

# ~ 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](http://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.

Super Premium Brands	\$9.00
Premium Brands	\$7.00
Call Brands	\$5.50
Cordials	\$7.00
Domestic Beer	\$3.50
Imported Beer	\$4.00
Wine by the Glass	\$5.50
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

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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