

Antipasto Display: \$9.00 per Person

Grilled peppers, marinated mushrooms, marinated green and black olives, pepperoncini, sliced banana peppers, marinated cherry tomatoes, pesto, extra virgin olive oil, balsamic vinegar, sliced rustic breads
Variety of Italian Meats



Sliced Fresh Fruit & Cheese Display – \$200.00

Seasonal display of fresh fruit, berries, and a variety of cubed cheeses
Served with assorted crackers

Vegetable Crudités with Chef’s Herb Dip - \$150.00

Seasonal variety of crisp vegetables and fresh homemade herb dip

Carving Stations: (Requires uniformed chef: \$60.00 per chef)

Served with silver dollar rolls

Carved Beef Tenderloin (approximately 6lb) \$295.00

Dry rubbed and slow roasted, served with horseradish cream and au jus

Carved Roasted Breast of Turkey (approximately 8lb) \$255.00

Served with giblet gravy and cranberry relish

Carved Cured Pit Ham (approximately 6lb) \$235.00

Brown sugar, hand rubbed, bourbon seared pit ham with pineapple glaze

Carved Teriyaki Glazed Pork Loin (approximately 8lb) \$245.00

Served with sesame vinaigrette

Carved Flank Steak (approximately 6lb) \$270.00

Herb roasted with a bourbon glaze