

# THE ATRIUM COUNTRY CLUB SHOWER MENU

## Presenting Unlimited Varieties of Blended Non-Alcoholic Beverages to Include:

- Pina Colada
- Strawberry Daiquiri
- Selection of Beverages

## Shower Menu Included Services

Fresh Flowers on Cocktail Table

Coat Check

Choice of Floor-Length Linens

Elegant Chair Covers

Directional Maps

Seating Cards

Baby Grand Piano

Matron Services

Silk Flowers and Candelabra Centerpieces

Pin Spot Lighting for Table Centerpieces

## **THE ATRIUM SHOWER MENU**

### **Option A Cocktail Hour**

**A variety of blended non-alcoholic beverages, unlimited sodas, pina coladas, strawberry daiquiris or fruit punch and the presentation of**

- **Bountiful assortment of domestic and imported cheeses accompanied with assorted flat breads and table crackers**
- **Seasonal harvest display of cruities and raw vegetables with assorted dipping sauces, attractively displayed array of fresh seasonal vegetables to include, broccoli, cauliflower, carrots, celery, cucumbers, radishes and black and green olives**

### **DINNER SELECTIONS**

#### **Option A Serving of Glass of Wine Included**

- **Gourmet Salad – Bouquetere of mixed Mesclun salad, wrapped with English cucumber, accompanied by confetti of tricolored peppers and garnished with roasted piglioli nuts and raspberry vingarette dressing and flat bread**

**AN ASSORTMENT OF FRESHLY BAKED DINNER ROLLS,  
ZUCCHINI BREAD, CRANBERRY DEMI-ROLLS  
ACCOMPANIED BY ROSETTES OF BUTTER AND FRENCH  
SERVED WHITE GLOVE FOR YOUR GUESTS**

### **OPEN BUFFET**

#### **Option A Presentation of silver chafing service “ALL”**

- **Sesame Breast of Chicken with Honey Thai Ginger**
- **Fresh vegetable Crepes served with Champagne cream sauce, garnished with pimento and confetti**
- **Beef Tenderloin sautéed with onions, mushrooms, crushed black and green pepper corns in a Merlot wine sauce**
- **Eggplant Rollatini with roasted plum tomato sauce and Romano cheese**
- **Norwegian Salmon Filet baked to perfection served with Dill sauce**

**“CAKE”**  
**Option A**

**Our custom-designed Shower Cake will be elegantly presented and served with an individual customized dessert plate orchestrated and presented to each Guest  
(Choice of One)**

- **Mouse de Chocolate Crepe Au Cognac – A divinely-dramatic presentation of chocolate-mousse filled crepe and frosted with creamy whipped chocolate ganache**
- **Tiramisu – Espresso infused cream and Lady Fingers moistened with Espresso coffee and dusted with Cocoa Powder**
- **Croquenbouche – Four luscious soft-creamed puffed filled with whipped cream topped with chocolate cream or white cream, sitting inside the chocolate cup**
- **Berry Tarte – Short crust pastry tart shell and vanilla cake topped with creamy whipped cream and mix of berries**

**“COFFEE AND TEA SERVICE”**

**To Compliment this Happy Event**

**PRICING**

**Minimum 50 Guests – Tuesday, Wednesday or Thursday - \$40.00 Per Person**

**Minimum 50 Guests – Friday - \$45.00 Per Person**

**Minimum 50 Guests – Saturday and Sunday afternoon - \$60.00 Per Person**

**ALL PRICES ARE SUBJECT TO 6% TAX PLUS 18% SERVICE GRATUITIES**

## **THE ATRIUM SHOWER MENU**

### **Option B “Cocktail Hour”**

**A variety of blended non-alcoholic beverages, unlimited sodas, pina coladas, strawberry daiquiris or fruit punch and the presentation of**

- **Bountiful assortment of domestic and imported cheeses accompanied with assorted flat breads and table crackers**
- **Seasonal harvest display of cruities and raw vegetables with assorted dipping sauces, attractively displayed array of fresh seasonal vegetables to include, broccoli, cauliflower, carrots, celery, cucumbers, radishes and black and green olives**

### **DINNER SELECTIONS**

#### **Option B “Serving of Glass of Wine Included”**

- **Gourmet Salad – Bouquetere of mixed Mesclun salad, wrapped with English cucumber, accompanied by confetti of tricolored peppers and garnished with roasted piglioli nuts and raspberry vingarette dressing and flat bread**

**AN ASSORTMENT OF FRESHLY BAKED DINNER ROLLS,  
ZUCCHINI BREAD, CRANBERRY DEMI-ROLLS  
ACCOMPANIED BY ROSETTES OF BUTTER AND FRENCH  
SERVED WHITE GLOVE FOR YOUR GUESTS**

## DINNER SELECTIONS

### Option B

(Choice of One)

- **Chicken Francaise: Boneless Breast of Chicken sautéed in an herb-wine sauce with a touch of lemon zest**
- **Chicken Savoy: French cut Breast of Chicken topped with Balsamic reduction, garnished with tricolored peppers and portobello mushrooms**
- **Chicken Saltimbocca: Sauteed chicken cutlet rubbed with fresh sage, topped with proscutto and fresh mozzarella and accompanied with Vermouth Wine and Mushroom Sauce**
- **Seared Norwegian Salmon Filet En Crouton baked to perfection**
- **Summer Garden Lasagne – Sliced Zucchini, Carrots, Broccoli, Cauliflower and Yellow Squash between layers of breaded Eggplant, Mozzarella, Ricotta and Marinara Sauce, topped with Parmesan cheese**

**All entrees served with Atrium's selection of seasonal fresh vegetables and Atrium potato.**

**“CAKE”**  
**Option B**

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(Choice of One)**

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