

DORAL  ARROWWOOD

Bridal Shower Menu Selections

TEA LUNCHEON

Buffet

Soup du Jour

Assorted Breads and Whipped Butter

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Mixed Greens Salad with Assorted Dressings

Tossed Caesar Salad with Rye Croutons and Traditional Dressing

Grilled Vegetable Display

Fresh Sliced Fruit

Penne Pasta Salad with Mixed Vegetables

Assorted Tea Sandwiches

Desserts

Chef's Selection of Assorted Mini Desserts

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Soft Drinks, Coffee & Tea

\$30.00 Per Person

Above prices are subject to a service charge of 23% for the administration of this event, 10.5% of the service charge will be retained by the hotel as an administrative fee and is not purported to be a gratuity, and will not be distributed as gratuities to the employees who provide service to the guests. The remaining 12.5% portion of the service charge will be distributed to service staff as a gratuity. All charges are subject to 7.375% NYS sales tax.

A minimum guarantee of 25 guests is required

BEVERAGE ENHANCEMENT:

Add Sparkling Wine & Mimosas at an additional \$15.00 per person

Menus can be customized upon request;

Price is subject to change based on final Menu Selections

**Vegetarian, vegan, gluten free and other special dietary options
are available upon request**

LUNCHEON BUFFET

Salads

Mixed Greens Salad with Assorted Dressings
Marinated Kale Salad
Penne Pasta Salad with Mixed Vegetables
Fresh Sliced Fruit

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Assorted Breads and Whipped Butter

Entrees

Grilled Chicken with Forest Mushrooms
Baked Salmon with Tomato and Spinach in a Dill Cream Sauce
Roasted Rosemary Potatoes
Steamed Seasonal Vegetables

Desserts

Chef's Selection of Assorted Mini Desserts

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Soft Drinks, Coffee & Tea

\$42.00 Per Person

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A minimum guarantee of 30 guests is required

BEVERAGE ENHANCEMENT:

Add Sparkling Wine & Mimosas at an additional \$15.00 per person

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BRUNCH BUFFET

Assorted Fruit Juices

Salads

Mixed Greens Salad with Assorted Dressings

Grilled Vegetable Display

Fresh Sliced Fruit

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Assorted Breakfast Pastries & Bagels

Hot Entrees

Please select two entrees

Cheddar and Broccoli Frittata

Asparagus and Goat Cheese Frittata

Scrambled Eggs with Fine Herbs

French Toast with Maple Syrup

Breakfast includes

Crisp Bacon or Sausage

Turkey Sausage available

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Grilled Chicken with Forest Mushrooms

Baked Salmon with Tomato and Spinach in a Dill Cream Sauce

Basmati Rice Pilaf

Desserts

Chef's Selection of Assorted Mini Desserts

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Soft Drinks, Coffee & Tea

One Glass Sparkling Wine or Mimosa

\$45.00 Per Person

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BEVERAGE ENHANCEMENT:

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BUFFET DINNER

Salads

Mixed Greens Salad with Assorted Dressings
Marinated Kale Salad with Cranberries and Walnuts
Sliced Tomato and Fresh Mozzarella with Balsamic Reduction

Entrees

Cheese Tortellini with Sundried Tomato, Broccoli Rabe, Calamata Olives and Olive Oil
Parmesan Cheese and Crisp Garlic Bread
Chicken Franchise with Lemon Caper Sauce
Baked Salmon with Tomato and Spinach in a Dill Cream Sauce
Petite Medallions of Beef with Mushrooms, Tomatoes, Pearl Onions and Thyme
Roasted Rosemary Potatoes
Seasonal Vegetable Medley

Desserts

Chef's Selection of Assorted Mini Desserts

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Soft Drinks, Coffee & Tea

\$50.00 Per Person

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PLATED DINNER

Appetizer

Penne Pasta Bolognese

Salad

Traditional Caesar Salad with Rye Croutons

Entrees

Pan Seared Salmon with Basmati Rice, Baby Vegetables
and Chardonnay Sauce

Or

Filet Mignon with Balsamic Glazed Onions and Calamata Olives,
Baby Vegetables and Mashed Potatoes

Dessert

NY Style Cheesecake with Macerated Berries and Whipped Cream

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Soft Drinks, Coffee & Tea

\$58.00 Per Person

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