

CARVING STATIONS

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

Bone-In 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 20)

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*

SAUTEE STATIONS

*All Sautee station is sold per person and must be purchased for the entire group attendance.
Pricing is based on multiple stations (minimum of 4 stations) and 50 person minimum guarantee.
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-Demi-Glaze 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 Ravioli 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