

Our Executive Chef, Pam Levasseur, provides a variety of culinary creations to compliment any atmosphere from casual to formal. You can rest assured that Shattuck's in-house catering staff will serve your guests in a friendly, professional and unobtrusive manner, whether you choose our buffet style menu or sit-down full service dinner. We have provided selections here for both our buffet and served menus and will be pleased to honor special food requests on an individual basis. Feel free to discuss your options and your individual preferences with our Wedding/Function Coordinator.

Dinners Include

Choice of Three Hors D'oeuvres
Garden Salad & Dinner Rolls
Choice of Two Entrée Selections
Choice of Two Side Dishes
Iced Water & Coffee



Hors D'oeuvres

Seasonal Fruit ~ Cheese Mirror with Grapes & Crackers ~ Hot Artichoke & Spinach Dip with Pita Chips
Vegetable Crudit  & Garden Dip ~ Spanakopita ~ Sausage & Cheddar Stuffed Mushrooms
Garden Bruschetta ~ Swiss & Parmesan Bruschetta ~ Southwest Chicken Egg Rolls with Avocado
Dipping Sauce
Shrimp Cocktail ~ Beef Tenderloin Crostini with Horseradish Sauce ~ Plum Sauce Meatballs ~ Mini
Deep Dish Pizza

Entr e Choices

Shattuck Signature Chicken - Saut ed chicken breast;
Black forest ham & gruyere cheese in sherry cream sauce;
Chicken Florentine - Chicken, spinach & wine; Smokey Chicken L'Orange;
Chicken Marsala - Chicken & saut ed mushrooms in Marsala cream sauce;
Herb & Cheese or Cornbread & Sausage Stuffed Chicken;
Roasted New York Sirloin w/ Bernaise Sauce or Mushroom Gravy;
Beef Stroganoff; Beef Tenderloin w/ Brandy Cream*
Herb Parmesan Salmon; Baked Haddock w/ Traditional Crabmeat Stuffing;
Seafood Newburg - scallops, shrimp & haddock*
Roast Pork Loin w/ Orange/Mustard Glaze; Apricot & Dijon Baked Ham;
Cheese Tortellini or 3-Cheese Ravioli w/ Roasted Veggies in Alfredo Sauce;

Butternut Squash Ravioli in Nutmeg Cream Sauce
(* Additional Cost for these entrées)

Pasta, Potato or Rice

Baked Potato with Sour Cream & Chives ~ Herb Roasted Baby Potatoes
Shattuck Mashed Potatoes w/ Sour Cream & Cheddar Cheese
Wild Rice w/ Craisins & Almonds ~ Florentine Rice Pilaf ~ Jasmine Rice & Peas
Penne Pasta in Marinara or Alfredo Sauce ~ Baked Macaroni & Cheese ~ Egg Noodles w/ Herb Butter

Vegetable

Scalloped Vegetable Medley w/ Panko-Parmesan Crust
Green Beans Almondine ~ Brown Sugar Baby Carrots
Roasted Mixed Vegetables ~ Broccoli w/ Cheese Sauce ~ Gratin of Cauliflower
Butternut Squash (Seasonal) ~ Creamed Peas & Pearl Onions

Dessert

Hershey's Kisses will be served with your wedding cake
Vanilla ice cream is available for \$1.50 or
A French Vanilla Ice Cream Heart for \$2.00 (per person prices)
