

Carving Stations



Chef's fee \$25.00 per hour w/a 2 hour minimum.

All Meat prices are subject to change. Call for current market price.

• Carved Roast Beef au jus* Served w/your choice of Horseradish Sauce, Au Jus or Mushroom Demi Glacé	\$4.95		
• Carved Honey Glazed Spiral Ham w/Bone in	\$4.75		
• Carved Roast Turkey	\$4.95		
• Carved Beef Tenderloin* Served w/your choice of one of the following: Demi-Glace (w/ or w/o Mushrooms), au jus or Port Wine Sauce. <i>Add Creamy Blue Cheese for \$.50 per guest.</i>	\$7.50		
8 oz	9 oz	\$8.75	
• Carved Prime Rib* Served w/Horseradish Sauce & Au Jus. 10 oz	\$13.95	12 oz	\$15.50
• Carved Pork Tenderloin* Served w/choice of Port Wine Sauce, Apricot Dijon, Roasted Apples & Red Onions. 8 oz	\$6.95		
• Whole NY Strip Loins* w/Horsey Sauce & Au Jus. 6 oz	\$7.25		

Themed Sauté Stations

Chef's fee \$25.00 per hour w/a 2 hour minimum.

Buffets are priced for 20 guests or more & are meant to be part of a meal.

Brunch/Tailgate Omlet Station

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\$5.95 per guest

Fajita Station

Seasoned Chicken Strips
 Seasoned Beef Strips
 Seasoned Refried Beans
 Grilled Peppers & Onions
 Sliced Limes
 Jalapeños or Pepperocinis
 Salsa, Sour Cream
 Lettuce, Shredded Cheese
 Flour Tortillas
 Guacamole
 \$8.95 per guest

Italian Station

Farfalle Pasta
 Grilled Chicken Strips
 Zucchini, Yellow Squash, Onions, Broccoli,
 Peppers, Artichokes, Olives
 Feta Cheese & Pesto Sauce
 Sauces Italian Olive Oil, Marinara & Alfredo
 \$8.95 per guest

Stir-Fry Station

White Rice
 Chicken Breast Strips
 Roast Beef Strips
 Chopped Vegetables
 Onions, Peppers, Mushrooms, Sprouts,
 Water Chestnuts
 Sauces Hot Szechwan, Teriyaki, Soy
Baby Shrimp available for an additional \$.50 per guest
Jumbo Shrimp available for an additional \$2.95 per guest
 \$8.95 per guest