

SHOWER PACKAGE

Includes: Four Hour Party
Four Course Seated Luncheon
Unlimited Champagne Punch
Unlimited Soda
Wishing Well & Umbrella
Choice of Colored Linen

FIRST COURSE

Baked Clams or
Stuffed Mushrooms

SECOND COURSE

Tossed Garden Salad with
Vinaigrette Dressing

THIRD COURSE

Sliced London Broil, Mushroom Sauce
Rigatoni a la Vodka
Chicken Francaise
Broiled Salmon

*All entrees served with fresh seasonal
vegetables and oven roasted potatoes*

FOURTH COURSE

Occasion Cake
Fresh Brewed Coffee & Tea

**\$44.95 per person plus
tax and gratuities**

Balloon Centerpieces Available
\$19.95 per table

Bar Options:

CONSUMPTION

A running bar tab for all beverages consumed,
with a prior deposit

SODA

Unlimited fountain soda for
three hours
\$8 per person

WINE, BEER, & SODA

Unlimited Cabernet Sauvignon, Merlot, Pinot
Grigio, Chardonnay, White Zinfandel,
Budweiser, Coors Light, and fountain soda for
three hours
\$25 per person

OPEN BAR

Unlimited house liquors, house wines, domestic
beer, & fountain soda for three hours
\$36 per person

Notes:

DAVENPORTS

PRIVATE DINING

70 MAIN STREET

MINEOLA, NEW YORK

516-248-8300

DINNER ONE

*BUTLER STYLE PASSED
HORS D'OEURVES

Assorted hot and chilled mini delectable
appetizers passed for one hour
***\$12.50 additional per person**

**FIRST COURSE

Baked Clams, Stuffed Mushrooms, or
Melon with Prosciutto
****\$10.50 additional per person**

SECOND COURSE

Tossed Salad with Vinaigrette Dressing

THIRD COURSE

Sliced London Broil, Mushroom Sauce
Rigatoni a la Vodka
Chicken Francaise
Oven Roasted Salmon

*All entrees served with fresh seasonal
vegetables and oven roasted potatoes*

FOURTH COURSE

Occasion Cake or Rolling Dessert Cart
Fresh Brewed Coffee & Tea

**\$41.95 per person plus
tax and gratuities**

DINNER TWO

*BUTLER STYLE PASSED
HORS D'OEURVES

Assorted hot and chilled mini delectable
appetizers passed for one hour
***\$12.50 additional per person**

** FIRST COURSE

Baby Shrimp in Garlic Sauce, Crispy
Calamari, Rigatoni a la Vodka
****\$13.00 additional per person**

SECOND COURSE

Caesar Salad

THIRD COURSE

Sirloin Steak
Shrimp Scampi
Chicken Francaise
Seafood Stuffed Tilapia

*All entrees served with fresh seasonal
vegetables and oven roasted potatoes*

FOURTH COURSE

Occasion Cake or Rolling Dessert Cart
Fresh Brewed Coffee & Tea

**\$44.95 per person plus
tax and gratuities**

DINNER THREE

*BUTLER STYLE PASSED
HORS D'OEUVRES

Assorted hot and chilled mini delectable
appetizers passed for one hour
***\$12.50 additional per person**

**FIRST COURSE

Shrimp Cocktail, Crispy Calamari,
Portobello Mushroom
****\$15.50 additional per person**

SECOND COURSE

Tricolor Salad

THIRD COURSE

Surf & Turf: *Filet Mignon & Lobster Tail*
Roast Prime Rib
Chicken Marsala
Broiled Salmon

*All entrees served with fresh seasonal
vegetables and oven roasted potatoes*

FOURTH COURSE

Occasion Cake or Rolling Dessert Cart
Fresh Brewed Coffee & Tea

**\$59.95 per person plus
tax and gratuities**