



## SAMPLE SHOWER MENUS

### Food Stations Brunch Menu

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#### Salad Station

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##### Spring Green Salad

Market Greens Tossed Simply with Seasonal Vegetables and a Garden Herb Dressing

##### Fresh Seasonal Fruit

Honeydew, Cantaloupe, Oranges, Pineapple, Grapes, Kiwi, Strawberries and Raspberries

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#### Breakfast Stop Small Plate Tastes

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##### Multi Grain Country Toast

With Avocado Mash Topped with Perfectly Poached Egg

##### Sweet and Yukon Gold Potato Hash

With Onion and Scallions

##### Pepper and Brown Sugar Bacon Strips

##### Sliced Honey Dijon Glazed Ham

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#### Belgium Waffle Station

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##### Belgium Waffles

With Nutella, Fresh Fruits, Whipped Cream, Creamery Butter and Maple Syrup

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#### Beverage Service

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##### Coffee Station

Premium Coffees and Assorted Herbal Teas served from Elegant Silver Urns

##### Chilled Juice

Assorted Chilled Juices to include Orange, Grapefruit and V8

# Lighter Fair Buffet

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## Harvest Salad

Mixed Greens with Dried Cranberries, Spiced Walnuts, Goat Cheese, Sliced Pears and a Cranberry Vinaigrette

## Lemon Orzo and Spinach Salad

With Confetti of Roasted Vegetables and Feta Crumbles

## Succotash Salad

With Edamame, Colorful Tomatoes, Corn Off the Cob, Seasonal Squashes and Fresh Herbs

## Thinly Sliced New York Sirloin

Accompanied with Horseradish Sauce and Red Pepper Relish. Served Room Temperature with Petit Rolls

## Grilled Citrus Glazed Salmon

With Lemon Dill Remoulade. Served Room Temperature.

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## Dessert Station

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### Assorted Miniature Pastries

### Fresh Berries and Cream

A Selection of Fresh Strawberries, Blueberries, Blackberries and Raspberries Served with Sweet Whipped Cream

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## Beverage Service

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### Coffee Station

Premium Coffees and Assorted Herbal Teas served from Elegant Silver Urns

### Lemonade and Iced Tea Station

Raspberry Lemonade and Freshly Brewed Brisk Iced Tea Served From Gleaming Glass Jars With Fresh Fruit Garnish

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