**Shore Dinner Spring 2020**

**Cold Buffet-Grand Ice Display**

Iced Shrimp, Oysters, Clams, King Crab Legs, Lobster Tails with Cocktail Sauce, Remoulade and Lemon

Domestic Caviar Display on Ice

Pickled Shrimp with Cajun Remoulade

House Cured, Smoked and Whole Poached Salmon Display

International Cheese & Antipasto Display

Grilled Thai Calamari Salad

Apple-Arugula Salad- Feta, Wild Mushroom, Red Onion, Spiced Pecans and Poppy Seed Vinaigrette

Sesame Green Bean Salad

Romaine BLT Salad- Blue Cheese, Pickled Onion, Bacon Crumble and Roasted Tomato Vinaigrette

House Baked Bread

**Soup Station**

Bookbinder Soup with Sherry and Oyster Crackers

**Carving Station**

Prime Rib of Beef with Horseradish Cream and Au Jus

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Citrus-Truffle Glazed Seabass

**Hot Buffet**

Blackened Redfish with Roasted Corn Relish and Texas Pete Beurre Blanc

Pan Seared Trout with Sweet Potato Hash and Chipotle Syrup

Thai Spiced Grouper with Red Currry Reduction and Mussels

BBQ Shrimp & Grits

Jerk Spiced Salmon with Jamaican BBQ Sauce

Parsnip-Potato Puree

Fresh Veg Medley

Menagerie of Chelsea’s Desserts

Warm Bread Pudding and Ice Cream