

## Shower Menu

### Buffet Selections

\$13.95 - \$25.95

#### **The Eye Opener Breakfast Buffet**

*(Minimum of 40 Attendees)*

Scrambled Eggs, Home Fries,  
Cinnamon French Toast & Warm Maple Syrup  
Applewood Smoked Bacon & Sausage Links  
Orange Juice, Coffee & Tea

#### **The Chocksett Breakfast Buffet**

*(Minimum of 40 Attendees)*

Western Style Scrambled Eggs, Belgian Waffle Station with Whipped Cream, Warm Maple Syrup and a Variety of Fresh Fruit Toppings, Home Fried Potatoes, Assorted Breakfast Breads, Sliced Fresh Fruit  
Applewood Smoked Bacon & Sausage Links  
Orange Juice, Cranberry Juice, Coffee & Tea

#### **The Petite Brunch Buffet**

*(Minimum of 40 Attendees)*

Assorted Breakfast Breads, Fresh Sliced Fruit, Assorted Scones  
An Array of Assorted Finger Sandwiches Served on Mini Croissants  
(Choice of Three)  
Chicken Salad Tuna Salad Egg Salad Seafood Salad Ham Salad  
Garden Salad & Pasta Broccoli Salad  
Assorted Juices, Coffee & Tea

#### **The Sterling Brunch Buffet**

*(Minimum of 40 Attendees)*

Fluffy Scrambled Eggs, Applewood Smoked Bacon  
Belgian Waffle Station with Fresh Fruit Toppings, Warm Maple Syrup and Whipped Cream, Home Fried Potatoes, Fresh Fruit Salad, Fresh Baked Croissants, Fresh Cut Greens & Salad Fixings with Assorted Dressings  
Chicken & Penne in a Wild Mushroom Alfredo Sauce  
Grilled Balsamic Vegetables  
Assorted Juices, Coffee & Tea

#### **The Brookside Brunch Buffet**

*(Minimum of 40 Attendees)*

Basil & Roasted Red Pepper Frittata,  
Applewood Smoked Bacon & Sausage,  
Sliced Fruit Display, Assorted Scones, Breakfast Breads  
Honey Tarragon Chicken, Broiled Salmon with Fresh Dill Aioli  
Herb Roasted Potatoes, Sautéed Seasonal Vegetables, Garden Salad Bar  
Orange Juice, Coffee & Tea

#### **Memories Lunch Buffet**

*(Minimum of 40 Attendees)*

Chicken Divan and Scrod Bella Vista  
Served with Lemon Herb Basmati Pilaf, Sautéed Seasonal Vegetables  
Garden Salad, Freshly Baked Rolls and Butter

### Plated Selections

\$9.95 - \$18.00

#### **Salmon Primavera**

Fresh Filets of Salmon Pan Seared and Topped with  
Julienne Vegetables and Laced with a Chive Basil Butter Sauce

#### **Almond Chicken**

Pan Seared Almond Crusted Boneless Chicken Breast  
Topped with Champagne Mandarin Orange Sauce

#### **Crab & Asparagus Stuffed Sole**

Fresh Sole Fillets Wrapped Around Asparagus Tips  
and Fresh Blue Crab Meat, Topped with Béarnaise Sauce

#### **The Lighter Side \***

Quiche Lorraine with Fruit Garnish and  
Balsamic Mixed Greens

#### **The Simple Caesar \***

Fresh Cut Hearts of Romaine tossed in our Caesar Dressing  
with Homemade Focaccia Croutons and Topped with  
your Choice of Grilled Salmon, Chicken or Shrimp

#### **Baked Stuffed Scrod**

Fresh Native Scrod Stuffed with a Traditional Sherry  
Seafood Stuffing, Baked to Perfection and laced with a  
Light Lemon Parsley Beurre Blanc

*Above plated entrees include Chef's choice of Rice or Potato, Vegetable,  
Freshly Baked Rolls & Butter, Coffee and Tea*

*\* Does not include Vegetable, Potato or Rice*

*Prices Include a self-service cake table with flatware*

### Items to Enhance Your Shower

- ◆ Smoked Salmon Platter, Assorted Bagels Served with Diced Onions, Tomatoes, Capers & Cream Cheese
- ◆ Waffle Station, Served with Warm Maple Syrup, Assorted Fresh Fruit Toppings and Fresh Whipped Cream
- ◆ Omelet Station, Made to Order with an Assortment of Vegetable Stir-ins
- ◆ Fresh Assorted Fruit Cup
- ◆ Endless Punch Bowl ~ Non-Alcoholic Fruit Punch, Lemonade or Iced Tea

*All Food and Beverage Prices per person and are subject to a 5% MA State Tax, 18% Administrative Fee*