

# CARVING STATIONS

ALL ITEMS LISTED BELOW ARE PREPARED TO BE CARVED IN THE ROOM

**BoneIn Steamship Round of Beef** Dijon Mustard, Mayonnaise,  
Horseradish and Cocktail Rolls Approximately 50 Pounds

(Serves 175)

**Boneless Roasted Baron of Beef** Mustards, Mayonnaise, Horseradish  
& Cocktail Rolls Approximately 20 Pounds

(Serves 125)

**Roast Sirloin of Beef** Mustards, Mayonnaise, Horseradish & Cocktail  
Rolls Approximately 14 Pounds

(Serves 50)

**Tenderloin of Beef Wellington** Tenderloin of Beef Wrapped in Puff  
Pastry with Mushroom Duxelle With Horseradish Mashed Potatoes and  
Cocktail Rolls Dijon Mustards, Mayonnaise, Horseradish  
Approximately 6 Pounds

(Serves 40)

**Bone In Country Baked Ham with Brown Sugar Glaze** Dijon  
Mustard, Horseradish and Cocktail Rolls Approximately 18 Pounds

(Serves 60)

**Herb Roasted Tom Turkey With Citrus Glaze** Corn Bread Dressing  
and Cocktail Rolls Mustards, Mayonnaise and Cranberry Sauce  
Approximately 18 Pounds

(Serves 40)

**Roasted Turkey Breast Basted in Olive Oil** Parmesan Mashed  
Potatoes and Country Rolls Dijon Mustard, Mayonnaise, Cranberry  
Sauce Approximately 10 Pounds

(Serves 35)

Carver Fee

*All the above prices are subject to a taxable 22%  
Service Charge & 5.5% Sales Tax*

# SAUTEED STATIONS

All Sautee station is sold per person and must be purchased for the entire group.  
Pricing is based on multiple stations (minimum of 4 stations) Beverages are additional

## **Shrimp Scampi with Bow Tie Pasta**

Garlic Shrimp Sautéed in Butter and White Wine  
With Bow Tie Pasta and Tomato Scampi Sauce

## **Medallions of Chicken Marsala**

Scaloppini of Chicken Sautéed with Shallots and Mushrooms  
in Marsala Wine with Butter and Herb Linguini

## **Sautéed Tenderloin Steak Diane**

Sautéed Medallions of Beef Tenderloin with Shallots, Dijon Mustard and  
Brandy DemiGlaze With Baked Duchess Potatoes

## **Make Your Own Fajitas**

Flash Sautéed Marinated Chicken and Beef with Onions, Peppers, Guacamole,  
Sour Cream, Grated Cheeses, Shredded Lettuce, Tomatoes, Olives, Jalapenos And  
Scallions with Warm Flour Tortillas, Salsa and Black Bean Spanish Rice

## **Fresh Pasta**

Penne Pasta With Broccoli, Sautéed Chunks of Chicken and Pecorino Romano Cheese  
Farfalle Pasta with Basil Pesto and Fresh Garden Vegetables Ricotta and Asparagus  
Tortellini with Roasted Vegetable Marinara and Wild Mushrooms Italian Country Bread and  
Parmesan Cheese

## **Asian Stir Fry**

Chicken and Pork Fried Rice with Cilantro and Garlic Sautéed Pork and  
Vegetable Pot Stickers with Ponzu Sauce and Broccoli Tops

## **Sautéed Chophouse Crab Cakes**

Jumbo Lump and Backfin Crab Cakes with Caper Remoulade, Lemon and Flat Bread Crackers

Each station requires an attendant at a fee

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