

Celebrations at The Wayfarer

EVENT CENTER and BANQUET FACILITY

Chef's Carving Station

Your guests are treated to a choice of three roasted meats and accompaniments. All the meats are chef-carved and served with breads for easy eating. You can select an assortment of butler passed appetizers to complete any formal reception.

~ Roast Sirloin, Herb-seasoned Turkey Breast, Jamaican Jerked Pork Loin, Artisan Rolls & Fancy Condiments ~

Tender sirloin seasoned with garlic, salt, and pepper; slow cooked and served medium rare. Fresh turkey breast roasted until moist and tender. Lean pork loin seasoned with a spicy Jamaican jerk rub. Fresh baked old world bread and roll assortment and cranberry mayo, horseradish cream, fresh herb butter, and roasted red pepper butter.

\$9.95 per person

Carving Station Enhancements

A great way to please your guests with a little something out of the ordinary; use the following substitutions:

~ Skirt Steak Roulade for Sirloin* ~

Flattened skirt steak rolled with fresh basil leaves, roasted red peppers and a Parmesan filling, sliced diagonally for a colorful, flavorful presentation

~ Leg of Lamb for Pork** ~

Rosemary, garlic, black pepper, Dijon mustard and red wine make an outstanding marinade for this succulent roast, served with minted remoulade.

~ Filet Mignon for Sirloin** ~

The most tender of all meats

~ Herb-Encrusted Salmon for Pork** ~

Whole sides of Eastern salmon coated with fresh herbs and lemon, baked until just done, served with a dill mayonnaise

~ Turkey Ballantine for Turkey Breast** ~

Tender moist turkey stuffed with a duck confit filling

** \$3.00 per person*

*** \$4.00 per person*

A 20% House Charge and 8% NH Meals Tax will be added.