



SOUTH SHORE HARBOUR
resort & conference center

**“Sip n Savor”
Ring in the 20’s Celebration**

Reception

7:30pm to 9:30pm

*Imported & Domestic Cheese Display
Marinated Antipasto Display
Domestic & Imported Charcuteries
Table Crackers & Toasted French Bread
Cold Boiled Shrimp with Spicy Cocktail Sauce
Shrimp Marsala with Herb Butter in the Spoon
Wild Mushrooms with Brie Cheese on Toast Round*

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Dinner Buffet

*Seasonal Mixed Greens with Strawberries, Shaved Bermuda Onions, Toasted Pecans,
Cumbled Goat Cheese with a Balsamic Vinaigrette
Pan Seared Natural Chicken Breast with Wild Mushrooms Au Jus
Seafood Pasta with Lobster, Shrimp, and Scallops with a Champagne Saffron Cream Sauce
Winter Vegetable Medley of Asparagus, Baby Carrots, Roasted Mushrooms and Grape Tomatos
Wild Rice Blend with Cranberries, Toasted Almonds and Fresh Herbs
Carved Garlic and Herb Beef Tenderloin with Creamy Horseradish and Au Jus
Pistachio Crusted Rack of Lamb with Mint Jelly
Silver Dollar Rolls and Condiments*

Dessert Display

8:30pm to 10:30pm

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*Assorted French Pastries, Petite Fours, French Macarons & Cake Truffles
Smoked Vanilla Bean Panna Cotta, White and Dark Chocolate Mousse with Berries*

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*Chocolate Dipping Station, Fresh Strawberries
Marshmallows, Cookies, Biscotti's,*

*Coffee Station with
Assorted Flavorings, Shaved Chocolate, Cinnamon Sticks, Whipped Cream*