**LOCH AERIE AFTERNOON SHOWER PACKAGE**

**Sweetened Iced Tea & Lemonade**

TO WELCOME YOUR GUESTS

**ALL NONALCOHOLIC BAR SETUPS & BARTENDERS**

INCLUDING SODAS, JUICES, FRUIT GARNISH, AND ICE

**COFFEE STATION**

**DAY OF EVENT COORDINATION**

**CHINA AND FLATWARE**

**GLASSWARE**

ALL NECESSARY GLASSWARE FOR TABLETOP SETTINGS AND BAR

**FLOOR LENGTH TABLE LINENS AND LINEN NAPKINS**

CHOICE OF 59 SOLID COLORS

**SERVICE STAFF**

1 SERVER PER 14 GUESTS, 1 BARTENDER PER 65 GUESTS, CULINARY STAFF, AND DAY OF COORDINATOR

*GRATUITY IS NOT INCLUDED AND AT THE SOLE DISCRETION OF THE CLIENT*

# **BRUNCH MENU OPTION #1**

\*\* Choice of Two (2) Assorted Quiche:

* Spinach, Wild Mushroom, and Fontina Cheese
* Ham, Bacon, and Cheddar Cheese
* Roasted Vegetables and Fresh Herbs
* Asparagus, Plum Tomatoes, and shredded mozzarella

Mini Croissant Sandwiches:

Seafood Salad, Chicken Salad and Tuna Salad

Assorted Wraps:

Roast Beef, Grilled Chicken, Turkey, and Grilled Vegetables garnished with Spring Mix, Tomatoes and Mozzarella cheese

\*\*Choice of Salad:

* Classic Caesar Salad
* Spring mix salad with cucumbers, cherry tomatoes, carrots, and balsamic vinaigrette
* Spinach, strawberries, sliced almonds, goat cheese, and sesame vinaigrette
* Spring mix with candied walnuts, crumbled blue cheese, and dried cherries with a white balsamic

\*\*Sampler Tray with Assorted Cheeses, Carrots, Celery and Broccoli.

\*\* Sliced Seasonal Fruit Tray

**BRUNCH MENU #2**

Choice of One of the Following:

* Assorted Quiche; Ham and Bacon, Spinach and Mushroom, Asparagus and Plum Tomato or Roasted Vegetable
* Bacon and Cheese or Sausage and Cheese Strata
* Chef Attended Omelets Station with Diced Bacon, Onions, Peppers, Cheese, Tomatoes, Broccoli, Mushrooms and Spinach. ($5 per person additional)

Choice of Two of the Following Meats:

* Crispy Bacon and Sausage
* Carved Virginia Ham
* Chicken Marsala
* Chicken Picatta
* Roasted Turkey Breast with Cranberry Mayonnaise

Choice of Three of the Following:

* Crispy Hash brown Potatoes
* Roasted Red Skin Potatoes
* Blueberry Buttermilk Pancakes
* French Toast
* Jammin French Toast (Stuffed with Preserves)
* Italian Style or Pesto Pasta Salad
* Tortellini Carbonara
* Penne Vodka
* Caesar Salad
* Tossed Salad
* Spring Mix Salad
* Fresh Fruit

**BRUNCH MENU #3**

“Bloody Mary Bar”

Service of client supplied alcohol. John Serock Catering will provide all the fixings for a make your own Bloody Mary including Tomato Juice, Spicy Mary Mix, Tomato Juice, Celery Stalks, Red Pepper Strips, Carrot Sticks, Stuffed Olives, Poached Skewered Shrimp, Lemons, Limes and Assorted Seasonings.

-OR-

“Mimosa Bar”

Champagne or Prosecco provided by the client. Serock provides orange juice, mixed berry puree, mango puree, and fresh berries to flavor your bubbly!

**BRUNCH BUFFET**

“Omelet Station”

Guests will create their favorite omelets from an array of toppings including:

Diced Country Ham, Crumbled Apple Wood Smoked Bacon, Vermont Cheddar, Greek Feta, Southwester Jack, Diced Tomatoes, Caramelized Onions, Roasted Red Peppers, Fresh Spinach, and House Made Salsa

Belgian Waffles with Choice of Fried Chicken and Country Gravy or Clients Choice of Ice Cream and Fresh Whipped Cream

Carved Roasted Ham served with Irish Whiskey Mustard

Gemili Pasta tossed with Gulf Shrimp, Lump Crabmeat and Radicchio

Roasted Yukon Gold Potato Salad with Fresh Herbs and Extra Virgin Olive Oil

Cheese Filled Blintzes with Seasonal Berry compote

Steamed Asparagus with Truffle oil and Shaved Manchego

Assorted Sliced Seasonal Fruits and Gourmet Cheeses

Assorted Breakfast Pastries including Mini Croissants, Mini Bagels, Fresh Fruit Muffins and Banana Nut Bread

**Please contact us for pricing**