

-Carving Station-

Includes three accompaniments, dinner rolls & butter and Beverage

Roast Beef

Au Jus, Fresh Horseradish, Horseradish sauce and Dijon Mustard

\$13.95

Beef Tenderloin

Au Jus, Fresh Horseradish, Horseradish sauce and Dijon Mustard

\$22.95

Roasted Turkey

Turkey Gravy, Cranberry Relish and Dijon Mustard

\$12.95

Smoked, Honey or Mustard Glazed Ham

Bourbon Glaze, Dijon and Whole Grain Mustards

\$12.50

-Sautee Station-

Choose of two sauces, two pastas and a variety of toppings.

\$12.95

Included Toppings

Chicken, Mushrooms, Onions, Tomatoes, Garlic, and Bell Peppers

Additional Toppings

\$.95 - \$5.95

Shrimp, Scallops, Sausage and Fresh Spinach

Pasta

Penne

Rotini

Ziti

Tortellini

Sauce

Pesto Cream

Alfredo

Marinara

Vodka

A \$75.00 attendant fee for all carving and sauté stations

-Accompaniments-

*Garden Green Salad
Classic Caesar*

*Strawberry Gorgonzola Salad
\$.95 up charge*

*Spinach Goat Cheese Salad
\$.95 up charge*

*Rice Pilaf
Whipped Potatoes
Roasted Garlic Red Skin Whipped Potatoes
Herb Roasted Red Skin Potatoes
Scalloped Potatoes
Potatoes Duchess*

*Seasonal Vegetable Medley
Steamed Broccoli
Green Bean Almandine
Sweet Corn
Gingered Snap Peas
Honey Glazed Carrots*

Beverages

*Iced Tea
Lemonade
Fruit Punch
Soft Drinks/Bottled Water (\$1.25 pp)
Filtered Water (\$5.95 per gallon)
Fair Trade Organic Coffee Service \$1.95 pp*

menu prices may be subject to change