

amber room lunch shower package



3's Lunch Shower Buffet package is designed to make your planning easier, and includes the following:

Package 1 \$29/pp

- Buffet lunch listed below
- 3 hour room rental

Package 2 \$37/pp

- Buffet lunch listed below
- Bellinis, mimosas, or champagne upon arrival
- 3 hour room rental

Package 3 \$40/pp

- Buffet lunch listed below
- Bellinis, mimosas, or champagne upon arrival
- Custom shower cake
- 3 hour room rental

The Amber Room Lunch Shower Buffet is an elegant presentation of traditional and specialty dishes, and includes the following:

salads – select 2

caesar salad romaine lettuce, shaved pecorino romano cheese and house-made dressing

mixed greens salad roma tomatoes, onions, crumbled blue cheese, balsamic vinaigrette

garden tomatoes, carrots, cucumbers, sourdough croutons, creamy parmesan-peppercorn dressing

chopped greek olives, chick peas, tomatoes, cucumbers, feta cheese, citrus oregano vinaigrette

specialties – select 2

chicken marsala lightly sautéed chicken breast, julienne shiitake mushrooms, sopresetta, marsala reduction

chicken piccata pan-seared chicken breast, white wine lemon reduction, capers

stuffed new england chicken breast cape cod cranberry and cornbread stuffed chicken breasts with creamy chicken gravy

chicken cavatelle pasta sautéed chicken, spinach, portobello mushrooms, and garlic with cavatelle tossed in white wine, chicken broth, pecorino romano cheese

pasta primavera seasonal julienne vegetables and penne pasta tossed in a pecorino romano cheese sauce

vegetable pasta mushrooms, spinach, broccoli, eggplant, grilled zucchini and summer squash tossed in house-made marinara sauce with rigatoni and fresh mozzarella

beef tenderloin marsala tender filet mignon medallions, sweet capicola, mushroom marsala sauce

traditional new england baked scrod fresh atlantic cod, buttery bread crumbs and baked

miso sake glazed salmon seared fresh atlantic salmon, carrots, baby bok choy

All specialties include chef's choice of a starch and seasonal vegetable

dessert station – select 1

sweet tastes (served with tea and coffee)

house-made pastries 3's pastry chef presents an elaborate assortment of pastries and signature desserts (10 pp)

chocolate fondue your guests will enjoy dipping their favorite fruits, pretzels and pastries in the decadent chocolate (8 pp)

cupcake tower (3 per cupcake)

** Gluten free menu options can be made available upon request*

Prices do not include gratuity, 4% administrative fee, 7% state and local tax, and \$2pp room fee