
BUFFET-STYLE MENU

PRIVATE EVENTS ONLY | MIN. 30 GUESTS

BUFFET IS REPLENISHED FOR TWO HOURS • \$10 ADDITIONAL PER PERSON PER HOUR

SHAW'S GRAND BUFFET

35 per guest

PARMESAN-CRUSTED HADDOCK OR TODAY'S CATCH

SMOKED SALMON (add 5/guest)

CHEESE PLATTER (add 9/guest)

RAW VEGETABLE PLATTER (add 8/guest)

FRENCH FRIED SHRIMP

SUSHI ROLLS (choose two - ask for today's selections)

AU GRATIN POTATOES

MARYLAND STYLE MINI CRAB CAKES

STEAMED ALASKAN KING CRAB (add 25/guest)

SEASONAL VEGETABLE

CAESAR SALAD

THE CARVERY

28 per guest | must be accompanied by grand buffet

ROASTED BEEF TENDERLOIN

HERB-ROASTED TURKEY

RAW BAR

35 per guest | must be accompanied by grand buffet

OYSTERS ON THE HALF SHELL

CHILLED ALASKAN KING CRAB BITES (add 25/guest)

COCKTAIL SHRIMP

SMOKED SALMON

STONE CRAB CLAWS (MP)

SWEETS TABLE

20 per guest

ASSORTED MINI DESSERTS INCLUDING:

**CRÉME BRÛLÉE • KEY LIME PIE • RASPBERRY PIE • CHOCOLATE LAYER CAKE
HOMEMADE COOKIES • CAKE POPS • SEASONAL DESSERT • COFFEE SERVICE**

ENJOY ALL FOUR STATION • 90 PER GUEST
