

carving displays

A carving chef will be included for each individual carving station. All carving stations are designed to last for 2 hours maximum and are served with artisan bread selection.

carving displays*

citrus brined rotisserie style chicken
serves approximately 25 people **350**

herb butter basted turkey breast
cranberry sauce, serves approximately 20 people **325**

luk fu peking duck orange sauce,
pickled radish, steamed buns, serves
approximately 25 people **350**

cedar plank alaskan salmon filet
lemon-garlic aioli, serves approximately
25 people **325**

grilled vegetable wellington serves
approximately 20 people **200**

classic porchetta italian herb salsa
verde, serves approximately 25 people
325

miso cured roasted pork belly slow
cooked and tender, served with cucumber
kimchi, serves approximately 25 people
325

bbq spare ribs slow cooked with st. louis
style bbq sauce, serves approximately 20
people **325**

new york strip au poivre sauce
béarnaise, serves approximately 20
people **500**

prime rib au jus au jus, serves
approximately 25 people **450**

whole roasted tenderloin of beef
sauce béarnaise, serves approximately
25 people **550**

bbq spice rubbed beef brisket
smoky and tangy bbq sauce, serves
approximately 25 people **300**

tomahawk rib-eye steaks house made
steak sauce, serves approximately 25
people **550**

**rosemary crusted, slow roasted leg of
lamb** lamb jus, serves approximately 20
people **300**

steakhouse style accompaniments

ONE SELECTION **6**

TWO SELECTIONS **10**

yukon gold mashed potatoes

**mac & cheese with smoked gouda
and cavatappi**

creamed corn

creamed spinach

roasted brussels sprouts

bouquet of steamed vegetables

crispy roasted pee wee potatoes

cauliflower au gratin

**roasted mushrooms in red wine
butter**

bbq baked beans with smoked hoks

southern style coleslaw

seasonal risotto

grilled asparagus

*\$250 uniformed chef's fee (2 hour maximum)

