



Bridal & Baby Shower Sample Menu

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Bridal Shower Brunch Buffet

Signature Drink

Mimosa or Mocktail Station with 3 Flavors

Stationary Display

Cheese and Medeterranean Spread

Local PA cheeses, honeycomb, jam, crackers

Hummus and pita, grilled and marinated vegetables

Sliced Charcuterie, cornichons, mustard, baguette

Salad

Caesar Salad, Pecarino, Croutons

Hot Entrees

Chicken and Waffles with Maple Syrup

Roast Salmon with Dill Sauce

Rigatoni Vodka Sauce

Dessert

Assorted Fresh Baked Cookies

Disposable cups, plateware, napkins, forks and spoons

\$42.95 Per Person Plus 6% Tax and 20% Service



Baby Shower Casual Brunch

Signature Drink

Mimosa or Mocktail Station with 3 Flavors

Stationary Display

Cheese and Medeterranean Spread

Local PA cheeses, honeycomb, jam, crackers

Hummus and pita, grilled and marinated vegetables

Sliced Charcuterie, cornichons, mustard, baguette

Salad

Jersey Tomato, Burrata, Basil, Balsamic

On Display

Chicken Salad with Croissants

Beef Burger Sliders

Summer Fruit & Melon

Cannoli Bar

Mascarpone Filling, assorted toppings

Disposable cups, plateware, napkins, forks and spoons

\$39.95 Per Person Plus 6% Tax and 20% Service



Passed Hors d'Oeuvres

Skewers

Beef Tenderloin & Gorgonzola, Bacon-Wrapped

Chicken Tandoori (GF)

Moroccan Lamb Kabob (GF)

Bacon-Wrapped Scallop (GF)

Miso-Glazed Shrimp & Spring Onion (GF)

Vegetarian / Gluten-Friendly

Four Cheese Arancini (GF)

Quinoa & Zucchini Fritter (GF)

Roasted Root Vegetable Kabob (GF, PB)

Fire-Roasted Red Pepper & Goat Cheese Quiche (V)

Spinach & Artichoke Tart in a Wonton Cup (V)

Classics

“Pigs in a Blanket” — All-Beef Mini Franks

Premium Lump Crab Cakes

Coconut Shrimp

Philadelphia Cheesesteak Spring Roll

Spanakopita — Spinach & Feta in Phyllo

Priced Per Event — Plus 6% Tax and 20%



Passed Hors d'Oeuvres

Global Bites

Braised Short Rib & Manchego Empanada
Chicken & Lemongrass Potstickers
Northern Indian Chicken Samosa
Peking Roasted Duck Spring Roll
Lamb Gyro on a Miniature Pita

Sweet Endings

Mini Dessert Shooter Cups
Chocolate Truffle Assortment
Mini Churros
Petite Cheesecake Assortment
Mini Pastry Assortment

Priced Per Event — Plus 6% Tax and 20%
Service



Hearty Selections

Center of the Plate

Braised Short Ribs (GF)
Beef Tenderloin Kabob (GF)
Chicken Kabob & Vegetables (GF)
Chicken and Waffles
Premium Lump Crab Cakes

Hearty Pasta

Classic Six Cheese Ravioli
Maine Lobster Ravioli
Rigatoni Lamb Ragu
Butternut Squash & Sage Ravioli
Sweet Potato Gnocchi

Vegetable Mains & Sides

Summer Ratatouille Vegetables (GF)
Charred Cauliflower Steaks (GF)
Wild Mushroom Polenta (GF)
Rosemary Fingerling Potatoes & Onions (GF)
Potato Au Gratin Dauphinoise