

Bridal & Baby Showers

AT THE INN AT ST. JOHN'S



PLATED LUNCHEON SHOWER PACKAGE

LUNCHEON ENTRÉES

all luncheon entrees are served with our house salad or cup of vegetable minestrone or tomato basil soup, and fresh baked rolls.

chicken picatta buttermilk mashed potato, baby carrots, grilled artichokes, crisp capers, lemon thyme velouté	\$25
herb-roasted prawns (3) * potato anna, grilled asparagus, micro cilantro, citrus-tequila glaze	\$26
pan-seared crab cakes (2) * asparagus-boursin crêpe, five-grain pilaf, red pepper aioli	\$26
honey-glazed salmon vegetable quinoa, roasted baby vegetables, lavender honey	\$ 26
gluten-free gnocchi wilted kale, roasted garlic, asparagus tips, blistered heirloom tomatoes, vodka pomodoro sauce, parmesan reggiano add garlic sautéed shrimp (add \$3.50)	\$23

LUNCHEON ENTRÉE SALADS

all luncheon salads are served with a cup of vegetable minestrone or tomato basil soup and fresh baked rolls. accompanied by your choice of grilled chicken breast or grilled salmon.

martha's vineyard salad mixed baby greens, raspberries, candied pinenuts, apples, bleu cheese crumbles, grilled red onion, raspberry vinaigrette	\$22
hand-tossed romaine caesar salad garlic-herb ciabatta crostini, shaved parmesan, house-made caesar dressing,	\$22
baby spinach salad baby spinach, mandarin oranges, strawberries, banana bread croutons, red onion, toasted pecans, coconut-lime vinaigrette	\$24
fattoush salad baby romaine, tomato, bermuda onion, cucumbers, sumac vinaigrette, roasted red pepper hummus, mediterranean cous cous, crisp pita	\$24

**ask your event manager/server about menu items that are cooked to order or served raw. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

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.

PLATED LUNCHEON SHOWER PACKAGE

(continued)

SWEET ENDINGS

select one for your guests:

pomegranate champagne sorbetto, crisp cookie

salted caramel mousse, praline brittle gf

house-made vanilla bean gelato, pirouline chocolate hazelnut wafer

we will also cut and serve your special occasion cake free of charge.

BEVERAGES

included in your package are:

assorted juice, coffee and hot tea

the lemonade stand - create your signature lemonade with fresh seasonal fruit and your choice of blueberry, raspberry, strawberry or peach nectars

SHOWER ENHANCEMENTS

by the dozen

petit fours	\$39
macaroons	\$39
cheesecake lollipops	\$42
chocolate-dipped strawberries	\$38
assorted chocolate-dipped pretzel rods	\$36
s'mores kabobs	\$42
chocolate truffle cups	\$36
cannoli	\$38
lemon bars	\$36
mini fruit tartlets	\$36
chocolate eclairs	\$39

deluxe coffee station \$5

passed a la carte beverages *(each)*

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

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