



Baby Shower Menu

Price Includes

Salad Selection or Soup

**Entree Selections with
Rolls, Butter, Coffee & Tea Service**

Dessert Selection

**Assorted Linen Colors & Candles
Event Supervisor & Staff**

Prices Subject to 6% Sales Tax and 20 % Service Charge

Sherry Muir, Special Events Coordinator, (215) 855-4113 ext 19

Fruit & Cheese Display \$3.00 Per Person

Salad or Soup Selection (Choose One)

Mandarin Orange Salad Butter Lettuce with Sour Cream dressing Toasted Almonds

~ Traditional Caesar Salad ~

Garden Salad

Or

Cream of Mushroom Soup

Beef or Chicken Vegetable Soup

Chicken Noodle Soup or Seasonal Summer Soup

ENTREES

Fish

Grilled Filet of Salmon w/ Avocado Puree \$26

Pan Seared Horseradish & Pesto Crusted Salmon \$26

Sesame Crusted Salmon w/ Honey Lemon Glaze \$26

Filet of Flounder with Lemon Butter \$28

Pan Seared Halibut in a Creole Mustard Reduction \$32

Poultry

Lemon Sage Chicken in White Wine Lemon Butter \$26

Chicken Mornay in a Light Cheese Sauce \$26

Chicken with Wild Mushrooms with Madeira Wine Reduction \$28

Chicken Florentine stuffed with Ricotta Cheese and Spinach \$28

Sautéed Chicken & Shrimp with Garlic Butter \$32

Beef

Petite Filet with Sauce Béarnaise \$32

Sliced London Broil with Shallot & Sherry Butter \$32

*Prime Rib of Beef Au Jus (16 person minimum) \$36

New York Strip w/ Tumbleweed Onions or Compound Butter \$38

Petite Filet Mignon and Crab Cake \$38

Dessert Selection

Cheesecake/Chocolate Cake or Chocolate Mousse

*Mini Dessert Table Available for \$7.00 Per person

Elegant Additions

Butlered Hors d'Oeuvres

(Choose 3 \$5.95 Per Person Per Hour)

(Choice of 6 \$11.95 Per Person Per Hour)

Coconut Crusted Shrimp

Shrimp or Scallops Wrapped In Bacon

Filet Tips on Brioche Bread with Horseradish Cream

Smoked Salmon on Potato Pancake with Fresh Dill & Sour Cream Dot

Mini Beef Wellington or Mini Chicken Condon Bleu

Mini Philly Style Cheesesteak Rolls with Spicy Mayo

Pigs in the Blanket or Italian Sausage Wrapped in Puff Pastry

Swedish Meatballs or Buffalo Turkey Meatballs with Bleu Cheese Dressing

Assorted Flatbreads Served on Mini Paddle Boards

Mushrooms Stuffed with Sausage or Bleu Cheese & Walnuts

Buffalo Chicken, Bleu Cheese Dressing & Celery Served in Shooter Glass

Sesame Asian Chicken Butlered in Ceramic Spoon

Beef Kabobs with Onion & Peppers or Chili Lime Salmon Kabobs

Tomato & Fresh Mozzarella Skewers with Basil Oil

Stuffed Potato Halves with Sour Cream, Bacon & Chives

Baked Brie Wrapped in Pastry with Raspberry Sauce

Spinach & Feta Cheese Triangles

Endive with Asparagus, Raspberry & Candied Walnuts

Baked Fig with Goat Cheese & Peppered Honey

Fresh Watermelon Squares with Feta Cheese & Chive Oil Drizzle

Cucumber Cup with Avocado & White Bean Salad

Pear & Bleu Cheese Wrapped in Puff Pastry

Spinach & Artichoke Dip Served on Tortilla Crisp

Shrimp Cocktail Shooters (\$3.00 per person)

Lollipop Lamb Chops with Mint Pesto (\$3.00 per person)

Grilled Cheese Bite with Tomato Soup (\$3.00 per person)

Elegant Additions

(All prices subject to 6% sales tax & 20% service charge)

Butlered Hors d'Oeuvres

(Trays of 100) \$160 Per Tray

**Coconut Shrimp/Beef or Chicken Wellington/Scallops Wrapped in Bacon
Crab Stuffed Mushrooms/Mini Beef Kabobs/Chicken Skewers
Salmon Sate/Tempura Shrimp/Mini Crab Cakes**

