

~ Brunch Buffet ~

The Brunch Buffet is Served No Later Than 11:30 AM

The Brunch Buffet

An Assortment of Chilled Juices
Sliced Fresh Fruit Display
Breakfast Potatoes OR Southern Style Grits
Virginia Baked Ham or Link Sausage
Farm Fresh Scrambled Eggs
Assorted Breakfast Pastries with
Sweet Cream Butter and Fruit Preserves
Select Garden Green Salad with two Dressings
Chicken Basilico
Catch of the Day
Fresh Seasonal Vegetable Medley
Rice Pilaf
Dinner Rolls with Sweet Cream Butter
Assortment of French Pastries and Chocolate Covered Strawberries
Selection of Freshly Brewed Regular and
Decaffeinated Coffee and Specialty Teas

Embellishments

(Attendant Charge \$65.00)

Chef Attended Omelet Station - \$3.95 per person
Chef Carved Ham, Turkey Breast or Roast Beef - \$4.95 per person

Minimum of Fifty (50) Guests Required

If Number of Guests Drops Below the Minimum of 50 guests
an additional \$8.95 will be added Per Person

All prices are subject to our customary 21% service charge and applicable taxes.
www.shellisland.com

The Hors d'Oeuvres Reception

Heavy Hor d'Oeuvres Reception

Hors d' Oeuvres Package Includes the Following
Displays and Stations

International Cheese Display

International and Domestic Cheeses
Garnished with Seasonal Berries
Served with Assorted Crackers

Vegetable Crudite

Garden Fresh Seasonal Vegetables
Served with an
Assortment of Classic Dips

Carving Station

(Choice of One)

Top Round Beef Au Jus
Roasted Turkey
Honey Cured Baked Ham
Tenderloin of Beef (Additional \$4 per Person)

Pasta Station

(Choice of Two Pastas and Two Sauces)

Ravioli with Cheese
Tri Colored Farfalle Pasta
Penne Pasta with Julienne Vegetables
Sauces Include: Vodka, Marinara, Alfredo, and
Clam

Sweet Display

A Delightful Assortment of Miniature French
Pastries and Chocolate Covered Strawberries

In Addition to the Above Assortment

Please select five Hors d'oeuvres

Roma Tomato Bruschetta on Grilled French Bread
Cucumbers Stuffed with Shrimp Mousse
Asparagus Spears wrapped in Prosciutto
Spanakopita (Phyllo stuffed with Feta & Spinach)
Franks Wrapped in Puff Pastry
Assorted Canapes
Buffalo Chicken Wings with Bleu Cheese Dressing
Petite Chicken OR Vegetable Quesadillas
Parmesan Artichoke Hearts
Swedish or BBQ Meatballs

Assorted Petite Quiche
Mini-Stuffed Potato Skins with Chive Sour Cream
Mozzarella Sticks with Marinara Sauce
Coconut Chicken
Stuffed Mushroom Caps with Crabmeat
Southwestern Black Bean Egg Rolls
Miniature Crab Cakes
Individual Brie en Croute with Raspberry Sauce
Chicken Kabob with Teriyaki Sauce
Beef Hibachi

Includes Iced Tea, Freshly Brewed Coffee, and Fruit Punch Fountain

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Dinner Buffets

Dinner Buffet Selections

(Please make two OR three entrée selections)

Chicken Basilico
Chicken Parmesan
Roast Sirloin of Beef with Sauce Bordelaise
Tri-Colored Tortellini Alfredo
Cheese Stuffed Shells
Seafood Newburg

Marinated Flank Steak
Roast Pork Loin with Balsamic Demi-Glace
Chicken Christie
Honey Glazed Ham
Tilapia Florentine with Key Lime Cream Sauce
Island Salmon

The Above Buffet Dinners Also Include:

Vegetable Crudités with Assorted Dipping Sauce
International and Domestic Cheese Display
Mixed Garden Greens Salad served with Assorted Dressings
Chef's Selection of Starch
Chef's Selection of Fresh Vegetables
Warm Rolls and Sweet Cream Butter
Miniature French Pastries and Chocolate Covered Strawberries
Iced Tea, Freshly Brewed Coffee and Fruit Punch Fountain

Minimum of 50 Guests

(An Additional \$8.95 Per Person Will Apply
if Number of Guests Falls Below Minimum)

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Traditional Sit Down Dinner

All Dinners Include International Cheese Display, Hor d'Oeuvres Selection, Salad, Fresh Rolls and Butter, Chef's Choice of Accompaniments, Freshly Brewed Coffee, Iced Tea & Fruit Punch Fountain

Hor d'Oeuvres Course

(A Selection of Three Hot OR Cold Displays to be Served During the First Hour)

Roma Tomato Bruschetta
Spanakopita
Franks Wrapped in Puff Pastry
Assorted Canapes
Petite Chicken or Vegetable Quesadillas
Miniature Crab Cakes
Southwest Black Bean Spring Rolls

BBQ Meatballs
Parmesan Artichoke Hearts
Individual Beef Wellington with Sauce Porcini
Mozzarella Sticks
Chicken Satay with Peanut Sauce
Stuffed Mushroom Caps with Crabmeat
Chicken Kabobs with Teriyaki Sauce

Salad Course

(A Selection of One Salad Included with Dinner)

Garden Salad

Mixed Seasonal Greens Tossed with Tomatoes,
Cucumbers and Carrots
Served with House Dressing

Traditional Caesar Salad

Crispy Romaine Lettuce Tossed with Caesar Dressing
Sprinkled with Parmesan Cheese
and Topped with Herb Croutons

