



Dinner

All Dinners Include:

Fresh Baked Bread and Butter, Peerless Waterfront Blend Coffee, Decaffeinated Coffee and Hot Tea

Starter Options

*Shades Signature Crab Cake
Jumbo Shrimp "Cocktail,"
Truffle, Risotto with Rock Shrimp and
Pecorino Romano Cheese
\$10.00 per guest*

Option One

*Frissee Salad with Crispy Pancetta,
Goat Cheese and Hazelnut Dressing
Lemon and Thyme Chicken Breast
Gratin Potatoes, Green Beans and Shallots
S'Mores Cheesecake
\$68.00 per guest*

Option Two

*Minestrone Soup
Tuscan White Bean and Basil
Stuffed Breast of Chicken
Cappicola and Gruyere Cheese
Mashed Potatoes and Asparagus
Sorbet Trio
\$69.00 per guest*

Option Three

*Hearts of Romaine
Traditional Caesar Dressing, Shaved
Parmesan and Garlic Crouton
Filet of Beef
Four Cheese Risotto and Medley
of Roasted Vegetables
Classic Crème Brulee, Pistachio Biscotti
\$72.00 per guest*

Option Four

*Baby Spinach Salad
Applewood Smoked Bacon, Yukon Gold
Potatoes, Sherry Vinaigrette*

Option Four (cont)

*Grilled Seasonal Fish (seasonal)
Chef's Seasonal Selection of
Vegetable and Starch
New York Cheesecake
\$73.00 per guest*

Option Five

*Baby Arugula Salad
Shaved Parmesan, Pear Tomatoes and
Lemon Vinaigrette
Potato Crusted Salmon
Young Spinach, Chive Crème Fraiche
Cream Puff with Chantilly Cream
\$73.00 per guest*

Option Six

*Wedge Salad
Spicy Toasted Almonds, Pear Tomatoes and
Maytag Bleu Cheese Dressing
Duet of
Chicken Breast and Salmon
Lemon Risotto with Roasted Young Carrots
Dark Chocolate Mousse Cake,
Espresso Sauce
\$77.00 per guest*

Option Seven

*Forest Mushroom Soup
Duet of
Beef Filet and Garlic
Marinated Shrimp
Parmesan Twice Baked Potato with
Grilled Asparagus
Dark Chocolate Mousse Cake,
Espresso Sauce
\$83.00 per guest*



Dinner Continued...

Option Eight

*Boston Wedge Salad
Spicy Toasted Almonds, Pear Tomatoes and
Maytag Bleu Cheese Dressing
Slow Roasted Prime Rib
Au Jus, Creamed Horseradish
Twice Baked Potato
Broccolini
\$76.00 per guest*

Option Nine

*Creamless Roma Tomato and
Cippolini Soup
Duet of
Beef Filet and Crab Cake
Chef's Seasonal Selection of
Vegetable and Starch
Warm Chocolate Pudding Cake,
Vanilla Ice Cream
\$83.00 per guest*

Option Ten

*Rock Shrimp Bisque
Duet of
Beef Filet and Chicken Breast
Chef's Seasonal Selection of Vegetable and Starch
Warm Apple Tart, Caramel Sauce
\$80.00 per guest*

Option Eleven

*Shades House Salad
Roasted Roma Tomatoes, Shaved Red Onions and Sherry Vinaigrette
Duet of
New York Steak and Lobster
Chef's Seasonal Selection of
Vegetable and Starch
Warm Pear Tart with
Vanilla Ice Cream and Raspberries
\$94.00 per guest*



Dinner Buffets

*Two Selections from Land, Sea or Farm \$79.00 per guest
Three Selections from Land, Sea or Farm \$86.00 per guest*

Soup, Salads and Starters

Please Select Three

Tomato Soup with Garlic Croutons

New England Clam Chowder

Roasted Beet Salad

Goat Cheese and Shaved Fennel

Shades House Salad

Roasted Roma Tomatoes, Shaved Red Onion and Sherry Vinaigrette

Tossed Caesar Salad

Sourdough Croutons, Parmesan Cheese and Classic Caesar Dressing

Panzanella Salad

Garden Vegetables and Tomatoes with Fresh Basil and Country Bread

Boston Wedge Salad

Maytag Bleu Cheese Crumbles, Toasted Almonds and Teardrop Tomatoes

Asparagus "Mimosa"

Chopped Egg, Tarragon, Red Onion, Capers and Lemon Vinaigrette

Waterfront Caprese Salad

Seasonal Tomatoes, Fresh Mozzarella, Marinated Red Onions, Basil Leaves and Arugula



