

HOTEL BAKER

Shower Package

Packages include assorted rolls and butter, chef's selection of fresh seasonal vegetables and garniture, Colombian coffee and Tazo teas

Option A - Salad or Soup and Entrée

Salad OR Soup

(select one)

Hearts of Romaine
Crispy romaine, grape tomatoes and julienne
carrots with seasoned croutons, creamy
roasted garlic dressing

Farm Fresh Field Greens
Fresh field greens with marinated artichoke
hearts, vine-ripened tomatoes, cucumber,
herb vinaigrette dressing

Loaded Baked Potato
Chicken Tortilla Soup
Tortilla, queso fresco, cilantro and corn
Light Roasted Tomato Bisque
With cheddar crostini
Roasted Butternut Squash
With prosciutto and corn

Entrée
(select one)

Pretzel Crusted Chicken Breast
Honey mustard cream, crushed yukon gold potatoes
\$39.00

Mojito Glazed Pork Tenderloin
Spiced sweet potatoes, candied pecans, natural reduction
\$39.00

Organic Chicken Florentine Crepes
Poached chicken breast with baby spinach, sun-dried tomatoes and fontina cheese wrapped
in a thin pancake with a duo of roasted red and yellow pepper sauces
\$39.00

Oversized Flakey Croissant Filled with Maryland Crab Salad
\$37.00

Jumbo Shrimp Scampi
Tagliatelle pasta, lemon caper butter, oil cured tomatoes
\$40.00

Option B - Soup and Salad

Soup

(select one from choices listed above)

Salad as an Entrée
(select one)

California Cobb
Chicken, applewood smoked bacon, avocado, blue cheese, egg, tomatoes, spring lettuces,
blue cheese dressing
\$29.00

Pacific Rim Salad
Grilled chicken, napa cabbage, almonds, sesame, wonton crisps, enoki mushrooms,
east asian vegetables, rice wine-ginger vinaigrette
\$27.00

Mediterranean Rim
Barrel aged feta, chicken, lavash, olives, pine nuts, artichokes, cucumber, tomato,
cumin hummus tahini vinaigrette
\$27.00

Dessert

Customized shower sheet cake OR plated dessert

Two Hour Beverage Service

house wines, champagne, mimosas, assorted juices and soft drinks
\$12.00 per person