# The Shelburne Buffet

(Minimum of 50 guests) \$36.00 per person

Carving Station of Roast Prime Ribs of Beef Au Jus and Baked Virginia Ham First course Plated Garden Salad with choice of dressings

Includes one selection from each of the following categories:

## **Appetizers**

Gourmet Chicken Wings Buffalo (Hot) Chicken Wings Maryland Crab Cakes w/ Chipotle Aioli 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 Prosciutto & Fresh Spinach Lasagna with Sweet Sausage Eggplant Parmesan Baked Stuffed Shells

# <u>Vegetables</u>

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 w/ Gravy and Stuffing Chicken and Vegetable Sesame Stir-Fry

## Pork / Veal

Roast Pork Florentine (Spinach) Honey Pork Loin with Apple/Cranberry Glaze

#### Seafood

Baked Haddock with Crabmeat Newburg Fresh Salmon with Dill Cream Sauce Seafood Alfredo Shrimp alla Rosa

A minimum attendance guarantee is required one week prior to reception. 8.5% NH Meal tax and an 20% gratuity will be added to above prices Prices are effective January 1, 2023, and subject to change