

The Shelburne Buffet

(Minimum of 50 guests)

\$28.00 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
Shrimp and Vegetable Egg Rolls
Baked Stuffed Mushroom Caps*

Cold Platters

(select two of the following choices)

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

Italian

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

Vegetables

*Maple Glazed Carrots
Broccoli au Gratin
Butternut Squash
Mixed Stir-Fry Vegetables*

Potatoes / Rice

*Cajun-Roasted Potatoes
Red Bliss Mashed Potatoes
Pork Fried Rice
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 in Puff Pastry
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 Peppercorn 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.