Land

Stout Braised Beef Shortribs

Horseradish Mashed Potatoes, Caramelized Pearl Onions

Jack Daniels Marinated Beef Striploin

Corn Succotash with Leeks and Paquillo Peppers

Pan Seared Beef Tenderloin Medallions

Roasted Yukon Gold Potatoes, Forest Mushrooms, Tomato and Cabernet Vinaigrette

Whole Grain Mustard and Herb Crusted Pork Loin

Wild Rice, Crimini Mushrooms, Currants and Scallions

Rosemary Roasted Leg of Lamb

Orzo Pasta and Provençal Vegetables

Sea

Miso Marinated Salmon

Asian Stir Fried Vegetables and Jasmine Rice

Garlic Shrimp

Tomatoes, Lemon and White Wine, Crisp Parmesan Croutons

Grilled Swordfish

Artichokes, Tomatoes and Kalamata Olives

Sautéed Manila Clams

Spanish Chorizo, Dijon Mustard and White Wine

Seasonal White Fish

Bloomfield Farms Spinach with Shallots, Red Peppers and Lemon Butter

Farm

Seared Free Range Chicken Breast

Fine Green Beans with Applewood Smoked Bacon, Dijon and Red Wine Vinegar

Stuffed Chicken Breast

Spinach and Ricotta Cheese, Tomato Cream Sauce with Basil

Oven Roasted Sliced Turkey Breast

Sage and Apple Stuffing, Traditional Pan Gravy

Penne Pasta with Grilled Chicken Sausage

Crimini Mushroom Cream Sauce

Orecchiette Pasta

Farm Vegetables, Olive Oil Barigoule Sauce



Dessert

Please Select Two

Strawberry Shortcake

Chocolate Covered Cream Puffs

Dark Chocolate Mousse Cake

Red Velvet Cake Bites with Cream Cheese Icing

*S'Mores Brownies with Marshmallow Topping
and Crumbed Graham Crackers*

Seasonal Fresh Fruit Tart with Raspberry Sauce

Chocolate Covered Strawberries

Traditional German Chocolate Cake



Specialty Stations

Mangia Mangia

Choice of Three

*Orecchiette with Rock Shrimp,
English Peas, Tomatoes and
Pecorino Romano
Cheese Tortellini with Garden Basil Pesto
Penne with Grilled Vegetables
and Vodka Sauce
Rigatoni with Bolognese Sauce
Fusilli with White Clam Sauce and Pancetta
Pumpkin Ravioli with Sage Butter Sauce
Bread Sticks
\$20.00 per guest*

Baja Break

*Fish Tacos
Cilantro Mayonnaise, Cabbage
and Queso Fresco
Santa Maria Tri Tip Fajitas
Guacamole, Pico De Gallo, Sour Cream,
Shredded Cheese
Corn and Flour Tortillas
Black Beans and Spanish Rice
\$22.00 per guest*

Trio of Sliders

*Turkey Sliders with Spicy Barbecue Sauce
Kobe Beef Sliders with Caramelized Onions
and Smoked Cheddar
Teriyaki Chicken Sliders with Pineapple
Sweet Potato Fries
\$20.00 per guest*

The High Life

*Dom Perignon Champagne
Russian Sevruga or American
Sturgeon Caviar
Chopped Eggs, Red Onions, Chives, Capers,
Sour Cream and Toast Points
Roasted Baby Yukon Gold Potatoes
Market Price*

Shades Signature Crab Cake Station

*Maryland Crab Cakes
Frissee, Citrus Fruits, Avocado and
Cucumber Mango Dressing
Spicy Bell Pepper Dipping Sauce
\$20.00 per guest*

Mac N' Cheese

*Cheddar Mac n' Cheese with Pancetta and
Parmesan Crust
Elbow Macaroni with Gorgonzola, Broccoli
and Red Bell Pepper
Truffle Mac n' Cheese with Roasted
Mushrooms
Garlic Ciabatta
\$18.00 per guest*

Bonzai Station

One Week Advance Notice Required

*Made to Order Assorted Sushi, California
Rolls and Hand Rolls
Minimum 25 guests
Sushi Chef Attendant \$250.00 for two hours
\$23.00 per guest*

Berry Shortcake Station

*Lemon Almond Pound Cake,
Assorted Berries,
Whipped Cream and Chocolate Sauce
\$17.00 per guest*



The Carvery

Slow Roasted Prime Rib

Au Jus, Creamy Horseradish, Crusty Rolls

Serves 30

\$400.00

Basil Roasted Sirloin

Garlic Ciabatta, Roasted Garlic and Tomato Spread

Serves 20

\$300.00

Steamship Round

Au Jus, Creamy Horseradish, Crusty Rolls

Serves 150

\$750.00

Diestel Farms Organic Turkey

Sage and Sourdough Stuffing, Cranberry Relish and Gravy

Serves 30

\$250.00

Kurobuta Pork Loin

Roasted with Whole Grain Mustard and Thyme

Romesco Sauce

Serves 20

\$275.00

Maple Glazed Virginia Ham

Assorted Mustards and Cornbread

Serves 50

\$225.00

Carver \$125.00



Display Pieces

Oven Roasted Vegetable Display

Zucchini, Eggplant, Asparagus,
Young Carrots, Tomatoes and
Balsamic Glazed Onions
(Serves 50)
\$375.00 per display

