





Shower Package

CATERING BY LOCAL ONE STATION



BREAKFAST, BRUNCHES, & LUNCHEONS

Whether it's celebrating an engagement or welcoming new life into the world, we have a variety of buffet menus that compliment shower gatherings.

ALL PACKAGE PRICING LISTED INCLUDES:

- 4 Hour Package

- Tables, Chairs, Ivory & Dusty Rose Linens

- Unlimited Non-Alcoholic Fruit Punch, Coffee, Tea, & Iced Tea

- Votive Candles

BRUNCH TIME MENU

\$28 per person

HIGH TEA MENU

\$25 per person

LUNCHEON MENU

\$29 per person









Brunch Menu

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\$28 PER PERSON

Served with fruit punch, freshly brewed coffee, hot tea, & iced tea

Bourbon Glazed Chicken Breast
Smoked Gouda Mac & Cheese
Scrambled Eggs w/ Cheddar Cheese
Bacon & Sausage Links
Seasonal Local Vegetables
Potatoes O'Brien

CHOICE OF:

Cinnamon French Toast or Belgium Waffles w/ Warm Syrup & Fruit Compote

Freshly Baked Rolls & Muffins Seasonal Fresh Fruit Fruit Preserves, & Butter

Chef's Selection of Petit Sweet Bites









High Tea Menu

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\$25 PER PERSON

Served with orange juice, freshly brewed coffee & decaf, assorted hot teas

COMBINATION OF 4 FINGER SANDWICHES:

New England Bay Shrimp Roll Sandwich
Avocado Toast on Whole Grain
Watercress Egg Sandwich
Applewood Smoked Chicken Salad Croissant
Smoked Salmon on Chive Crostini
Roasted Turkey & Munster on Brioche Bun
Prosciutto & Provolone w/ Garlic Aioli
Wagyu Sirloin & Red Onion Jam Ciabatta
Scones w/ Devonshire Cream & Preserves
Grilled Portobello & Red Pepper Foccaica

CHOICE OF SALAD:

Cobb Salad Classic Caesar Salad

CHOICE OF 3 DESSERTS:

Chocolate Eclair Crème Puffs
Raspberry Lemon Bars
Chocolate Brownies
Petit Carrot Cake
Strawberry Fruit Torte
Berry Cheesecake

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Luncheon Menu

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\$29 PER PERSON

Served with fruit punch, freshly brewed coffee & decaf, hot tea, & iced tea

Tour of Italy Buffet

Freshly Baked Rolls
Cream of Chicken Soup
Cobb Salad

egg, bacon, cheddar, cherry tomato, english cucumber, buttermilk ranch dressing

Bruschetta Grilled Breast of Chicken

roma tomato, fresh basil, mozzarella, balsamic reduction

Farfalle a la Vodka

housemade tomato basil vodka sauce, parmesan reggiano

Roasted Local Vegetable Medley

Chocolate & Vanilla Creme Puffs









Optional Items

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STATIONARY DISPLAYS:

(serves 25-30)

Fresh Seasonal Fruit Platter \$205

Fresh Vegetable Crudites w/ Ranch Dip \$125

> Domestic Charcuterie Board \$215

> Imported Charcuterie Board \$310

BEVERAGES:

Assorted Soda & Bottled Water
\$3 each

Bottle of Table Champagne or Wine
\$28 each

Spiked Punch Bowl (serves 50)
\$100

CAKE CUTTING FEE:

Cake must be provided by a bakery \$100

Other items are available upon request at an additional cost.

