

STATIONS MENU

CHEF TO CARVE STATION

Requires chef attendant - charge of 150

Boneless Roast Pork Loin

stone ground mustard pan gravy and
roasted apple and cranberry mostarda

260 (serves 30-35)

Salt & Pepper-crusted Whole Tenderloin of Beef

béarnaise aioli & horseradish cream

290 (serves 20-25)

Seasoned Prime Rib of Beef

horseradish cream sauce

340 (serves 30-40)

Oven-roasted Turkey Breast

pan gravy & cranberry chutney

260 (serves 35-40)

Bone-in Country Baked Ham

stone ground & dijon mustards

340 (serves 50-60)

Boneless, Herb-roasted Lamb Roulade

tzatziki sauce & griddled pita

225 (serves 25-30)

Whole Roasted Iowa Strip Loin

porcini crusted, caramelized shallot jus

340 (serves 30-35)

Assortment of Silver Dollar Rolls

7 per doz

BUILD YOUR OWN SLIDER BAR

Choose 2 - 8/person Choose 3 - 12/person

Choose 4 - 16/person

Buffalo Chicken

blue cheese, red onion, sesame bun

Pulled BBQ Pork

pickle chip, chopped red onion, sweet Hawaiian bun

Black Angus Burger

American & Swiss cheese, ketchup,
mustard & roma tomato on pretzel roll

Coastal Crab Cake

cajun remoulade & spring greens on brioche bun

Petite Filet

blue cheese & roasted red onion on brioche bun

Cuban

pork tenderloin, ham, provolone
& pickle chip on mini ciabatta

Duck Burger

arugula & roasted pear chutney on silver dollar brioche

"COMFORT FOOD" STATIONS

Served individually in ramekins

Chicken Pot Pie

roasted chicken ragout, flaky puffed pastry

5.50 each

White Cheddar Mac

crispy panko

4.50 each

Hand Rolled Cavatelli with Sunday Gravy

parmigiano reggiano, market tomatoes

5.50 each