Shower Package

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

FIRST COURSE
Baked Clams or
Stuffed Mushrooms

SECOND COURSE
Tossed Garden Salad with
Vinaigrette Dressing

THIRD COURSE
Sliced Flank Steakl, 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

$53.95 per person plus tax and gratuities

Bar Options

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

SODA
Unlimited fountain soda for three hours
$10 per person

WINE, BEER, & SODA
Unlimited Cabernet Sauvignon, Pinot Noir, Merlot, Pinot Grigio, Chardonnay, Sauvignon Blanc, Budweiser, Coors Light, and fountain soda for three hours
$28.00 per person

OPEN BAR
Unlimited house liquors, house wines, domestic beer, & fountain soda for three hours
$40.00 per person

Notes:

DAVENPORTS

Private Dining

70 Main Street, Mineola

516-248-8300

DINNER ONE

*BUTLER STYLE PASSED
HORS D'OEURVES
Assorted hot and chilled mini delectable
appetizers passed for one hour
$15.50 additional per person

**FIRST COURSE
Baked Clams, Stuffed Mushrooms, or
Melon with Prosciutto
****$11.50 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

**$48.95 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
$15.50 additional per person

** FIRST COURSE
Baby Shrimp in Garlic Sauce, Crispy
Calamari, Rigatoni a la Vodka
****$14.50 additional per person***

SECOND COURSE
Caesar Salad

THIRD COURSE
Sirloin Steak
Shrimp Scampi
Chicken Francaise
Davenport's Own Pork
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

**$52.95 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
$15.50 additional per person

**FIRST COURSE
Shrimp Cocktail, Crispy Calamari,
Portobello Mushroom
****$18.50 additional per person***

SECOND COURSE
Tricolor Salad

THIRD COURSE
Surf & Turf: *Filet Mignon & Lobster Tail*
Roast Prime Rib
Chicken Marsala
Davenports Own Port
Oven Roasted Salmon Salmon

All entrees served with fresh seasonal vegetables and oven roasted potatoes

FOURTH COURSE
Occasion Cake or Rolling Dessert Cart
Fresh Brewed Coffee & Tea

**$69.95 per person plus
*tax and gratuities***