



Shower Menus

MENU 1

CHEF'S SOUP CREATION OF THE DAY
FRESH ASSORTED ROLLS WITH BUTTER

ASSORTED SANDWICHES
ROAST BEEF, EGG SALAD, TUNA SALAD, HAM & CHEESE

VEGETABLE AND DIP PLATTERS PER TABLE

TWO BITE DESSERTS

COFFEE & TEA SERVICE

\$30/PP ++

MENU 2

FIRST COURSE

CHEESE TORTELLINI & FRESH ASSORTED ROLLS
WITH BUTTER

SECOND COURSE

MINI GRILLED CHICKEN SLIDERS
SERVED WITH CAPRESE SALAD

THIRD COURSE

ASSORTED TWO BITE DESSERTS

COFFEE AND TEA SERVICE

\$35/PP ++



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MENU 3

FIRST COURSE

MIXED GREEN SALAD & FRESH ASSORTED ROLLS
WITH BUTTER

SECOND COURSE

CHICKEN SUPREME, THYME JUS, ROASTED
FINGERLING POTATOES, FRESH SEASONAL
VEGETABLES

THIRD COURSE

CHEF'S HOMEMADE CHEESECAKE

COFFEE AND TEA SERVICE

\$40/PP

MENU 4: HIGH TEA STYLE

MINI QUICHE

ASSORTED FINGER SANDWICHES
CUCUMBER CREAM CHEESE, EGG SALAD, TUNA SALAD,
SMOKED SALMON BRIOCHE, CAPER DILL DRIZZLE

CHEESE, CRACKERS, AND VEGETABLE DIP PLATTERS

SCONES WITH CLOTTED CREAM & STRAWBERRY JAM

CHEESECAKE & FRUIT FOR DESSERT

COFFEE & TEA SERVICE

\$45/PP



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ADD THE FOLLOWING TO ANY PACKAGE

HORS D' OEUVRES - \$9/PP

COCKTAIL TICKETS - \$6/PP

WINE DURING MEAL SERVICE - \$7/PP

FRUIT PLATTERS WITH DESSERT - \$15/PER TABLE

PUNCH - \$5/PP

OPEN BAR - \$13/PER HOUR /PP

MENUS CAN BE DESIGNED TO SUIT YOUR SPECIFIC
NEEDS AND BUDGET

FOR RESERVATIONS, PLEASE CONTACT:
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