## DINNER BUFFET

*All Buffets Require a Minimum of 20 Guests*

### *Sunset Buffet*

Caesar Salad, Baby Little Gem Lettuce, Parmesan Croutons, Anchovy Dressing
Charcuterie Platter with Cured Meats, Artisan Cheeses, Marinated Olives
Panzanella Salad with Vine Ripened Tomatoes, Cucumbers, Olives, Balsamic Vinaigrette
Port Braised Short Ribs with Yukon Gold Mashed Puree and Crispy Onions
Pan Seared Salmon with Farro, Grilled Vegetables
Penne Pasta with Ricotta, Mozzarella, Italian Sausage and Pomodoro
Chef Selection of Assorted Desserts
Regular or Decaffeinated Coffee, Selected Hot Teas
86

### *Beach Barbeque Buffet Dinner*

Grilled Shrimp Cocktail
Field Greens with Buttermilk Ranch, Balsamic, and Lemon Vinaigrette
Cole Slaw
Corn on the Cob, Chipotle Lime Butter
German Potato Salad
Baked Potatoes, Sour Cream, Chives, Bacon, Cheddar Cheese
Watermelon Salad with Avocado, Hearts of Palm Salad
Corn Bread, Biscuits and Assorted Breads
Grilled Tri Tip with Peppercorn Butter
Kielbasa Sausage with Caramelized Onions and Mushrooms
BBQ Chicken ***or*** Simply Grilled with Salt and Pepper
Chefs Dessert Selection
*Chef Attendant fee of $175.00 will apply*
Regular or Decaffeinated Coffee, Selected Hot Teas
90

*Grill Upgrades:*
Filet Mignon or Swordfish 11
½ Maine Lobster Tail with Drawn Butter 15

All Menu Prices are Subject to a 22% Service Charge (18% service charge & 4% administration fee) and Applicable Sales Tax

Shutters®
HOTEL ON THE BEACH

## *Traditional Clam Bake Buffet*

***Shellfish***
Oysters and Clams on the Half Shell
Jumbo Shrimp Cocktail
Maryland Crab Cocktail with Avocado, Lime and Cilantro
* Cold Seafood Bar is Prepared at TWO Pieces of Each Per Person *

***Sauces and Condiments***
Cocktail Sauce
Mignonette Sauce
Caper Remoulade
Horseradish

***Salads***
Traditional Potato Salad
Cole Slaw
Boston Wedge, Blue Cheese, Cherry Tomatoes, Crumbled Bacon, Buttermilk Ranch and Blue Cheese Dressings

***Hot Buffet***
New England Clam Chowder
Roasted Corn in the Husk
Home Fried Potatoes
Roasted Rib of Beef with Sautéed Mushrooms
Grilled Shrimp Scampi with Spiced Sesame Rice
Corn Bread and Biscuits

Desserts
Apple Crisp, Lemon Bars, Coconut Macaroons, and Mini Cobblers
105

Buffet Upgrades:
½ Maine Lobster Tail with Drawn Butter 12
King Crab Legs 90 / lb

Dessert Upgrades:
S'mores 10
Novelty Ice Cream Bars 12

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CASA DEL MAR