



# Showers Menu



Available Saturday and Sunday 11:30 a.m. to 2:30 p.m.



## Choice of One Appetizer

Fresh Fruit Juice with Sherbet 1.50      Fresh Fruit *market price*  
Homemade Soup du Jour 3.50      Tossed Garden Salad 4.00  
Homemade New England Chowder of the Sea 5.00



## Choice of One Entrée ~ 13.95

*Two entrées ~ add 1.00 per person / Three entrées ~ add 2.00 per person*

### Olde Fashioned Chicken Pot Pie

Chunks of fresh chicken and carrots in a supreme sauce  
with a homemade buttermilk biscuit

### Maple Jack Chicken

Monterey jack, local maple syrup,  
apple wood smoked bacon, sun-dried tomato

### Rustic Chicken

Boneless breast of chicken with homemade herbed  
bread stuffing topped with supreme sauce

### Apple Cider Pork

Oven roasted pork loin topped with apple cider sauce

### Hearty Meatloaf

The juiciest, most succulent meatloaf you've ever had!

### Baked Honey Dijon Salmon

Salmon filet oven roasted with a honey Dijon glaze  
and dill crumb crust

### Classic Yankee Pot Roast with Pan Gravy

A New England favorite, slowly roasted and so moist

### Fresh Boston Schrod

Baked haddock with dill crumb topping

### Baked Country Ham

Thinly sliced ham topped with our clove pineapple sauce

### Homemade Vegetable Quiche

Homemade quiche with fresh seasonal vegetables

*Includes: vegetable, potatoes, homemade rolls, coffee or tea*

## Large Garden or Caesar Salad with Grilled Chicken

Served with deviled egg, fruit and veggie salsa

Choose one ~ minimum of 8

*~Vegetarian meals and dietary needs accommodated with advance notice~*



## Select One Dessert ~ 3.00

Homemade Tapioca Pudding ~ Ice Cream Cake Balls ~ Old Fashioned Indian Pudding  
Pecan Bread Pudding ~ Hot Fudge or Strawberry Sundaes

Deep Dish Apple Pie with Whipped Cream ~ 5.00 per person ~ seasonal  
*additional desserts available for an additional charge*



## Cheese and Crackers, Non-alcoholic and Alcoholic Punch, Customized Cakes or Cupcakes Available

*priced accordingly*

*Guaranteed Count for Each Entrée One Week Prior To Event*

*Payment may be made by cash, money order, company check or cashier's check.*

*A 3% Taxable Administrative Fee and 7% State & Local Tax will be added to any food and beverage total. This fee does not represent a service fee for the waitstaff or bartenders. A non taxable 15% service fee will be added to the food and beverage total.*



## BREAKFAST ~ BRUNCH 2017

**Plated Breakfast** - Assorted Juices, Homemade Muffins, Fruit Kabob, Bacon and Sausage, Roasted Homefried Potatoes. Your choice of one: Scrambled Eggs or Quiche, Coffee, Decaf, or Tea

\$22.00

20 people minimum

**Breakfast Buffet** - Assorted Juices, Homemade Muffins and Pecan Rolls, Sliced Seasonal Fruit, Roasted Homefried Potatoes, Bacon, Sausage. Your choice of two of the following: Scrambled Eggs, Pancakes or French Toast or Waffles. Coffee, Decaf or Tea.

\$26.00

40 people minimum

Customized Cakes, Cookies and Finger Desserts  
priced accordingly

Non-alcoholic and Alcoholic Punch  
Minosas and Bloody Mary's Available

Guaranteed Count One Week Prior To The Event  
(You will be charged for this number.)

Payment may be made by cash, money order or check.  
Package includes State & Local tax & Service fee.