

Chef's Carving Stations

Roasted to perfection, meats carved by a uniformed chef

Roasted Tenderloin of Beef

(Serves 25-30 guests)

Rolled in Cracked Black Pepper and Garlic, served with Gorgonzola Shallot Aioli and Horseradish Sauce and assorted Artisan Rolls

Black Angus Round of Beef

(Serves 45-50)

Marinated Black Angus Beef, Stone Ground Mustard and Wheat Grain Rolls

Leg of Lamb

(Serves 30-35 guests)

Rosemary and Garlic Marinated New Zealand Lamb with Cilantro Chutney and Yogurt Cucumber Sauce. Served with assorted Flat Breads

Sicilian Stuffed Pork Loin

(serves 30-35 guests)

*Pecorino Cheese, Sun Dried Tomatoes, Spinach and Artichokes rolled in a pork loin
Rustic Italian Bread Display with EVOO*

Minnesota Turkey Breast

(Serves 35-40)

*Slow Roasted tender Turkey Breast, Brined in a Maple Soy bath. Served with Country
Dijon Mustard and Chef's Chutney
Assortment of Soft Baked Rolls*

Praline Glazed Ham

(Serves 30-35 guests)

*Smoked Brown Sugar and Spice Glazed Ham, Remoulade Mayo Mustard Sauce
Served with Assorted Artisan Rolls*

Salmon Wellington

(Serves 15-20 guests)

Market Fresh Side of Salmon, Pesto and spinach in a Flaky Pastry

Hoisin Glazed Pork Tenderloin

*Marinated Tender Pork Tenderloin in sweet plum sauce and sprinkled with lemon
pepper
Chef's Seasonal Chutney*