

Bridal and Baby Shower Menu

Cold Displays

Deviled Eggs ~ Waldorf Salad ~ Farrell's Chicken Salad ~ Seafood Salad
Sliced Tomato, Basil, and Mozzarella, Balsamic Vinaigrette
Tossed Salad with Two Dressings
Dinner Rolls and Butter

Fresh Seasonal Fruits

Decorative Display of Sliced Honeydew, Cantaloupe, Watermelon, Pineapple, Oranges, Strawberries

Farmer's Market Crudité

Mélange of Colorful Bite-size Vegetables and Assorted Dips

Cheese Board

Variety of Domestic Cheeses and Assorted Crackers
Swiss ~ Cheddar ~ Gouda ~ Muenster

Silver Chafing Dishes

Please choose six:

Eggs Benedict	Cannelloni
Fluffy Scrambled Eggs	Eggplant Rollatini
Grilled Sausage Links	Sausage & Peppers
Crisp Bacon Strips	Swedish Meatballs
Home Fried Potatoes	Chicken Francese
Belgian Waffles with Maple Syrup	Seafood Newburg
Country Ham & Potato Frittata	Filet of Sole Véronique
Crispy Fried Fantail Shrimp	Honey-Mustard Pecan Chicken

Chef's Carving Station

Please choose two:

Corned Beef Brisket	Prime Ribs of Beef, au jus
Pepper Crusted Pastrami	Nova Scotia Salmon
Herb Roasted Turkey	Leg of Lamb, Mint Jelly
Baked Virginia Ham	

Juice Station

Orange ~ Grapefruit ~ Cranberry ~ Tomato

Desserts

Personalized Cake

or

An assortment of Cakes, Mousses, Gelatins, Whole Fruits in Season
Freshly Brewed Regular and Decaffeinated Coffee and Tea

Beverages

Mimosas, Bellinis, Bloody Marys
Beer, Wine & Soda Throughout

All packages listed can be customized to your liking. Prices vary based on the day and time of your event.