

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.

Contact a Celebrations' sales consultant to help you choose an assortment of butler passed and/or stationary displays of appetizers to complete your formal reception. We have provided a list of favorite hors d'oeuvres on the following pages.

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. The following meats are hand carved in front of your guests by our chef. Accompaniments will include fresh baked old world bread and roll assortment cranberry remoulade, horseradish Creme Fraiche and fresh herb butter.

\$10.95 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

*Add \$3.00 per person

** Add \$4.00 per person