



Customize your own shower menu 2017!

Note-substituting may incur a price increase

Passed Hors D'oeuvres

Cold

Shrimp and Avocado Salsa in a Corn Cup

Crab Meat and Arugula Crostini

Shellbark Hollow Goat Crostini-Second Chance ranch honey, caramelized nuts

Seared Prime NY Strip Steak-focaccia crouton with melted Rogue Valley blue

Hot

Mini Crab Cakes-Meyer lemon aioli

Shrimp tempura-Thai chili sauce

Roasted Garlic and Tenderloin Wontons

Stationed Hors D'oeuvres

<i>Charcuterie Board-</i>	<i>Prosciutto di Parma, soppressata, mortadella, Italian sausage, Spanish chorizo, marinated olives, crisps and spicy mustardo</i>
<i>Vegetable Crudités</i>	<i>House cut seasonal vegetables; choose from one of our house made dips</i>
<i>Spinach Blue Cheese-</i>	<i>Served warm</i>
<i>Red pepper hummus-</i>	<i>Roasted with garlic</i>
<i>Creamy Boursin Cheese Dip</i>	
<i>Cheese Board-</i>	<i>served with crackers</i>

Pasta-Made in House

Hand rolled tortellini filled with ricotta cheese in a sun-dried tomato cream sauce

Handmade agnolotti filled with baby spinach and ricotta, velvety cream sauce

Penne pasta marinara with roasted garlic, gulf shrimp, fresh basil, fresh tomatoes



• **Other Entrees**

Crab Cake BLT Burger-Quarter pound crab cake, lemon, caper aioli

Grilled Amish Chicken Sandwich-Whole grain mustard, triple cream brie, honey crisp apple red onion marmalade, bacon, lettuce, fresh baked Le Bus ciabatta roll

8 oz. Center Cut Prime Sirloin-PA cheddar cheese whipped potatoes, butter braised haricot vert, BP steak sauce

Pan Roasted Pocono Brook Trout-Jasmine rice, haricot vert, brown butter pan sauce

Forever Braised Short Ribs-roasted fingerling potatoes, exotic mushroom demi-glace

Plate Dessert Selections - (Mini dessert station also available)

Tiramisu classic preparation of espresso-and-marsala-soaked sponge cake, layered with sweet mascarpone and topped with cocoa, garnished with fresh fruit

Strawberry ricotta cheesecake with homemade whipped cream and fresh strawberries

Pumpkin bread pudding-pumpkin ice cream

Chocolate bread pudding-whipped cream

Sticky bun bread pudding-with crème anglaise

Strawberry tart-whipped cream

Italian style mascarpone cheesecake

Pumpkin cheesecake with gingersnap crust and salted caramel

Warm organic gala apple tart-candied pecans, creamery vanilla ice cream

Spring strawberry tart-vanilla laced whipped cream

Bananas foster bread pudding-Second Chance Ranch honey, house made vanilla ice cream
Vanilla crème brûlée traditional French custard



Mini Dessert Selections -

Chocolate covered Strawberries

Mini Carrot Cakes

Mini Apple Tarts

Mini Chocolate Mousse cups

Warm Pan of either, chocolate, bananas foster, sticky bun or pumpkin bread pudding

Chocolate chip or peanut butter cookies

Butter rum cookies

Mini Cheesecakes

Mini Crème brulee

Assorted Artisan Chocolates (caramel, Champagne, truffle, Grand Marnier)-priced per piece starting at \$2 per