

The Shelburne Buffet

(Minimum of 50 guests)

\$29.00 per person

Carving Station of Roast Prime Ribs of Beef and Baked Virginia Ham

First course Plated Garden Salad with choice of Dressings

Plus one selection from each of the following categories:

Appetizers

*Gourmet Chicken Wings or Fingers
Buffalo (Hot) Chicken Wings or Fingers
Maryland Crab Cakes w/ Dijon Sauce
Vegetable Spring Rolls
Baked Stuffed Mushroom Caps*

Cold Platters

(select two of the following choices)

*Seafood Salad
Antipasto Platter
Chantilly Fruit Salad
Fresh Watermelon Basket
Assorted Cold Cut Platter
Red Bliss Potato Salad*

Italian

*Penne with Proscuitto & Fresh Spinach
Lasagna with Sweet Sausage
Eggplant Parmesan
Baked Stuffed Shells*

Vegetables

*Maple Glazed Carrots
Green Beans au Gratin
Butternut Squash
Mixed Zucchini and Summer Squash*

Potatoes / Rice

*Roasted Red Potatoes
Yukon Gold Mashed Potatoes
Wild Rice Pilaf
Baked-Stuffed Potato*

Desserts

(select two of the following choices)

*Brownie Mousse
Cheesecake Parfait
Carrot Cake
Black Forest Cake*

An additional \$2.00 per person per choice:

Poultry

*Chicken Cordon Bleu w/White Wine Sauce
Turkey Mornay with Fresh Asparagus
Chicken and Vegetable Sesame Stir-Fry*

Pork / Veal

*Roast Pork Florentine (Spinach)
Honey-Glazed Pork Loin with Baked Apples*

Seafood

*Baked Haddock with Crabmeat Newburg
Fresh Salmon with Dill Cream Sauce
Seafood Alfredo
Scallops Scampi*

A 9% meal tax and an 18% gratuity will be added to each dinner. A minimum attendance guarantee is required one week prior to reception.