

## BRIDAL / BABY SHOWER PACKAGE

Three course sit down lunch includes fresh fruit & cheese display, fresh baked rolls, appetizer, selection of main course, dessert, unlimited champagne punch, soft drinks and coffee service.

Dessert platter of assorted gourmet cookies for each table also included.

## **Appetizer**

(Select One)
Caesar Salad
Lobster Bisque
Bruschetta a la Florentina
Trio of Chopped Baked Clams
Quiche Lorraine and Small Salad

Beggars Purse of Chicken and Mushroom Penne tomato concasse, roasted garlic, basil

Duck Confit Salad potato, walnut, radishes, walnut vinaigrette

Panisse Provencal chick pea fry served with espelette scented mayonnaise

## Entree

(Select Three)

Organic Salmon vegetable-mushroom broth, duxelle
Roasted Loin of Pork sweet potato purée, brussel sprouts
Ballotine of Farm Raised Chicken braised fennel, eggplant fritter
Cheddar Crusted Cod root vegetable medley, saffron butter sauce
\*Grilled Sirloin of Lamb baby spinach, potato millefeuille, natural jus
Seared Breast of Free Range Chicken creamed spinach, saffron potatoes
\*Sliced Chateau Steak Yukon gold potato purée, baby carrots, mushroom bordelaise
Mesclun Salad banyuls vinaigrette with goat cheese and grilled shrimp or blackened chicken

## **Dessert**

(Select One)

Ginger Almond Tart Mirabelle
Chocolate Mousse honey crystaline
Seasonal Fruit with scoop of sorbet
Apple Crumb Tartlet whipped cream
Special Occasion Cake

35 guest minimum / Private party room for four hours

\$37 per guest Monday - Saturday, Lunch

Children 10 and under are ½ price

Prices are subject to an 20% administrative fee and NYS sales tax. The administrative fee is used to offset the administration of the event. The fee is not a gratuity and will not be distributed to employees who provide service to the guests as such. Maitre d'and staff gratuities are not included and are at your discretion.