

# **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  
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*

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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.