



# Bridal & Baby Showers

AT THE INN AT ST. JOHN'S

## SHOWER BRUNCH BUFFET

*shower buffets are based on 60 minutes of service and include:*

**scones, croissants, danish and sliced sweet breads**, all made by our in-house pastry team  
pastries are enhanced with flavored butters, devonshire cream, jams and lemon curd.

**seasonally inspired sliced fruits, mixed berries and melons**

**sparkling cucumber-mint water, orange juice, freshly brewed coffee and herbal tea**

**and our signature lemonade stand**, including blueberry, raspberry, strawberry and peach nectars

choose **two** from the butler-passed and **two** from the sweet and savory for \$27 per person  
choose **two** from the butler-passed and **three** from the sweet and savory for \$32 per person  
choose **three** from the butler-passed and **three** from the sweet and savory for \$35 per person

### BUTLER-PASSED

**fruit bruschetta**, honey cream cheese, macerated berries, toasted maui bread crostini, micro mint

**smoked salmon crostini**, ciabatta crisp, herb cheese, confit red onion

**prosciutto & melon skewers**, olive oil, balsamic *gf*

**roasted tomato-avocado toast**, citrus arugula, macerated tomatoes, basil, feta, balsamic

**waldorf chicken salad**, filo cup, apples, grapes, walnuts

**baked brie**, roasted pear, puff pastry

**soup & sandwich shooter**, tomato basil bisque, mini grilled cheese

### DISPLAYED SWEET & SAVORY

*these selections also served with:* **sweet potato hash**, wilted rapini, roasted red peppers *gf*

**chicken and waffle breakfast sandwich**, maple bacon waffle, spiced buttermilk fried chicken, maple aioli

**cheese blintz**, lemon curd, blueberry compote, toasted almond, lavender crème

**egg white-baby spinach strata**, dried tomato, baby spinach, potato, cheddar cheese, basil *gf*

**monte cristo**, shaved ham, swiss cheese, brandy french toast custard, fruit preserves

**smoked salmon benedict**, wofferman english muffin, avocado, red onion, salmon, hollandaise

**open-face crab cake slider**, tomato, arugula, lemon – caper remoulade

**quiche lorraine**, swiss cheese, bacon, fresh herbs

**mediterranean egg white quiche**, baby spinach, tomato, scallions, roasted vegetables, swiss cheese

**bacon-egg croissant sandwich**, cheddar cheese

*25% service charge and 6% sales tax will be applied to all food, beverage and rental pricing. all prices are subject to change without notice.*

## SHOWER BRUNCH BUFFET

*(continued)*

### HOUSE-MADE DESSERT

*by the inn at st. john's pastry chef:*

**house-made vanilla bean gelato, pirouline chocolate hazelnut wafer**

### SHOWER ENHANCEMENTS

*by the dozen*

petit fours	\$42
macaroons	\$42
cheesecake lollipops	\$48
chocolate-dipped strawberries	\$48
assorted chocolate-dipped pretzel rods	\$38
s'mores kabobs	\$46
chocolate truffle cups	\$38
cannoli	\$40
lemon bars	\$38
mini fruit tartlets	\$38
chocolate eclairs	\$42
deluxe coffee station	\$6

### PASSED A LA CARTE BEVERAGES

mimosa	\$4 each
sparkling wine	\$4 each
peach bellini	\$6 each
bloody mary	\$6 each

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