Stir Fry Station

Assorted Fresh Vegetables \$3.95 Per Person

Chicken or Beef \$4.95 Per Person

Fresh Shrimp \$6.95 Per Person

Raw Bar

Clams & Oysters on the Half Shell

***Chilled Shrimp Cocktail (Available as Served Appetizer) \$6 Per Person**

Alaskan Snow Crab legs

Served with Assorted Sides and Condiments

***Price Available Upon Request**

Mashed Potato Station

Homemade Sweet and White Mashed Potatoes

**Toppings include Whipped Butter and Bacon Bits, Chopped Chives,
Sour Cream and Shallots, Honey Orange Sauce and Brown Gravy,
Garnished with a Fresh Herb Infused Potato Chip**

\$5.00 Per Person

PineCrest French Fry Station

Sweet Potato Fries & Traditional Fries Served with House Ketchup,

Garlic Mayonnaise, Cheddar Cheese Sauce and Homemade Gravy

\$5.00 Per Person

Authentic Sushi Bar

**Assorted Sushi, Sashimi and Maki
Priced According to Menu Selections
\$250 Chef Fee**

Slider Station

**Mini Cheese Burgers and Pulled Pork Sandwiches
Served with Ketchup, Mustard, Mayo, Lettuce, Tomato, Pickles & Onions
\$6.00 Per Person**

Viennese Table

**(Assorted Mini Desserts)
\$7 Per Person**

Chocolate Fountain

**Assorted Fruits & Decadent Dippers
\$700**

Butlered Mini Ice Cream Cones

**Available in Vanilla, Chocolate or Strawberry
\$3.00 Per Person**

Butlered Mini Parfaits

**Amaretto, Crème De Menthe, Baileys or Kahula
(Choose 2)
\$4.00 Per Person**

Bar Selections

Open Bar

House Liquors, Cordials, Beer, Wine, Sodas and Juice

One Hour \$10.50 Per Person

Two Hour \$14.50 Per Person

Three Hour \$18.50 Per Person

Four Hour \$22.50 Per Person

Five Hour \$25.50 Per Person

Bartenders Included

Prices Subject to 20% Service Charge

Premium Open Bar

Top Shelf Liquors and Cordials, Beer, Premium Wines,

Sodas & Juice

One Hour \$12.50 Per Person

Two Hour \$16.50 Per Person

Three Hour \$20.50 Per Person

Four Hour \$24.50 Per Person

Five Hour \$ 28.50 Per Person

Bartenders Included

Prices Subject to 20% Service Charge

Beer, Wine & Soda Bar

House Wine, Beers and Soda

One Hour \$8.50 Per Person

Two Hour \$12.50 Per Person

Three Hour \$16.50 Per Person

Four Hour \$20.50 Per Person

Five Hour \$23.50 Per Person

Prices Subject to 20% Service Charge

Consumption Bar

Host pays per drink

Bar Tab Subject to 20% Service Charge

Bartender Fee \$75 Per Bartender

Soft Drink Package

Unlimited Sodas & Juices

One Hour \$2.50 Per Person

Two Hour \$3.50 Per Person

Three Hour \$4.50 Per Person

Four Hour \$5.50 Per Person

Five Hour \$6.50 Per Person

Bartender Fee \$75 Per Bartender

Prices Subject 6% Sales Tax & 20% Service Charge

Cash Bar

Guest Pay Per Drink

Bartender Fee \$75 Per Bartender

Punch Bowls

Mimosa, Whiskey Sour, Sangria, Rum Punch,

PineCrest Wine Punch (red, white, Rose)

\$250 (Serves up to 50 Guests)

*Fountains Available for \$50 Rental Fee

WINE SERVED WITH DINNER

Acrobat Pinot Gris, Oregon

On the nose, green apple, grapefruit, lime zest, and pear. Flavors of tangerine, lemon, kiwi, pineapple.

Alamos Chardonnay, Argentina

Exhibits flavors of ripe apple & tropical fruit flavor with a hint of spice & butterscotch.

Bodega Norton Moscato, Argentina

It has floral aromas, with a touch of citrus notes. Sweet, creamy & fresh with hints of peach & apricot, and a crisp finish.

Mirassou Pinot Noir, California

Displaying fresh fruit flavors of pomegranates, cherries and currants, balanced with fruit aromas, Mirassou California Pinot Noir is a bright reflection of our heritage as the pioneer of California.

Red Rock Merlot, California

Soft, enjoyable with lush, plum-like flavors and notes of blueberry and cherry with a smooth and velvety finish

William Hill Cabernet Sauvignon, Central Coast California

Dark and intense, with a dramatic fruit presence.

Two Selections \$4.00 per Person

(All prices subject to 20% service charge)

Sherry Muir, Special Events Coordinator, (215) 855-4113 ext 19