

SAMPLE CARVING STATIONS

Carving Stations are served with Fresh Breads

“4” Pepper Encrusted Beef Tenderloin – Offered with Chipotle Aioli, Roasted Garlic Mayonnaise, and Whole Grain Mustard \$Market

Marinated Beef Sirloin – Offered with Caramelized Shallots & Cabernet Jus \$15

Slow Roasted Prime Rib of Beef – Grilled Onions and Pan Jus \$15

Garlic Crusted Top Round of Beef – Offered with Exotic Mushroom Pincage \$8

Steamship Round of Beef or Veal – Offered with Chipotle Aioli, Roasted Garlic Mayonnaise, and Whole Grain Mustard \$11 / beef \$15/ veal

Saddle of Venison – Offered with Beach Plum Sauce \$18

Mustard & Sage Roasted Turkey – Herb Scented Pan Gravy, Cranberry Relish, and Red Pepper Chipotle Sauce \$9

Hand Carved Rack of Lamb – Offered with Mint Pesto, Red Onion Confit, and Rosemary Jus \$15

Pork Rib Roast – Chorizo, Spinach, and Onion Stuffing; Offered with our Own Zesty Barbecue Sauce \$9

Whole Poached Atlantic Salmon – Offered with Bernaise, Lemon Herb Vinaigrette, and Cilantro Aioli \$9

Pork Tenderloin – Cinnamon Rubbed; Offered with Sweet Potato Puree and Port Wine Reduction \$9

Statler Chicken Breast – Topped w/ Tarragon - Goat Cheese & Offered w/ Raspberry Demi \$8