

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



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## *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

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## *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)*

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## 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

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## Dessert

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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)

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