

Carved Specialty Stations

Carved Pork Loin with Mango Chutney ~
Served with Cocktail Pumpernickel Bread, Remoulade and Dijon Mustard
(Serves 100 Guests)

Carved Beef London Broil ~
Served with Au Jus, Silver Dollar Dinner Rolls and Condiments
(Serves 50 Guests)

Whole Roasted Turkey with Petite Croissants and Lingonberries
Prepared Hot or Cold with Assorted Accompaniments
(Serves 30 Guests)

Whole Roasted Turkey Breast with Petite Croissants and Lingonberries
Prepared Hot or Cold with Assorted Accompaniments
(Serves 30 Guests)

Roasted Tenderloin of Peppered Beef
Prepared Hot or Cold with Assorted Accompaniments
(Serves 30 Guests)

Honey Glazed Country Ham with Pear Chutney and Country Biscuits
Prepared Hot or Cold with Assorted Accompaniments
(Serves 60 Guests)

Roasted Leg of Lamb with Cucumber Aioli and Mini Pitas
Served with Sliced Onions and Tomatoes
(Serves 40 Guests)

Rack of Lamb with Traditional Mint Jelly
(Serves 70 Guests)

Roasted Prime Rib with Yorkshire Pudding
(Serves 40 Guests)

Uniformed Chef Required for All Stations

A minimum of three stations is required for a station only menu
Additional set up fee may be required.