesan  
Zucchini and Basil  
Cannoli and Italian Cookies  
Coffee, Tea and Decaffeinated Coffee*

**\$23.95**

### DELUXE BRUNCH BUFFET

*Chilled Orange Juice  
Basket of Muffins, Coffee Rolls, Pecan Rolls and  
Artisan Breads*

*Classic Spinach Salad  
Couscous Salad with Roasted Red Pepper  
Roasted Vegetable Platter Drizzled with  
Aged Balsamic Vinegar*  
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*Scrambled Eggs with Cheddar Cheese  
Eggs Benedict with Hollandaise  
Maple Sausages and Honey Smoked Bacon  
Cinnamon Raisin French Toast, Maple Syrup*  
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#### **Please Select Two:**

*Baked Honey Ham with Pineapple Salsa*

*Roast Sirloin, Caramelized Onion Shallot  
Port Glace*

*Grilled Chicken with Tri-Colored Linguini and  
Julienne Vegetables, Herbed Olive Oil*

*Coastal Seafood Penne Pasta with  
Pesto Cream Sauce*  
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*Above Accompanied By  
Chef's Seasonal Vegetable and Potato*

*Assorted Miniature French Pastries*

*Coffee, Tea and Decaffeinated Coffee*

**\$30.95**