



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

24% 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 DESSERTS

please select one for your guests, house-made by the inn at st. john's pastry chef:

- pomegranate champagne sorbetto**, crisp cookie
- white chocolate raspberry gelato**, raspberry coulis, fresh berries *gf*
- salted caramel mousse**, praline brittle *gf*
- house-made vanilla bean gelato**, pirouline chocolate hazelnut wafer

PASSED A LA CARTE BEVERAGES

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

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