



Carving Stations and Reception Showpieces



Carving Stations

Attended by a uniformed chef. Served with appropriate rolls and condiments. A \$50.00 fee per carver required will be added your billing. Items below priced per person.

Steamship Round of Beef

Cocktail Reception	\$5.50
Dinner Buffet	\$6.50

Baked Sugar Cured Ham

Cocktail Reception	\$4.00
Dinner Buffet	\$5.00

Oven Roast Turkey Breast

Cocktail Reception	\$5.00
Dinner Buffet	\$6.00

Herb Roasted Tenderloin of Beef

Cocktail Reception	\$11.95
Dinner Buffet	\$15.95

Kentucky Country Ham

Cocktail Reception	\$5.50
Dinner Buffet	\$6.50

Herb and Garlic Roasted Pork Loin

Cocktail Reception	\$5.00
Dinner Buffet	\$6.00

Slow Roasted Prime Rib

Per Roast	\$325
Serves approx. 35 guests for cocktail reception and 25 guests for a dinner buffet	

Blackened Petite Beef Shoulder Tenderloins

Cocktail Reception	\$6.00
Dinner Buffet	\$7.00

Decorated Poached Side of Salmon

With assorted wafers and baguettes and a cucumber dill sauce.

\$6.95 Cocktail Reception
\$7.95 Dinner Buffet

Warm Brie Display

Brie Wheels with Sliced Toasted Almonds and Bourbon Caramel Glaze with garnishes of Fresh Seasonal Berries, Crackers and Sliced French Baguettes

\$4.00

Seafood Bar

Displayed on iced carved tiers...

Jumbo Shrimp Cocktail, Oyster Shooters with Vodka Scented Gazpacho, Crab Claws, Tuna Carpaccio on Endive Spoons and Split Alaskan King Crab Legs served with Lemon and Cocktail Sauce

\$18.50

Petite Entrée Station

Pre plated tapas sized entrees to include...

Seared Sea Scallops with Champagne Grapes and Almonds, Brown Mustard Crusted Lamb Lollipop with Black Pepper Polenta, Sliced Blackened Beef Shoulder Tenderloin Medallion over Mushroom Mashed Potatoes with

Cowboy Onions

\$12.00

Dessert Cheese Station

European Cheese and Port Wine Station featuring cheeses of Spanish Cabrales, French Triple Crème Brie, and Award Winning Caprial displayed with Figs, Kiwi, Dates, Strawberries, Dried Plums and Pears offered with Late

Vintage Port

\$13.50

Antipasto Display

Classic presentation of Smoked Ham, Mortadella, Hard Salami, Marinated Goats Cheese, Roasted Peppers, Spiced Olives, Herb Focaccia and Marinated Artichokes

\$6.00

Gourmet Coffees and Liqueurs Display

Hazelnut, Vanilla Roast and Decaffeinated Colombian Coffees

Kahlua, Baileys, and Frangelico Liqueurs

Chocolate Shavings, Orange Zest, Cinnamon, and Whipped Cream

\$4.75 / \$2.50 without liqueurs