

FOUR POINTS SHOWER PACKAGE

Brunch – Buffet

Hors d'Oeuvres

An array of domestic cheeses, both hard and soft, with seasonal fruits, assorted crackers and sliced French baguette bread

Fresh garden vegetable basket accompanied with a savory bleu cheese dip

Chilled Champagne Punch *with fresh fruit juices and sliced fruits*

Breakfast Selections

Sliced fresh seasonal fruit and assorted juice bar on ice

Basket of freshly baked morning pastries

Crisp smoke house bacon and Vermont maple cured sausage

Hand cracked fluffy scrambled eggs

Skillet fried breakfast potatoes with onions and herbs

Country buttermilk pancakes

Maple syrup, sweet cream butter, and assorted fruit preserves and jams

Assortment of Cold Salads *Select two of the following*

Asian beef salad with snow peas, bell peppers and peanuts

Mixed field greens salad with tomatoes, cucumbers, ripe olives, red onions and peppers

Tomato mozzarella salad with basil and extra virgin olive oil

Assorted grilled vegetable platter with asparagus, Portabella mushrooms, peppers and zucchini

Basil chicken pesto salad with pine nuts and sun dried tomatoes

Chicken “chop chop” salad with pineapple, cucumbers and cashews in a honey sesame vinaigrette

Cheese tortellini salad with baby shrimp and creamy herb dressing

Caesar salad with house made dressing

Entrees *Select two of the following*

Italian four cheese ravioli with plum tomatoes, basil, yellow peppers and cream sauce

Farfalle pasta with olive oil, garlic, Parmesan Reggiano, herbs, tomatoes and asparagus

Boneless breast of chicken Milanese, encrusted with fresh herbs, bread crumbs and Parmesan Reggiano served with fresh lemon velouté

Parmesan encrusted breast of chicken with fresh Roma tomatoes, garlic artichokes, spinach and fresh herbs finished with a white wine sauce

Slow roasted Atlantic salmon fillet served over a light, creamy lemon and herb risotto

North Atlantic scrod dressed with fresh lemon butter, herbs and seasoned bread crumbs slowly baked to perfection

Roasted center cut pork loin roulade stuffed with baby spinach, fontina cheese, fire roasted peppers and served with a Madeira demi-glace

Stir fried beef tenders with Asian style vegetables in a soy-chili sauce with white rice

Accompaniments

A medley of fresh seasonal vegetables and a potato to complement your entrée selections

Includes fresh baked rolls and sweet cream butter

Dessert

Personalized Presentation cake served with vanilla bean ice cream

FOUR POINTS SHOWER PACKAGE

Lunch – Served

An array of domestic cheeses, both hard and soft, with seasonal fruits, assorted crackers and sliced French baguette bread

Fresh garden vegetable basket accompanied with a savory bleu cheese dip

Chilled Champagne Punch *with fresh fruit juices and sliced fruits*

Appetizers *Select one of the following*

Sliced fresh seasonal fruit plate

Tiffany's signature blend of mixed field green salad with our honey citrus dressing. A blend of romaine and mesclun greens, vine ripened tomatoes, bell peppers, asparagus spears, cucumbers, ripe olives and red onion

Blend of romaine and mesclun greens, vine ripened tomatoes, bell peppers, asparagus spears, cucumbers, ripe olives and red onion

Classic Caesar salad with house made dressing

Italian Wedding Soup

Entrées *Select one of the following*

Sautéed boneless chicken with sliced mushrooms in a rich Marsala sauce

Boneless breast of chicken Milanese, encrusted with fresh herbs, bread crumbs and Parmesan Reggiano served with fresh lemon velouté

Grilled marinated breast of chicken over baby spinach with a wild mushroom sauce

Parmesan encrusted breast of chicken with fresh Roma tomatoes, garlic artichokes, spinach and fresh herbs finished with a white wine sauce

North Atlantic scrod slowly baked with fresh lemon butter, herbs and bread crumbs

Seared fillet of salmon topped with a whole grain mustard herb sauce

Butcher shop cut choice petit filet mignon grilled and served with béarnaise sauce

Grilled London broil served with a sherry mushroom sauce

Accompaniments

A medley of fresh seasonal vegetables and a potato to complement your entrée selections

Includes fresh baked rolls and sweet cream butter

Dessert

Personalized Presentation cake served with vanilla bean ice cream

Enhanced Menu Selections

In addition to your event, priced per person

Chef's fresh fruit and chilled juice smoothie bar to include golden ripe pineapple, cantaloupe, honeydew, strawberries and ripe bananas 3.00*

Fresh "Country Morning" omelette station to include diced ham, vine ripened tomatoes, onions, button mushrooms, Vermont cheddar, baby spinach and peppers 6.00*

Virginia smoked ham basted with a Dijon mustard and brown sugar glaze, served with rolls, mango chutney, whole grain mustard and a warm apple compote 5.00*

Basket of fresh New York style bagels served with Atlantic smoked salmon, whipped cream cheese, capers, sliced red onion and vine ripened tomatoes 4.00*

Roasted whole bone in turkey breast basted with a sage butter, served with miniature rolls, rich turkey gravy, cranberry orange relish and mango chutney 5.00*

Roasted top round of western beef served with rolls, caramelized onions, au jus and a whipped horseradish cream 5.00*

**Requires a Carver or Attendant Fee \$50.00*

FOUR POINTS SHOWER PACKAGE

Lunch – Buffet

An array of domestic cheeses, both hard and soft, with seasonal fruits, assorted crackers and sliced French baguette bread

Fresh garden vegetable basket accompanied with a savory bleu cheese dip

Chilled Champagne Punch *with fresh fruit juices and sliced fruits*

Appetizers

Italian Wedding soup

Assortment of Cold Salads *Select three from the following*

Asian beef salad with snow peas, bell peppers and peanuts

Mixed field greens salad with tomatoes, cucumbers, olives, red onions and bell peppers

Tomato mozzarella salad with basil and extra virgin olive oil

Assorted grilled vegetable platter with asparagus, Portabella mushrooms, peppers and zucchini

Basil chicken pesto salad with pine nuts and sun dried tomatoes

Chicken “chop chop” salad with pineapple, cucumbers and cashews in a honey sesame vinaigrette

Cheese tortellini salad with baby shrimp and creamy herb dressing

Caesar salad with house made dressing

Entrees *Select up to two of the following*

Vegetarian cannelloni with ricotta and parmesan cheeses blended with diced seasonal vegetables baked with a light white wine cream sauce

Boneless breast of chicken Milanese, encrusted with fresh herbs, bread crumbs and Parmesan Reggiano served with fresh lemon velouté

Sautéed boneless chicken with sliced mushrooms in a rich Marsala sauce

Parmesan encrusted breast of chicken with fresh Roma tomatoes, garlic artichokes, spinach and fresh herbs finished with a white wine sauce

North Atlantic scrod dressed with fresh lemon butter, herbs and seasoned bread crumbs slowly baked to perfection

Seasoned grilled beef tender sliced and presented over a bleu cheese risotto with plum tomatoes, baby spinach and a balsamic glaze

Center cut pork loin filled with baby spinach, roasted red peppers and fontina cheese

Accompaniments

A medley of fresh seasonal vegetables and a potato to complement your entrée selections

Includes fresh baked rolls and sweet cream butter

Dessert

Personalized Presentation cake served with vanilla bean ice cream

SHOWER PACKAGES INCLUDE

Complimentary white or ivory table linens with napkins

Personalized presentation cake

Four hour room rental

Custom designed fresh floral centerpieces

Personal maitre d' to oversee your entire event

Group discount on hotel guest rooms