Entrée Course

Prime Rib

A Delicious Cut of Meat Served
with an Au Jus sauce

Ahi Tuna

Served with a Pineapple
and Mango Salsa

Chicken Christie

Mushrooms and Julienne Strips of
Ham in a Sherry Cream Sauce

Grilled Filet Mignon

Served with a
Cabernet Demi Glace

Island Salmon

Served with a Fresh Mango and
Pineapple Salsa

Pork Tenderloin

Served with a Balsamic Glace
And Apple Crisps

Steak Diane

Served with Mushrooms and a
Brandy Demi Glace

Stuffed Tilapia

Stuffed with Crabmeat served with
Lemon and Tomato Burre Blanc

Chicken Duxell

Stuffed with Mushrooms and
Shallots Wrapped in Puff Pastry
with a Boursin Cheese Sauce

Design Your Own Duo Plate

A Tempting Alternative to the Classic One Entrée Dinner
Select Two Items from an Entrée Menu to Design a Duo Plate
Offering Your Guests' Dinner Options Without the Work

All prices are subject to our customary 21% service charge and applicable taxes.
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Shell Island Wine Service Selections

Tier One

\$20.00 per bottle

WE ARE PLEASED TO OFFER A SELECTION OF ROBERT MONDAVI
AND SUTTER HOME WINE

Tier Two

\$25.00 per bottle

White Wines

MONTEVINA CHARDONNAY
BLACKSTONE CHARDONNAY
LUMINA PINOT GRIGIO
CLEAN SLATE RIESLING
SANTA RITA SAUVIGNON BLANC

Red Wines

BLACKSTONE MERLOT
MONTEVINA CABERNET SAUVIGNON
PENFOLD'S K HILL SHIRAZ
TRINITY OAKS PINOT NOIR
RUFFINO CHIANTI

Tier Three

\$35.00 per bottle

White Wines

CLOS DU BOIS CHARDONNAY
SIMI CHARDONNAY
ROBERT MONDAVI CHARDONNAY
KENWOOD SAUVIGNON BLANC
ROBERT MONDAVI FUME BLANC

Red Wines

CLOS DU BOIS MERLOT
HOGUE GENESIS MERLOT
KENWOOD CABERNET
SIMI CABERNET SAUVIGNON
ESTANCIA PINOT NOIR RUFFINO CHIANTI

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Beverage Selections

Cocktail Packages

Consumption Bar- Service on a Per Drink Basis

Cash Bar Guests- Purchase Their Own Drinks

Cash bar prices include sales tax.

Premium Brands	\$9.00
Call Brands	\$7.50
House/Well	\$6.00
Domestic Beer	\$3.50
Imported Beer	\$4.00
Wine by the Glass	\$6.00
Soft Drinks	\$2.50
Bottled Water	\$2.50

Beer, Wine and Soda Bar

Unlimited Domestic and Imported Beer, Selection of House Wines and Soda

One Hour - \$10.00 per person, Two Hours - \$14.00 Per Person,

Three Hours - \$18.00 Per Person, Four Hours \$22.00 Per Person

Open Bar Package

Call Brands

One Hour - \$12.00 per person
Two Hours - \$16.00 per person
Three Hours - \$20.00 per person
Four Hours - \$24.00 per person

Premium Brands

One Hour - \$15.00 per person
Two Hours - \$19.00 per person
Three Hours - \$23.00 per person
Four Hours - \$27.00 per person

Stoli, Absolut, Tanqueray, Capt. Morgans,
Malibu, Meyers Dark, Dewars, Jack
Daniels, Makers Mark, Cuervo

Super Premium Brands

One Hour - \$18.00 per person
Two Hours - \$22.00 per person
Three Hours - \$26.00 per person
Four Hours - \$30.00 per person

Grey Goose, Bombay Sapphire, J.W. Black,
Glenlevitt, Gran Marnier, Knob creek,
Patron Silver

Labor Charges: \$75.00 per Bartender

(We reserve the right to staff bartenders accordingly.)

A \$16.95 Corkage Fee will be applied to any bottle of wine or champagne brought into the banquet area

Under 21 Beverages

Unlimited Soda & Juice
\$7.95 per person

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Shell Island Package Pricing

Minimum of 50 people

Menu	Brilliant	Radiant	Princess
BRUNCH BUFFET	\$58.95	\$65.95	\$77.95
HOR D'OEUVRES RECEPTION	\$67.95	\$74.95	\$86.95
2-ENTRÉE DINNER BUFFET	\$62.95	\$69.95	\$81.95
3-ENTRÉE DINNER BUFFET	\$65.95	\$72.95	\$84.95
TRADITIONAL SIT DOWN-CHICKEN	\$67.95	\$74.95	\$86.95
TRADITIONAL SIT DOWN-FISH	\$77.95	\$84.95	\$96.95
TRADITIONAL SIT DOWN-BEEF	\$87.95	\$94.95	\$106.95

*package prices are per head and do not include service charge & tax. Entire package price does not apply to Food & Beverage Minimum.

The Brilliant

Choice of Menu Selection
White Table Linens
Traditional Champagne Toast for All of Your Guests
Cake Cutting & Serving
Beautiful Fresh Floral Centerpieces for Each Guest Table
Custom-Designed Wedding Cake
Wedding Night Honeymoon Suite for Bride & Groom

The Radiant

The "Brilliant" plus:
White Banquet Chair Covers & Sashes
Custom-Designed Ice Carving

The Princess

The Brilliant & Radiant plus:
5-Hour DJ Entertainment
Custom-Designed Wedding Favors

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