

# Bridal Shower Menu

## Starters

### CHEESE & CRACKERS

Display of imported & domestic cheeses w/ a variety of crackers. \$25/serves 15

### SPINACH & ARTICHOKE DIP

Sauteed fresh spinach & artichoke with garlic & Parmesan. Served with a toasted baquette. \$38/serves 15

### DEVILED EGGS

Traditional favorite with seasoned yolk filling, made in house. \$10/24 egg halves

### ROMA & MOZZARELLA BRUSCHETTA

Ripe roma tomatoes & fresh mozzarella cheese baked on crispy bread. \$15/per 20 bruschetta

## Lite Bites

### COCONUT SHRIMP

Coconut breaded shrimp with a tangy mango chutney. \$32/20 shrimp

### MINI CHILI RELLANOS

Chili & cheese stuffed wontons, served with sour cream & salsa. \$15/per 20

### SCALLOP RUMAKI

Bacon wrapped marinated sea scallops with a green onion soy dip. \$15/per 10 scallops

### SOUP & SANDWICH

Two soups and a variety of sandwiches. Choose from two breads (wheat, marble, rye, white or croissant) made for a variety of sandwiches including ham & Swiss, turkey & cheese, chicken salad, tuna salad, or egg salad; \$7/per person

## Salads

### CAPRESE SALAD

All fresh ingredients make this beautiful platter of red roma tomatoes, fresh mozzarella, & whole basil leaves on artisan French baquette bread with giants green olives. \$28/serves 15

### BABY SPINACH & STRAWBERRY SALAD

Baby spinach, fresh sliced strawberries, walnuts & red onion tossed with choice of raspberry vinaigrette, balsamic vinaigrette, or fresh squeezed lemon. \$30/serves 15

### FRUIT TRAY

Fresh, seasonal fruit with poppyseed dip. \$28/serves 15

### WHIPPED FRUIT SALAD

Light and cool salad of fresh fruit and coconut tossed with whipped cream. \$15/serves 15

### SWEET TRAY

Variety of homemade brownies & soft cookies fresh from the oven. \$28/serves 15

## Something Sweet

### COFFEE

\$24.95/approx. 30 cups

### PUNCH, NON-ALCOHOLIC

\$12/per 15 ppl.

### SPIKED PUNCH

\$30/per 15 ppl.

### BOTTLED WATER

\$2.00/each (charged based on consumption)

### BOTTLED OR CANNED SODAS

\$2.00/each, bottled (charged based on consumption)  
\$1.25/each, canned (charged based on consumption)

## Beverages

### CHAMPAGNE BAR

Champagne by the bottle with strawberries, orange juice & cranberry juice. \$14 & up/per bottle.

## Reservations & Information

SARA FERKUL

sara.ferkul@giantsridge.com

218.865.30677 or

800.688.7669, ext. 3067

