



The
Elmcrest
Banquets & Catering

Shower Luncheon
(4 Hour Package)

Includes

Fruit Punch Bowl (with Vodka and Plain) Served One Hour Before Dinner
Colored Napkins
Microphone/P.A. System
Umbrella and Gift Table
Floral Centerpieces



Luncheon

Choice of **Soup** or **Salad**

Tuscan Minestrone

Chicken Noodle

Choice of Cream Soups

Or

Chef's Tossed Salad (with choice of two dressings: House Italian, Thousand Island, French, Ranch, and Creamy Garlic)

Grecian, Antipasto Salad or Caesar Salad \$2.⁰⁰ Extra

Any Two of the Above \$2.⁰⁰ Extra

Baked Stuffed Shells (with Ricotta, Marinara Sauce, and melted Mozzarella) (no potato included)	.23. ⁰⁰
Boneless Breast of Chicken (Any Style, See back for details)	.24. ⁰⁰
Baked Tilapia (Lemon Caper Sauce)	.25. ⁰⁰
Eggplant Parmigiana (Marinara Sauce and Melted Mozzarella)	.22. ⁰⁰
Roast Prime Rib of Beef AuJus (8 oz.)	.27. ⁰⁰
Broiled Petite Filet Mignon with Mushroom Cap (7 oz.)	.30. ⁰⁰

<u>Combination Plate:</u> Breast of Chicken (any style) and Roast Sirloin of Beef	.27. ⁰⁰
Breast of Chicken (any style) and Roast Loin of Pork	.25. ⁰⁰
Breast of Chicken (any style) and London Broil with Mushrooms	.27. ⁰⁰

Vegetables

Julienne of Zucchini and Carrots
Fresh Green Beans Almondine or Aglio E Olio
Fresh Broccoli with Baby Carrots Broiled
New Peas with Mushrooms and Onions
Italian Medley of Vegetables
Glazed Baby Carrots

Choice of Ice Cream

French Vanilla - Spumoni - Rainbow
Sherbet

Beverages

Coffee - Tea - Milk - Decaf

Potatoes or Rice

Idaho Baked Potato w/Sour Cream
Fresh Twice Baked Potato (prepared with bacon) \$2.00 Extra
Rosemary Roasted Potato
Vesuvio Style Potato
Dutchess Whipped Potato
Spanish Rice (with tomatoes and mild salsa)
Rice Pilaf (onions, mushrooms, butter cooked in broth)

Mostaccioli or Rotini served Family Style	.2. ⁰⁰
Pitcher of Soda Coke - 7Up - Diet	.8. ⁰⁰ Glass .2. ⁰⁰

Boneless Breasts of Chicken

Boneless Breast of Chicken (any style)

Umberto (Fresh Tomatoes and Provolone Cheese)

Francese (Light Batter with Lemon and Wine)

Marsala (Marsala Wine and Mushrooms)

Vesuvio (Garlic, Herbs, and Wine)

Chihuahua (Onions, red & green peppers, melted Chihuahua cheese on a bed of mild salsa sauce)

Sorrento (Chicken and Eggplant parmigiana, Meat sauce, Provolone cheese)

Supreme (served with a creamy chicken velouté)

Additional Services

Mimosa \$4.00 per Glass

Bloody Mary \$6.00 per Glass

Champagne w/ Strawberries \$5.00 per Glass

Champagne Fountain \$50.00

Champagne \$25.00 per Bottle (Min. 6 Bottles for Fountain)

Minimum 50 People - 18% Gratuity and Current Sales Tax will be applied

Prices subject to change without contract

EACH ADDITIONAL HOUR IS \$2.00 PER PERSON