

The White Mountain Hotel & Resort

Presents Our

Friday Night Seafood Buffet

Chef Attended Pasta Station

Start your pasta dish with sautéed shrimp and or scallops,
choice of your favorite sauce
Marinara, Alfredo, or White Clam Sauce
Finished with linguine and fresh grated cheese,

Jumbo Stuffed Lobster Ravioli

Raw Bar

Oysters on the half shell, little necks clams, peel and eat shrimp,
New Zealand steamed mussel
accompanied by cocktail sauce, horseradish and lemon wedges

Main Dishes

Sampling of the Entrees you will enjoy
Seafood Cakes with Alfredo Sauce, Fresh Grilled Salmon with an Asian flair, Haddock Francese,
Stuffed Sole with a lemon beurre blanc sauce, Shrimp and Scallop Scampi,
Fresh broiled Tilapia lemon butter sauce, Mussel Fra Diablo
Baked Flounder with sun dried tomatoes and Panko crumbs
Fresh vegetable du jour and White Mountain House Rice

Each week you will find two fried items such as
Fried Clams, Fried Scallops, Fried Calamari, Fried Coconut Shrimp

Salad Station

Sampling
Broccoli salad, fresh roasted vegetables, garden salad,
spinach salad, cole slaw, Potato egg salad, Pasta Salad
Mixed greens with roasted pecans, sundried cranberries and blue cheese,
fresh mozzarella and vine ripe tomato salad with balsamic vinegar and olive oil

Chowder Station

White Mountain Hotel award winning seafood chowder and a Bisque or chowder du jour.
Poached Salmon accompanied with mustard, sour cream, and capers and diced red onion.