Artisan Cheese Selection

Selection of Artisan Cheeses
Served with Lavash and Baguettes
Thyme Honey, Dried Fruits and Pistachios
(Serves 50)
\$420.00

Crudité

Fresh Garden Vegetables of Broccoli,
Cauliflower, Tear Drop Tomatoes
Mushrooms, Jicama, Peppers, Carrots and
Celery
Served with House Dipping Sauce
(Serves 50)
\$365.00 per display

Sliced Fresh Fruit Display

Assorted Melons and Seasonal Berries
Served with Banana Nut Bread
(Serves 50)
\$340.00 per display

Artisan Breads and Spreads

Plain and Roasted Red Pepper Hummus,
Olive Tapenade,
Pita and Rustic Breads
(Serves 30)
\$275.00 per display

Smoked Salmon Side

Mini Bagels, Cream Cheese,
Red Onion and Capers
(Serves 30)
\$280.00 per display

Stuffed Baked Brie En Croute

Sun Dried Tomatoes, Pine Nuts and Pesto
(Serves 50)
\$300.00 per display

Fresh Fruit Cascade

Carved Melons Flowing with Fruit
Brochettes
Served with Banana Nut Bread
(Serves 50)
\$415.00 per display

New England Seaside

Iced Shrimp, Oysters and King Crab Legs
Limit 6 pieces per person
(Serves 50)
\$675.00 per display

Sevruga Caviar

Based on Availability
\$40.00 per ounce

Custom Ice Sculpture

\$450.00 per display

Antipasto Platter

Imported Meats and Cheeses,
Marinated Mushrooms,
Artichoke Salad and Kalamata Olives
Served with Bread Sticks
(Serves 50)
\$465.00 per display

Warm Parmesan Artichoke Fondue

With Diced Garlic Ciabatta and
Pico de Gallo with Fresh Mango Dip
Fresh Tortilla Chips and
Tex Mex Vegetable Strips
(Serves 50)
\$275.00 per display



Cold Hors D'Oeuvres

Grilled Portobello

Basil Pesto on Crouton

\$5.00 per piece

Beef and Asparagus Roulades

\$5.00 per piece

Prosciutto Wrapped Melon

\$5.00 per piece

Red Flame Grapes

Wrapped in Goat and Cream Cheese Rolled in Toasted Pecans

\$5.00 per piece

Ahi Poke

With Sesame and Scallions

\$5.75 per piece

Caprese Skewer

Buffalo Mozzarella, Bell Peppers, Green Onions, Kalamata Olives, Basil

\$5.00 per piece

Antipasto Skewer

Buffalo Mozzarella, Cured Meats, Scallions and Kalamata Olives

\$5.25 per piece

Spicy Beef

On Roquefort Cookie with Bell Pepper Aioli

\$5.25 per piece

Spicy Crab Salad

In a Tortilla Cup

\$5.50 per piece

Apple Walnut Salad

With Roquefort on Endive

\$5.00 per piece

Lobster, Avocado and Mango Salad

On a Spoon

\$5.75 per piece

Ginger Shrimp

With Lemon and Fennel in Won Ton Cup

\$5.75 per piece

Prosciutto Wrapped Grissini

\$5.00 per piece

Baba Ganoush Crouton

\$5.00 per piece

Smoked Salmon Tartar

In a Cucumber Cup

\$5.50 per piece

Spiced Deviled Eggs

Smoked Paprika and Bacon Crumbles

\$5.00 per piece



Hot Hors D'Oeuvres

Curry Chicken Satay
With Spicy Peanut Sauce
\$5.50 per piece

Coconut Shrimp
With Spicy Mango Sauce
\$5.75 per piece

Herb Crusted Lamb Chops
\$6.75 per piece

Crab Cake
With Bell Pepper Aioli
\$6.25 per piece

Barbecue Shrimp Skewer
With Ranch Dipping Sauce
\$6.00 per piece

Spicy Lamb Skewers
With Cilantro Yogurt
\$5.75 per piece

Mini Grilled Cheese Sandwiches
Tillamook Cheddar and Tomato Soup Dipping Sauce
\$5.00 per piece

Mini Yukon Gold Potatoes
Caviar, Crème Fraiche and Chives
\$6.25 per piece

Forest Mushroom and Chicken Ragout
On Garlic Ciabatta
\$5.00 per piece

Parmesan Stuffed Manila Clam
\$5.50 per piece

Teriyaki Beef Skewers
With Scallions
\$5.25 per piece

Spinach and Feta Phyllo Purses
\$4.75 per piece

Quesadilla Pinwheels
Goat Cheese and Bell Peppers
\$5.00 per piece

Butternut Squash Soup Shooter
\$5.00 per piece

Roasted Vegetable Empanada
\$5.00 per piece