



## *Shower Menu*

### **Stationary Hors D'Oeuvres**

*Italian Bruschetta with Garlic Crostini*

*Vegetable Crudités with Dip*

*Imported & Domestic Cheese Display*

### **Appetizer**

*(Choose One)*

*Butternut Squash Soup*

*Penne Bolognese with Roasted Peppers & Asiago Cheese*

*Ravioli with Roasted Eggplant, Red Peppers & Mozzarella Cheese with Herb Oil*

*Wild Mushrooms Bisque with Parmesan Croutons*

*Mixed Field of Greens with Tomatoes, Walnuts, Cranberries, Gorgonzola Cheese in a Balsamic Dressing*

*Caesar Salad*

### **Entrée**

*(Choose Three)*

*Roast Sliced Sirloin of Beef Madera Sauce*

*Pork Loin Milanese with Porcini Mushrooms, Shallot & Red Wine Demi Glace*

*Tilapia Oreganatta with Pesto Cream Sauce*

*Fillet of Atlantic Salmon with Honey Mustard Glaze or Buerre Blanc Sauce*

*Fillet of Atlantic Salmon with Saffron Fine Herb Buerre Blanc*

*Sautéed Maryland Crab Cake(1) with Chipotle Aioli (\$3.00 additional)*

*The Shore Club Sampler – Shrimp, Scallop & Salmon Medallions (\$4 Additional)*

*Roast French Stuffed Breast of Chicken with Demi Glaze Sauce*

*Neapolitan Chicken with Artichokes Hearts, Leeks and Sundried Tomatoes*

*Francaise Style Breast of Chicken with a Lemon Capers and Pinot Grigio Sauce*

*Roast Sliced Turkey with Stuffing*

*Penne with Vodka Sauce*

*All Entrees served with Choice of Potato or Rice and Fresh Vegetable*

*A Basket of Fresh Rolls and Butter are provided with you dinner*

*Unlimited Soda*

***Special Occasion Cake, Coffee and Tea***

*\$30.00 per person*

*(please add 27% for sales tax & gratuity)*