

Chef's Carving Buffet

Our Chef's Carving Buffet is perfectly suited for any sophisticated house party. This menu is enhanced with stainless steel silverware and our premium disposable plates. Add your choice of appetizers and dessert for an evening to remember.

Mediterranean Salad

Crisp lettuce greens and roasted Tuscan vegetables tossed with our homemade lemon, olive oil and herb dressing served with feta cheese and pitted Calamata olives

Chef's Carving Station

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. All the meats are hand carved in front of your guests by our chef. Fresh baked old world bread and roll assortment and cranberry mayo, horseradish cream, fresh herb butter, and roasted red pepper butter.

Tortellini Primavera Alfredo

Fresh tri-colored cheese tortellini mixed with a creamy Alfredo sauce and roasted primavera vegetables

Coffee, Tea and Decaf

A full-bodied blend of Arabica coffee and fresh herbal teas

\$20.95 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*