



## Carving Stations

### Peppered Prime Rib of Beef Au Jus

\$375 ea

*Served with—Au Jus Sauce, Mayonnaise, Mustard, and Silver Dollar*

Dinner Cut, Approximately 6 ounces, Serves thirty (30).

Sandwich Cut, Approximately 2 ounces, Serves Forty five (45).

### Roasted Breast of Turkey

\$195 ea

*Served with—Mayonnaise, Spicy Mustard, Cranberry Sauce and Silver Dollar Rolls*

Dinner Cut, Approximately 6 ounces, Serves Twenty (20).

Sandwich Cut, Approximately 2 ounces, Serves Thirty Five (35).

### Roasted Sirloin

\$250 ea

*Served with—Mayonnaise, Mustard, Apple Onion Marmalade and Silver Dollar Rolls*

Dinner Cut, Approximately 6 ounces, Serves Twenty (20).

Sandwich Cut, Approximately 2 ounces, Serves Thirty Five (35).

### Smoked Loin of Pork

\$225 ea

*Served with—Mayonnaise, Mustard, Apple Onion Marmalade and Silver Dollar Rolls*

Dinner Cut, Approximately 6 ounces, Serves Twenty (20).

Sandwich Cut, Approximately 2 ounces, Serves Thirty Five (35).

### Smoked Barbecue Brisket

\$235 ea

*Served with—Barbecue Sauce, Bread and Butter, Pickles, Red Onion and Silver Dollar Rolls*

Dinner Cut, Approximately 6 ounces, Serves thirty (30).

Sandwich Cut, Approximately 2 ounces, Serves Forty five (45).

### Honey Glazed Ham

\$225 ea

*Served with—Horseradish, Mayonnaise, Mustard, and Silver Dollar Rolls*

Dinner Cut, Approximately 6 ounces, Serves 30

Sandwich Cut Serves approximately 45



## Food Stations

*A minimum of (2) stations must be selected for reception food stations  
30 person minimum unless otherwise noted*

### Pasta Station

\$15 pp

*Sautéed Toppings of: Fresh Mushrooms, Tomatoes, Black Olives, Artichoke Hearts and Fresh Vegetables (\$75 per Chef fee, per hour will be applied)*

**Pasta Sauces** *Tomato-Basil, Marinara, Creamy Alfredo, and Pesto*

**Pastas** *Bow Tie, Penne & Fettuccini*

### Stir Fry Station

\$18 pp

*Seasoned Beef and Pork Strips, Jasmine Rice, Bok Choy, Bean Sprouts, Broccoli, Snow Peas, Shiitake Mushrooms, and Ginger (\$75 per Chef fee, per hour will be applied)*

### Potato Bar

\$12 pp

*Fresh Mashed and Baked Potatoes, Steamed Broccoli, Sautéed Mushrooms, Pesto, Sea Salt, Hot Sauce, Shredded Cheese, Sour Cream, Chives Butter and Bacon Crumbles*

### Taco Bar

\$17 pp

*Choice of Grilled Fish, Grilled Chicken or Beef Brisket. Station includes Corn and Flour Tortillas, Shredded Lettuce, Cilantro, Pico de Gallo, Queso Fresco, Guacamole, Sliced Radishes, Pickled Jalapeno, Black Bean Salsa and Fresh Lime Wedges*

**Two Meat Option**

\$21 pp

**Three Meat**

\$23 pp

### Salad Bar

\$12

*Fresh Field Greens tossed with Crispy Romaine, Shredded Parmesan Cheese, Croutons, Tomato Wedges, Sliced Cucumbers, Sliced Red Onion, Diced Egg & Crumbled Bacon, House & Ranch Dressings*

### Mediterranean Grill

\$18 pp

*Marinated Chicken, Beef and Roasted Vegetable Skewers, Yogurt Cucumber Sauce, Tabouleh, Hummus, Warm Pita Bread, and Turkish Tomato Salad with Crumbled Feta*



## Food Stations *Continued*

### Mac & Cheese Bar

*Gourmet Mac & Cheese—Served with Steamed Broccoli, Crumbled Bacon, Sour Cream, Chives, and Sautéed Mushrooms*

\$12 PP

### Popcorn Bar

*Freshly Popped Buttered Popcorn with an Assortment of Toppings and Mixes  
popcorn salt, cheese seasoning, ranch seasoning, cinnamon sugar seasoning, M&M's*

\$12

## Dessert Stations

### Chocolate Fountain

*Strawberries, Pineapple, Oreo Cookies, Pretzels, Jumbo Marshmallows Hot Chocolate Fondue Sauce for dipping. 40 person minimum*

\$15 PP

### Make Your Own Sundae

*Vanilla, Chocolate & Strawberry Ice Cream. Sauces of Hot Fudge, Strawberry, and Caramel. Sliced Walnuts, Whipped Cream, Cherries and Assorted Candy Toppings.*

\$15 PP